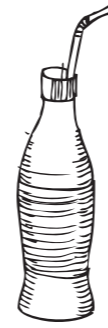


ÉGO

a bar



BEVANDE

Beer & Cider

Bottled Beer

Stone & Wood Pacific Ale	8
Corona	10
Great Northern	8
Coopers Light	8

Tap Beer

Peroni	8 / 12
Peroni Leggera	8 / 12
Bentspoke Crankshaft	8/10
Capital Brewing Co Trail Pale Ale	8/10

Cider

Hills Apple Cider	8
-------------------	---

Spirits

Spirits	9
Premium Spirits	13

Soft Drinks

Coke, Sprite, Lift, Ginger Ale, Tonic, Diet Coke, Lemon Lime & Bitters	4
--	---

Sanpellegrino

Chinotto	4
Lemonata	
Rossa	

Purezza Sparkling Water

Bottle	6
Unlimited for table	2 pp

Juice (100% fruit, nothing else)

Valencia Oranges 5

Carrot, Apple & Ginger 5

Red w apple juice, guava puree, orange juice, strawberry puree, acerola berry puree, rosehip powder 6

Yellow w orange juice, pineapple juice, mango puree, banana puree, passionfruit pulp, Siberian ginseng, Korean ginseng 6

Green w apple juice, banana puree, passionfruit pulp, plum puree, lemon juice, spirulina, chlorella, alfalfa, kelp, spinach, dulse seaweed 6

Hot Drinks

Cappuccino, Flat white, Latte 4 / 4.5

Long black 3.5

Chai Latte, Mocha 4.5 / 5

Espresso, Macchiato, Piccolo 3

Hot Chocolate 4 / 4.5

Byron Bay Tea (English Breakfast, Earl Grey, Peppermint, Green) 4

Soy, Skim, Extra shot, Zymyl, Almond milk 6

Iced chocolate / coffee

Please also see the separate Prego wine list

W: Pregopastabar.com.au T: 02 5105 6064 A: 17/19 Eastlake Parade Kingston Foreshore ACT



PRÉ

pasta

ANTIPASTI

- Sonoma Bread** (GF +2) **7**
- Garlic** **7**
- Lemon Oregano** **7**
- Trio** - Basil Pesto, Beetroot relish & olive tapenade **12**

- Bruschetta** (GF +2) **15**
- Tomato** w fresh basil, red onion, bocconcini, balsamic glaze **15**
- Warm Mushroom** w baby spinach & goat's cheese **15**

- Arancini Balls**, 1 of each **11**
- Pumpkin**, feta, spinach, pine nuts
- Sun Dried Tomatoes**, pesto
- Porcini Mushroom**, spinach

- Stuffed Mushrooms** (GF) **14**
- Goat's Cheese** & balsamic glaze **14**
- Chorizo** w parmesan, sun dried tomatoes & red onion **15**

- Melanzana** **14**
- Lightly battered Eggplant w cherry tomatoes & buffalo mozzarella

- Zucchini Flowers** **14**
- w ricotta & mint

- Fried Stuffed Olives** **12**
- lightly battered - combination of feta and capsicum stuffings

- Crispy Battered Anchovies** **13**
- w lemon

- Grilled Haloumi** (GF) w fresh lemon **13**

- Salt and Pepper Squid** (GF) **15**

INSALATE

- Caprese** (GF) w cherry tomatoes, bocconcini & fresh basil **17**

- Greek** (GF) w tomato, cucumber, Kalamata olives & feta **17**

PASTAS

CHOOSE YOUR PASTA

FRESH HAND MADE PASTAS + 5 (RECOMMENDED)

Fresh Lemon & Parsley Linguine **Fresh Black Ink Spaghetti** **Fresh Chilli Fettuccine** **Fresh Gnocchi**

CONVENTIONAL DRY PASTAS +0

Caserecce **Spaghetti** **Penne (Gluten Free)**

CHOOSE YOUR SAUCE

Olive Oil

- | | |
|--|---|
| <p>Fresco w chilli, lemon, garlic, basil & baby spinach 18
<i>Pair w BORGIO MOLINO 2016 Pinot Grigio DOC Venezia</i></p> <p>Fried Battered Anchovies 18
w garlic, shallots & lemon s
<i>Pair w MURALEs 2016 'Su Soi' Vermentino di Sardegna DOC</i></p> <p>Chorizo w onion, chilli, olives & roasted peppers 24
<i>Pair w MURALEs 2015 'Su Soi' Cannonau di Sardegna DOC</i></p> | <p>Tartufo E Olio w truffle oil, red onion & baby spinach 19
<i>Pair w CORAZZA Pinot Bianco Veneto</i></p> <p>Prego Special w truffle salami, ricotta, cherry tomatoes & parsley 24
<i>Pair w BORGIO MOLINO 2016 Merlot DOC Venezia</i></p> <p>GamberoniEOlio (# 1 seller) 33
prawns, garlic in olive oil, onion & chilli
<i>Pair w BORGIO MOLINO 2016 Pinot Grigio DOC Venezia</i></p> |
|--|---|

