

**10% DISCOUNT ON TAKEAWAY  
PRICES**



**Takeaway Menu**

To order please call 09 5582631 or email  
[bookings@pugliarestaurant.nz](mailto:bookings@pugliarestaurant.nz)

**FRESH PASTA TO COOK AT  
HOME**

***~ Tagliatelle housemade (150gr) ~***

*Cooks in just 2-3 min in boiling salted  
water (V) 6.5*

*Combine it with your favourite sauce!*

**SAUCES**

***~ Ragu ~***

*Classic ragu' Bolognese 6.5*

***~ Four cheeses sauce ~***

*Pecorino, parmesan, gorgonzola,  
mozzarella (V) 6.5*

***~ Spicy Arrabbiata sauce ~***

*Spicy Napoletana sauce (V) (VG) 5*

***~ Tomato & basil sauce ~ (V) (VG) 5***

**ANTIPASTI**

***~ Bruschetta Pugliese ~***

*Grilled ciabatta (3 pieces) rubbed with  
fresh garlic cloves. Served with cherry  
tomatoes, oregano and Dop EVO from  
Puglia (DF) (V) (VG) 16.9*

***~ Casagai ~***

*Fried polenta with pancetta, beans and  
rosemary 10.9*

***~ Arancini al Tartufo ~***

*Light crispy risotto balls (3 pieces) with  
truffle paste, mushrooms and parmesan.  
Served on warm cheese sauce (V)  
15.9/26.9*

***~ Burrata e Prosciutto Parma ~***

*Handmade burrata with prosciutto  
Parma and housemade focaccia 21.9*

***~ Calamari Fritti con Tartare ~***

*Crispy fried calamari in Apulian flour,  
with tartare sauce and a wedge of lemon  
(DF) 18.5*

***~ Lombo Tonnato ~***

*A traditional Italian starter. Thinly  
sliced pork tenderloin, chilled and served  
with housemade tuna mayonnaise sauce,  
grilled ciabatta, fried capers and caper  
berries (GFA) (DF) 18.9*

**PASTA & GNOCCHI**

***~ Orecchiette Puglia ~***

*Handmade orecchiette with anchovies,  
broccoli, chilli, toasted breadcrumbs and  
pecorino cheese (GFA) (DFA) (VA) 27.9*

***~ Orecchiette con Brasciola ~***

*Handmade orecchiette with a beef  
roulade (stuffed with pancetta, parsley,  
celery & parmesan) slow cooked in a  
thick Napolitana sauce and served with  
grilled ciabatta (GFA) 29.9*

***~ Capunti al tartufo ~***

*Handmade capunti pasta (pea pod) with  
potatoes, leek, truffle paste, mushrooms,  
parmesan, dried tomatoes and basil  
(GFA) (DFA) (V) (VGA) 28.9*

***~ Melanzana Ripiena ~***

*Eggplant stuffed with risotto, fresh mint,  
topped with Napolitana sauce, parmesan  
and baked (V) 27.9*

*~ Tagliatelle con Spianata Piccante  
e Funghi ~*

Handmade orecchiette (little ears) with spianata piccante salami, mushrooms, in a rich Napolitana sauce, with pecorino cheese and truffle oil (DFA) (GFA) 28.9

*~ Tagliatelle alla Boscaiola ~*

Handmade tagliatelle with housemade Italian sausage, fennel seeds, mushrooms tossed in a creamy parmesan sauce 28.9

*~ Tagliatelle or Gnocchi al Ragu' ~*

Handmade tagliatelle or potato gnocchi in ragu' sauce, finished with parmesan (GFA) 28.9

*~ Gnocchi ai Quattro Formaggi ~*

Handmade potato gnocchi in a creamy four cheese sauce (parmesan, pecorino, mozzarella, gorgonzola) finished with walnuts (V) 27.9

*~ Tagliatelle Carbonara ~*

Roman classic bacon, onions, garlic in a white wine cream sauce, finished with egg yolk and parmesan (GFA) (VA) 26.9

Add chicken 4.0

**SECONDI PIATTI**

*~ Pollo Marsala ~*

Free range chicken breast, cooked in Sicilian marsala, finished with mushrooms & cream. Served with roasted potatoes (GFA) 32.5

*~ Polpette della Nonna ~*

Beef and pork meatballs (6 pieces) in Napolitana sauce, parmesan cheese, basil leaves and grilled ciabatta. Served with mixed salad 33.5

**SIDES**

*~ Patate al Forno ~*

Rosemary roasted potatoes (DF) (V) (VG) (GF) 11.9

*~ Casagai ~*

Fried polenta with pancetta, beans and rosemary 10.9

*~ Insalata Fantasia ~*

Rocket leaves with roast pears, parmesan, toasted walnuts and balsamic vinegar

(DFA) (GF) (V) (VGA) 11.9

**DOLCE**

*~ Tiramisu' ~*

Layers of espresso dipped ladyfingers and mascarpone cheese (V) 10.9

*~ Panna Cotta ~*

Italian dessert of sweetened cream and milk thickened with gelatine. Served with fresh berries coulis (V) (GF) 10.9

**BUON APPETITO !**

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Our products are manufactured and prepared on equipment that may contain traces of, or may have been in contact with allergenic substances such as cereals, gluten, egg and milk products, nuts, seeds and soy products, crustacean and fish products and sulphites.

DF Dairy Free, DFA Available as Dairy Free, GF Low Gluten, GFA Available as Low Gluten, V No meat or seafood, VA Available with no meat or seafood, VG Vegan.