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# PREGO MENÙ VEGANO

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## APERITIVI

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### PANE CIABATTA

Hand crafted artisan 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

Warm Sicilian style mixed olives 14.0

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## PRIMI

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### PIZZETTA

Tomato jam, black olive, basil 26.0

### ZUCCHINA FRITTELLE

Peroni battered zucchini, lemon and dill vegan aioli, fennel, apple and onion agro dolce 26.0

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## INSALATE

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### RUCOLA

Rocket, pear, walnuts, white balsamic, River Estate EVO 18.0

### CAPRESE

Heirloom and vine ripened tomatoes, vegan mozzarella and basil dressing 32.0

### INSALATA

Simple mixed leaf salad, toasted seeds, rosé vinegar, River Estate EVO 28.0

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## PASTA

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### RISOTTO AI FUNGHI

Foraged mushroom, thyme, black truffle, aged balsamic 24.0 30.0

### SPAGHETTI AGLIO E OLIO

Chilli, garlic, Italian parsley, parmesan, EVO 24.0 32.0

\*Gluten free pasta available on request

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## CONTORNI

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### VERDURE

Daily seasonal vegetable ensembles 18.0

### PATATE AL ROSMARINO

Rosemary, roasted garlic and truffle roasted potatoes 18.0

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## PIZZA

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### MARGHERITA

Napoli tomato sauce, vegan mozzarella, semi roasted vine ripened tomatoes, basil 27.0

### VEGANA

Tomato ragù, vegan mozzarella, roasted butternut pumpkin, rosemary and garlic potatoes, Kalamata olives, artichokes, toasted pine kernels 28.0

### FUNGHI

Tomato ragù, vegan mozzarella, thyme and garlic roasted mixed mushrooms, roast garlic confit 29.0

\*Gluten free base available on request add 3.5

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## DOLCI

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### 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 6.0

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.

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## VEGAN WINE

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VILLA SANDI PROSECCO DOC II Fresco NV (Veneto/Italy)	12.5	58
LA GIOIOSA ROSEA BRUT PROSECCO Rosé NV (Veneto/Italy)	13.0	62
MAN O WAR 'PINQUE' Rosé 2023 (Waiheke/NZ)	15.0	70
ALBA MARTIN Albariño 2022 (Riax Baixas/Spain)	15.0	70
DOG POINT Sauvignon Blanc 2023 (Marlborough/NZ)	14.0	68
NAUTILUS MUSEUM RELEASE Chardonnay 2019 (Marlborough/NZ)	12.5	60
KUMEU RIVER ESTATE Chardonnay 2023 (Kumeu/NZ)	16.5	80
QUARTZ REEF 'LOOP ROAD' Pinor Noir 2022 (Bendigo/NZ)	17.0	82
DICEY BANNOCKBURN Pinot Noir 2020 (Otago/NZ)	19.5	95
CHIONETTI DOGLIANI SAN LUIGI DOCG Dolcetto 2021 (Piedmont/Italy)	22.5	110
LANGMEIL 'VALLEY FLOOR' Shiraz 2021 (Barossa/Australia)	16.0	77