
PREGO MENU VEGANO

APERITIVI

PANE CIABATTA

Hand crafted loaf, River Estate EVO, Modena aged balsamic, confit garlic, Italian parsley 18.0

PIZZA ALL' AGLIO

Garlic pizza bread, olive tapenade 14.0

ALIVI CUNZATI

Scorched Sicilian style mixed olives 14.0

GUINDILLA CHILLI PEPPERS

Pickled Guindilla chilli peppers 15.0

SHISHITO PEPPERS

Sea salted fried shishito peppers, oregano 18.0

INSALATE

RUCOLA

Rocket, pear, white balsamic, River Estate EVO 18.0

INSALATA

Mixed leaf salad, toasted seeds, rosé vinegar, River Estate EVO 16.0

PASTA

RISOTTO AI FUNGHI

Mushroom medley, thyme, black truffle, aged balsamic 24.0 30.0

SPAGHETTI AGLIO E OLIO

Chilli, garlic, Italian parsley, EVO 24.0 32.0

*Gluten free pasta available on request

CONTORNI

VERDURE

Daily seasonal vegetable ensembles 18.0

PATATE AL ROSMARINO

Prego rosemary, garlic, orange and red chilli sea salted pan roasted gourmet potatoes 18.0

PIZZA

MARGHERITA

Napoli tomato sauce, dairy and nut free cheese, semi roasted heirloom tomatoes, basil 27.0

VEGETARIANA

Tomato ragù, dairy and nut free cheese, roasted butternut, rosemary and garlic potatoes, Kalamata olives, artichokes, toasted pine nuts 28.0

FUNGHI

Tomato ragù, dairy and nut free cheese, roasted mushroom medley, roasted garlic, confit garlic, granaino 29.0

*Gluten free base available on request add 4.5

DOLCI

TARTUFO

Valrhona chocolate cocoa nib, date truffle, almond torte slice, raspberry sauce 18.0
(paired with Valdespino El Candado Predro Ximenez Sherry – 11.5 glass)

SORBET

Freshly churned sorbet scoop, waiter to advise 16.0

Food allergies: Please advise your wait person of any allergies prior to ordering and our kitchen will do their best to accommodate your needs. While we take as much care as possible, we cannot guarantee that trace elements may not be present. **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

VEGAN WINE

VILLA SANDI PROSECCO DOC II Fresco NV (Veneto/Italy)	12.5	58
LA GIOIOSA ROSEA BRUT PROSCCO Rosé 2022 (Veneto/Italy)	13.5	65
MAN O WAR 'PINQUE' Rosé 2023 (Waiheke/NZ)	14.5	70
ALBA MARTIN Albariño 2022 (Riix Baixas/Spain)	15.0	72
DOG POINT Sauvignon Blanc 2023 (Marlborough/NZ)	14.5	69
KUMEU RIVER ESTATE Chardonnay 2023 (Kumeu/NZ)	19.0	92
TRINITY HILL GIMBLETT GRAVELS Chardonnay 2023 (Hawkes Bay/NZ)	18.0	88
NAUTILUS MUSEUM RELEASE Chardonnay 2019 (Marlborough/NZ)	22.5	110
QUARTZ REEF 'LOOP ROAD' Pinor Noir 2023 (Bendigo/NZ)	14.5	69
DICEY BANNOCKBURN Pinot Noir 2021 (Bannaockburn/NZ)	20.5	99
CHIONETTI DOGLIANI SAN LUIGI DOCG Dolcetto 2021 (Piedmont/Italy)	16.0	77
LANGMEIL 'VALLEY FLOOR' Shiraz 2021 (Barossa/Australia)	16.0	77