



# PICCOLO MENU

*Off-peak dining: 3pm-5:30pm & from late*

## ANTIPASTO

### Prawn Cocktail

w/- avocado salad (minimum 3) **6.5 each**

### S.P.Q.R. Mini Platter

olives, feta cheese, tomatoes & prosciutto **16.5**

### Piccolo Platter

salmon, prosciutto, pate, olives, & tomatoes **19.5**

### S.P.Q.R. Classic Platter

individual tastings of Italian crudites **39**

### S.P.Q.R. Meat Platter

platter of chorizo, salami, cured meats  
w/- olives, artichokes, cheese & truffle oil **39**

### Oven Baked Scallops

w/- basil, mint, brandy & breadcrumbs **19.5**

### Salmon Gravlax

w/- capers, onion, & a dill mustard sauce **19.5**

### Caprese Salad <sup>(SP)</sup>

*fresh Clevedon buffalo mozzarella*, prosciutto,  
vine-ripened tomatoes, basil & olive oil **35/ 19.5**

### Eye Fillet Carpaccio <sup>(SP)</sup>

truffle oil, anchovy dressing, Maldon sea salt,  
shaved parmesan & watercress **26.5**

### S.P.Q.R Pizza Bread **9.5**

## PIZZA

Fresh tomato, basil & buffalo mozzarella  
w/- truffle oil **24.5** or w/- prosciutto **24.5**

Salami, anchovies, capers, olives,  
chorizo, mushrooms, chilli & oregano **25.9**

Cajun chicken, caramelised onions & feta **25.9**

Pepperoni, olives, chilli, cherry tomatoes & anchovies **25.9**

Chorizo, tomato, red onions,  
olives & shaved parmesan **25.9**

Pamplona chorizo, blue cheese, fresh rosemary,  
red onion, chilli & Italian parsley **25.9**

Wild mushrooms, crispy sage  
& Kikorangi blue cheese **25.9**

Eggplant, zucchini, capsicum, garlic, fresh oregano,  
capers, olives, fresh rosemary & goats cheese **25.9**

Smoked ham, mushrooms, taleggio cheese,  
balsamic, truffle oil & Italian parsley **25.9**

Fresh prosciutto, rocket, rosemary,  
caramelised onion, red onion & chilli **25.9**

Fresh buffalo mozzarella, pesto, pepperoni,  
cherry tomatoes & watercress **25.9**

## INSALATE

S.P.Q.R herb & garden salad **9.5**

### S.P.Q.R Caesar

cos lettuce, par-boiled egg, anchovies,  
bacon & croutons **22.5**

### Char-grilled Eggplant

slow roasted capsicum, goat's cheese,  
basil & olives **26.5**

## DOLCI

### Ferrero Rocher Ice-Cream

scoop w/- chocolate sauce **8**

### Tiramisu

traditional Italian dessert **16**

### Chocolate & Sour Cherry Pudding

chocolate sauce & vanilla bean ice-cream **16**

### Raspberry & Vanilla Creme Brulee <sup>(SP)</sup>

crusted caramelised sugar **16**

### Sticky Date Pudding

butterscotch sauce & vanilla bean ice-cream **16**

### Valrhona Chocolate Tart

70% Valrhona w/- Vanilla bean ice cream **16**

## FORMAGGI

### Saint Agur *Auvergne, France*

soft double cream blue cheese,  
smooth & rich **20**

### Brie Coeur De Lion *ILE France*

soft pasteurized cows milk,  
rich, creamy, strong, bloomy, rind **20**

### Comté *France*

aged, semi hard cow's milk  
fruity, smoky & sweet  
**20**

<sup>(SP)</sup> S.P.Q.R specialty dish