Pomodoro

- | | |
|--|--|
| <p>Melanzana w charred eggplant set on pomodoro & ricotta 22
<i>Pair w CANTINA BORGIO MOLINO 2016 Merlot DOC Venezia</i></p> <p>Beef Ragù w cherry tomatoes & spinach 24
<i>Pair w 2015 SAIO Sangiovese - Umbria IT</i></p> <p>Bolognese w buffalo mozzarella & cherry tomatoes 22
<i>Pair w VIGNETI BRICHET 2015 'Cinquestelle' Barbera D'Asti DOCG</i></p> | <p>Amatriciana w bacon, kalamata olives, chilli & cherry tomatoes 19
<i>Pair w MURALEs 2015 'Su Soi' Cannonau di Sardegna DOC</i></p> <p>Salame Tartufo w truffle salami, ricotta & cherry tomatoes 24
<i>Pair w VIGNETI BRICHET 2015 'Cinquestelle' Barbera D'Asti DOCG</i></p> <p>Marinara w prawns, mussels, calamari & chilli 28
<i>Pair w CANTINA BORGIO MOLINO 2016 Merlot DOC Venezia</i></p> |
|--|--|

Crema

- | | |
|--|---|
| <p>Carbonara w prosciutto, garlic, onion, parsley in egg liaison 23
<i>Pair w CORAZZA 2016 Pinot Bianco Veneto - Veneto IT</i></p> <p>Pesto w butternut pumpkin & feta 19
<i>Pair w MURALEs 2016 'Su Soi' Vermentino di Sardegna DOC</i></p> | <p>Pollo w chicken breast, sun dried tomato & shallots 22
<i>Pair w BORGIO MOLINO 2016 Pinot Grigio DOC Venezia</i></p> <p>Gorgonzola w sliced Italian gorgonzola & shallots 23
<i>Pair w FOSS MARAI 2013 'Nirò' Aglianico Murgia</i></p> |
|--|---|

**The recommended wine pairings are all Italian wines exclusive to Prego Pasta Bar
**Saturday & Sundays: 10% surcharge, Public Holidays: 15% surcharge (due to wage loadings)*

SECONDI

- Filet Mignon** (GF) w potato rosti, broccolini & red wine jus **32**
(well done - 40 minutes)
Pair w BORGIO MOLINO 2016 Merlot DOC Venezia
- Triple Roasted Duck Maryland** (GF) **28**
w potato rosti, broccolini & apple balsamic jus
Pair w VIGNETI BRICHET 2015 'Cinquestelle' Barbera D'Asti DOCG

- Market Fresh Fish** (GF) **27**
w greek salad & potato chips
Pair w MURALEs 2016 'Su Soi' Vermentino di Sardegna DOC

- Osso Buco** (GF) **26**
w mashed potato & broccolini
Pair w BORGIO MOLINO 2016 Merlot DOC Venezia

- Stuffed Chicken Breast** (GF) **26**
w chorizo, parmesan, peppers tomatoes & greens and mash
Pair w VIGNETI BRICHET 2015 'Cinquestelle' Barbera D'Asti DOCG

- Veg Stack** (Veg, GF) **24**
Haloumi, eggplant, zucchini, pumpkin, baby spinach, roasted capsicum w basil pesto
Pair with MURALEs 2016 'Su Soi' Vermentino di Sardegna DOC

BAMBINI

(under 13 years)

- Spaghetti & Cheese** **10**
- Bolognese** (GF +2) **13**
- Chicken Pasta** (GF +2) **13**
- Cabonara** (GF +2) **13**
- Tomato Bruschetta** (GF +2) **10**

DOLCI

- Gelato:** **5**
Chocolate, Pistacchio, Vanilla Bean, or Tiramisu
- Cantucci & Verduzzo (shared)** **15**
(dip almond biscuits in Verduzzo)

Also ask for our Daily Dessert Menu