

Takeaway Menu

Phone 376 3095

APERITIVI

Pane Ciabatta Hand crafted artisan loaf, River Estate EVO, Modena aged balsamic, confit garlic, Italian parsley, smoked sea salt butter	18.0
Pizza all' Aglio Garlic pizza bread, aioli	14.0
Alivi Cunzati Warm Sicilian style mixed olives	14.0

PRIMI

Arancini Black truffle, pine kernals, white mozzarella, Grana Padano, black garlic, date aioli	24.0
Pizzetta Tomato jam, whipped Anabelle goat cheese, basil	26.0

INSALATE

Rucola Rocket, pear, walnuts, Grana Padano, white balsamic, River Estate EVO	18.0
Burrata Massimo's cow's milk burrata, black garlic, basil, heirloom tomatoes, grilled bruschetta	28.0
Ricotta Affumicato Roasted beets, harissa, smoked whipped ricotta, mint, Anabelle goat cheese	26.0
Caprese con Agnello Chargrilled lamb fillet, heirloom tomatoes, mozzarella and basil dressing	32.0
Insalata Mixed leaf salad, toasted seeds, rosé vinegar, River Estate EVO	28.0

PIZZA

Margherita Napoli tomato sauce, buffalo mozzarella, semi roasted vine ripened tomatoes, basil	27.0
Salami Tomato ragù, mozzarella, pepperoni	26.0
Alla Salsiccia Tomato, Napoli salami, Kalamata olives, chilli oil	29.0
Vegana Tomato ragù, mozzarella, roasted butternut pumpkin, rosemary and garlic potatoes, feta, Kalamata olives, artichokes, toasted pine kernels	28.0
Funghi Tomato ragù, mozzarella, roasted mixed mushrooms, garlic confit, pecorino	29.0
Pollo Tandoori Eggplant ragù, mozzarella, tandoori spiced chicken, red onion, cashews, banana and roasted coconut salsa, coriander, chilli, mango and lime chutney	32.0
Cinque Formaggi White sauce, mozzarella, gorgonzola dolce, smoked provalone, parmesan, pecorino	30.0
Gamberi Tomato ragù, mozzarella, Tiger prawns, chorizo, semi-dried tomatoes, Italian parsley	34.0
Prosciutto Tomato ragù, mozzarella, prosciutto, rocket, white truffle oil	34.0

PASTA

Spaghetti Agioli Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta	26.0	34.0
Linguine alla Marinara Prawn, mussels, cockles, tuna, white wine, chilli, garlic, parsley		42.0
Pappardelle d'Agnello Fresh pappardelle, Hawkes Bay lamb shoulder, cherry tomato, oregano, rocket, sheep milk labnah, anchovy		40.0
Spaghetti Aglio e Olio Chilli, garlic, Italian parsley, parmesan, EVO	24.0	32.0
Tagliatelle alle Mazzancolle Tiger prawn tail meat, salsa verde		40.0

PESCE AND CARNE

Pesce Market fish, herb risotto	48.0
Saltimbocca di Pollo Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potatoes	46.0
Agnello Pan roasted cap on lamb loin, artichoke pesto, roast parsnips, spinach and basil dressing, lamb gravy	48.0
Costata di Manzo (300gm) South Island grass fed 55 day aged Black Angus scotch fillet, garlic rosemary sauté potatoes, black garlic puree, chermoula salsa	48.0
Filetto Savanna eye fillet, dauphenoise potatoes, chargrilled asparagus, parmesan, red wine butter	49.0

CLASSICS

Vitello Tonnato Seared tuna, roast white veal, crispy fried capers, tuna mayonnaise, basil oil	30.0
Calamari Fritti Flash fried calamari, aioli, rocket	28.0
Caesar Baby Romaine cos, bacon, poached egg, croutons, Parmigiano Reggiano, garlic and anchovy dressing	28.0
Spaghetti alla Bolognese Beef, pork and pancetta, red wine and tomato ragù, grana padano	28.0 36.0
Fettucine Alfredo Chicken, bacon, mushroom, sage and cream	28.0 38.0
Risotto all'anatra Roast duck, foraged mushrooms, aged balsamic, Grana Padano	28.0 38.0

CONTORNI

Verdure Daily seasonal vegetable ensembles	18.0
Patate al Rosmarino Roasted potatoes, garlic, rosemary, truffle, parmesan	18.0

DOLCI

Dolce di Datteri Sticky date pudding, hot caramel, ginger ice cream, walnut crumble	18.0
Tartufo Valrhona chocolate cocoa nib, date truffle, almond torte slice, raspberry sauce	18.0
Tiramisù Traditional espresso dessert, Marsala liquor	18.0

VEGAN

Pizza all'Aglio Garlic pizza bread, black olive tapenade	14.0
Olives Selection of premium marinated olives	14.0
Rigatoni Caponata, tomato, vegan parmesan, pangritata	24.0 30.0
Spaghetti Chilli, garlic, tomato, feta, fresh herbs	22.0 28.0
Spaghetti alla Napoletana Tomato, basil, garlic, olive oil	20.0 26.0
Risotto al Pomodoro Tomato, basil, baby spinach, pinenuts, black olives, parmesan	24.0 30.0
Risotto ai Funghi Medley mushroom, black truffle, aged balsamic	24.0 30.0
Margherita Pizza Vegan mozzarella, basil and tomato	26.5
Funghi Pizza Mushroom medley, rocket, truffle oil	28.0
Vegetariana Pizza Zucchini, tomato, eggplant, basil, spinach, aged balsamic	28.0

Our kitchen contains large quantities of gluten based products. GLUTEN FREE options are available and we make every effort to accommodate guests who are gluten-intolerant. Any meal ordered as 'Gluten-Free' will be prepared using thoroughly cleaned surfaces, separate utensils, pans and cooking water, but all food is cooked in the same area of our kitchen. If you are coeliac please be aware that airborne particles and traces of gluten remain present throughout the kitchen and restaurant. For this reason, we cannot guarantee that any food prepared at Prego is 100% Gluten Free.