



S.P.Q.R

CUCINA

S.P.Q.R Pizzeria & Cucina restaurants offer sourdough Neapolitan style pizza & classic Italian cuisine, served with great music & street art...

The Forno (Oven) is the heartbeat of our Cucina (Kitchen) and where possible each dish contains an element that has passed through it.

RED PIZZA

(Tomato Base)

MARGHERITA \$26

Mozzarella di Bufala, Parmesan, Basil & Olive Oil

MARINARA \$22

Garlic, Basil, Oregano & Olive Oil

CAPRICCIOSA \$28

Smoked Ham, Fior di Latte, Mushrooms & Olives

POLPETTE \$27

Meatballs, Capsicum, Red Onion, Fior di Latte & Parmesan

PEPPERONI \$27

Pepperoni, Fior di Latte & House Pickled Chillies

CALABRESE \$26

'Nduja, Ricotta s & Basil

WHITE PIZZA

(Not Tomato Base)

BIANCA \$24

Confit Garlic, Mozzarella di Bufala, Basil & Sea Salt

SALSICCIA \$28

Pork & Fennel Sausage, Fior di Latte, Roasted Grapes & Pecorino

FRIARIELLI \$27

Marinated Broccoli, Provolone, Fresh Chilli, Pecorino

FINOCCHIO \$27

Roasted Fennel, Fior di Latte, Pecorino & Fried Sage

NO 'HALF HALF' • PLEASE KEEP VARIATIONS TO A MINIMUM
GLUTEN FREE BASE +\$4 • VEGAN CHEESE +\$2

SNACKS

FRIED POLENTA \$18

w. Romesco & Olive

FOCACCIA \$12

Woodfired Garlic Sourdough

GIARDINIERA \$8

Seasonal Pickled Veg

PROSCIUTTO \$16

w. Reggiano & Grissini

SALAMI \$14

Sliced To Order w. Pickles

MEATBALLS \$18

Baked w. Sugo & Ricotta

CALAMARI FRITTI \$18

Crumbed w. House Tartare

PASTA

RIGATONI \$26 (GFO)

Slow Cooked Pork Ragù

GNOCCHI \$24 (GFO)

"Special Of The Day"

MAINS

FLOUNDER \$32

Whole Fish w. Watercress Salad

WOOD FIRED STEAK \$34

Grilled Flatiron w. Leaves & Mustard Seed

CUCINA ESPERIENZA

Selection Of Snacks, 7" Pizza, Sides & Dessert \$45

SIDES

HAND CUT CHIPS \$10

ITALIAN SLAW \$10

OVEN ROASTED VEG \$12

Seasonal Marinated Vegetables

COS LETTUCE \$14

Anchovy Cream, Pangritato & Parmesan

KIDS

7" PIZZA \$15

"Take Your Pick"

PARMA \$15

w. Steamed Veg

SPAGHETTI NAPOLI \$13 (GFO)

Pasta In The Red Sauce

DESSERT

TIRAMISU \$16

Nonna's Favourite

CANNOLI \$6 (GFO)

w. Lemon Curd

RUM BABA NEAPOLITANO \$14

Limoncello Soaked Cake

GNOCCO FRITTO \$2

Sweet Fried Dough

HAVING A FUNCTION?
BOOK THE GILLESPIE ROOM FOR
YOUR NEXT PARTY! ASK YOUR WAITER

SPQRPIZZERIA.COM • SPQRUCUCINA

STRAIGHT
OUTTA
NAPLES





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VERMOUTH N' TINGS

MAIDENII CLASSIC	10
MAIDENII DRY	10
MAIDENII SWEET	10
COCCHI AMERICANO BIANCO	10
CINZANO ROSSO	9
CAMPARI	8
ADELAIDE HILLS DISTILLERY OKAR	11

COCKTAILS N' DREAMS

CAMPARI & SODA	9
CLASSIC NEGRONI	20
Cinzano Rosso, Campari & Malfy Gin	
LOCAL NEGRONI	22
Maidenii Sweet, Okar & Melbourne Gin Co	
APEROL SPRITZ	16/42
Glass 150ml / Jug 500ml	
MONTE TONIC	12
Amaro Montenegro, Tonic, Orange & Olive	
ESPRESSO MARTINI	18
Espresso, Vodka & Kahlua *Served short & street	
SIN CYN	18
Jameson, Cynar & Maidenii Sweet	

BEER

“Traditionally considered to be an ideal accompaniment to pizza...”

