

10% DISCOUNT ON TAKEAWAY  
PRICES



**Takeaway Menu**

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

Also on **UBER EATS**

**FRESH PASTA TO COOK AT  
HOME**

**~ Tagliatelle house made (120gr) ~**

*Cooks in just few minutes in boiling salted water*

*(usually 2 to 3 minutes) (V) 6.5*

*Combine it with your favourite sauce!*

**SAUCES**

**~Ragu`~**

*Classic ragu' Bolognese 5.5*

**~ Four cheeses sauce ~**

*Fontina, parmesan, blue cheese, mozzarella (V) 6.0*

**~ Spicy Arrabbiata sauce ~**

*Spicy Napolitana sauce (V) (VG) 4.5*

**~ Tomato and basil sauce ~ (V) (VG)**

*4.0*

**ANTIPASTI**

**~ 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 (stracciatella stuffed mozzarella) with prosciutto and house*

*made focaccia 19.9*

**~ Calamari Fritti con Tartare ~**

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

*(DFA) 16.3/27.3*

**~ Olive Miste con Pane ~**

*Apulian green olives & kalamata olives in rosemary olive oil. Served with grilled*

*ciabatta (V) (VG) (DF) 11.9*

**PASTA & GNOCCHI**

**~ Orecchiette Puglia ~**

*A classic Apulian dish. Handmade orecchiette (little ears) with anchovies, broccoli, chilli, toasted breadcrumbs and pecorino cheese (GFA) (DFA) (VA) 24.9*

**~ Orecchiette con Brasciola ~**

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

*altogether with grilled ciabatta (GFA)*

*27.9*

**~ Orecchiette Truffle ~**

*Handmade orecchiette (little ears) with mushrooms, white wine, Italian truffle paste, parsley, dried tomatoes and parmesan (DFA) (GFA) (V) (VGA) 27.9*

~ *Cavatelli con Gamberi, Rucola e Funghi* ~

Handmade cavatelli (small pasta shells) with prawns, king prawns, rocket and mushrooms in white wine sauce (GFA) (DF) 29.9

~ *Tagliatelle or Gnocchi al Ragù* ~

Handmade tagliatelle or potato gnocchi in ragu' sauce, finished with parmesan (GFA) 24.9

~ *Tagliatelle con Salame Piccante e Funghi* ~

Handmade tagliatelle with spicy Italian salami, mushrooms and parmesan, in a rich Napolitana sauce, finished with truffle oil (DFA) (GFA) 25.9

~ *Gnocchi ai Quattro Formaggi* ~

Handmade potato gnocchi in a creamy four cheese sauce (parmesan, pecorino, mozzarella, gorgonzola) finished with walnuts (V) 26.9

~ *Tagliatelle Carbonara* ~

Roman classic bacon, onions, garlic in a white wine cream sauce, finished with egg yolk and parmesan (GFA) (VA) 23.9

Add chicken 5.0

## SECONDI PIATTI

~ *Brasciole al Sugo* ~

Slow cooked beef roulades (stuffed with pancetta, parsley, celery & parmesan) in Napolitana sauce. Serve with grilled ciabatta and roast potatoes (GFA) 37.9

~ *Pollo Marsala* ~

Free range chicken breast, cooked in Sicilian marsala, finished with mushrooms and cream. Served with mixed salad and grilled polenta (GFA)

31.9

## SIDES

~ *Patate al tartufo* ~

Roasted gourmet potatoes with truffle paste (GF) (V) (DF) (VG) 11.9

~ *Polenta Crisps con Salsa* ~

Fried polenta with house made tomato sauce and parmesan (GF) (V) (DFA) (VG) 10.9

~ *Insalata Fantasia* ~

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

(DFA) (GF) (V) (VGA) 10.9

## DOLCE

~ *Tiramisu* ~

Layers of espresso dipped ladyfingers and mascarpone cheese (V) 9.9

~ *Panna Cotta* ~

Italian dessert of sweetened cream and milk thickened with gelatine. Served with fresh berries coulis (V) (GF) 9.9

---

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.