

10% DISCOUNT ON TAKEAWAY
PRICES



Takeaway Menu

To order please call 09 5582631 or email 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 6.0

~ *Four cheeses sauce ~*

Fontina, parmesan, blue cheese, mozzarella (V) 6.5

~ *Spicy Arrabbiata sauce ~*

Spicy Napolitana sauce (V) (VG) 4.5

~ *Tomato & 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 with prosciutto Parma and housemade focaccia 20.9

~ *Calamari Fritti con Tartare ~*

Crispy fried calamari in Apulian flour, with tartare sauce and a wedge of lemon (DFA) 16.9/27.9

~ *Olive Miste con Pane ~*

Apulian & kalamata olives in rosemary olive oil. Served with grilled ciabatta (V) (VG) (DF) 12.9

~ *Bruschetta Pugliese ~*

Grilled ciabatta (3 pieces) rubbed with fresh garlic cloves. Served with cherry tomatoes, oregano and Dop EVO from Puglia (DF) (V) (VG) 15.9

PASTA & GNOCCHI

~ *Orecchiette Puglia ~*

Handmade orecchiette with anchovies, broccoli, chilli, toasted breadcrumbs and pecorino cheese (GFA) (DFA) (VA) 25.9

~ *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) 28.9

~ *Cavatelli Salsiccia e Broccoli ~*

Handmade cavatelli with housemade Italian sausage, delicious broccoli sauce, and basil, finished with parmesan and pecorino cheese 26.9

~ *Orecchiette Truffle ~*

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

~ *Melanzana Ripiena* ~

Eggplant stuffed with risotto, fresh mint, topped with Napolitana sauce, parmesan and baked (V) 25.9

~ *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) 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) 24.5

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) 31.9

~ *Polpette della Nonna* ~

Beef and pork meatballs (6 pieces) in Napolitana sauce, parmesan cheese, basil leaves and grilled ciabatta. Served with mixed salad 28.9

SIDES

~ *Patate al Forno* ~

Rosemary roasted potatoes (DF) (V) (VG) (GF) 9.9

~ *Polenta Crisps con Salsa* ~

Fried polenta with housemade tomato sauce and parmesan (GF) (V) (DFA) (VGA) 11.9

~ *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) 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.