ON TAP	
FURY AND SON PILSNER 4.8%	10/38
MELBOURNE BITTER 4.6%	9/35
ITALIAN LAGER	
PERONI RED 4.7%	9
PERONI RED LONG NECK 4.6%	14
LOCAL TINS	
KAIJU KRUSH TROPICAL ALE 4.7%	10
FIXATION OBSESSION IPA 4.6%	10
FURY AND SON BLACK IPA 6.7%	13
HOP NATION 'THE CHOP' 7.0%	13
KAIJU 'GOLDEN AXE' CIDER 5.2%	11

APERITIVO 3-5PM DAILY – DRINK SPECIALS N' GOOD TIMES

TABLE WINE

“Our table wine is for drinking, not sniffing!
The wine is served in upcycled tumblers”

VINO BIANCO / VINO ROSSO FROM POGGIO DEI PINCIPI

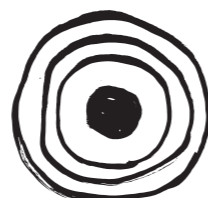
150M	250ML	500ML	700ML
\$10	\$16	\$30	\$42

SPARKLING / FRIZZANTE

NV	ALPHA BOX & DICE PROSECCO	\$12/55
	McLaren Vale, SA	

WHITE / BIANCO

2021	LINO RAMBLE SOLITAIRE GRILLO	55
	McLaren Vale, SA	
2021	VINO INTREPIDO PINOT GRIGIO	55
	Nagambie Lakes, VIC	
2021	RANGE LIFE GARGANEGA	11/45
	King Valley, VIC	
2019	PORCONERO FIANO	55
	Campania, Italy	
2019	XO WINE CO FIANO	14/60
	Adelaide Hills, SA	
2021	MONTEVECCHIO BIANCO	50
	Heathcote, VIC	
2021	KOERNER RIESLING	75
	Watervale, SA	
2021	TARLAO FRIULANO DOC	60
	Fruili, Italy	
2020	FLETCHER CHARDONNAY	100
	Piedmonte, Italy	



ROSÉ / ROSATO

2020	ALPHA BOX & DICE 'TAROT'	13/55
	McLaren Vale, SA	

RED / ROSSO

2020	FLETCHER MINION NEBBIOLO	100
	Muti Regional, VIC	
2022	'THE PROTOGE' PINOT NOIR	14/55
	Tamar Valley, TAS	
2018	SOUMAH BARBERA/NEBBIOLO	48
	Yarra Valley, VIC	
2020	PAOLOVINO VALPOLICELLA	45
	Veneto, Italy	
2018	BABO CHIANTI DOCG	60
	Tuscany, Italy	
2021	FIGHTING GULLY RD SANGIOVESE	68
	Beechworth, VIC	
2020	KOERNER SANGIOVESE	90
	Claire Valley, SA	
2018	ZACCAGINNI MONTEPULCIANO	15/65
	Abruzzo, Italy	
2020	MINIM NERO D'AVOLA	75
	Colbinabbin, VIC	
2019	CASALI DEL BARONE '150+1' BARBERA	65
	Piemonte DOC, Italy	
2018	MONTE GORNA ETNA ROSSO	100
	Sicily, Italy	

GRAPPA / EAU DE VIE

FRATELLI BRUNELLO	15
Grappa di Moscato	

LIQUEUR / LIQUORE

MARIONETTE AMARETTO	10
RAMAZZOTTI SAMBUCA	10
UNICO LIMONCELLO	10
UNICO MANDO	10

AMARO

“Amaro (or bitter) is an Italian herbal liqueur that is commonly drunk as an after-dinner digestif & usually has a bitter-sweet flavour”

FERNET-BRANCA (MILAN) 7

Often referred to as “The Bartender’s Handshake” as shots of Fernet are frequently consumed within the industry. Intensely bitter, it was originally promoted for its health benefits including as a remedy for overeating, flatulence & hangovers.

AMARO MONTENEGRO (BOLOGNA) 10

The Amaro of the people! After travelling the world, the creator of the most recognized Amaro returned to his hometown where he honoured the Princess Elena of Montenegro by naming his creation after her.

FERRO-CHINA BALIVA (ROME) 10

Originating in Rome in 1894 by Doctor Ernesto Baliva, legend has it that this amaro was fed to Roman soldiers just as they entered battle to fortify their strength.

AVERNA 10

AMARO CYNAR 9

AMARO NONINO 10

AMARO RAMAZZOTTI 9

“Served ‘straight up’ or on ice with orange”

SOFTIES \$4

SAN PELLEGRINO LIMONATA,
ARANCIATA ROSSA, POMPELMO &
CHINOTTO, COKE, COKE ZERO

ENJOYING THE TUNES?
TAKE THEM HOME WITH YOU!

