



Coming 'Straight Outta Naples' our food truck brings the SPQR experience of super authentic Neapolitan wood fired pizza to the streets. Using our signature sourdough base, San Marzano tomatoes, plus the finest local and imported ingredients we're guaranteed to bring the heat.

"You provide the space, we bring the base..."

#### SET UP REQUIREMENTS:

- We need to ensure that the proposed space is suitable for our set up. As we have a wood fire oven we require a flat space and sufficient ventilation, please note dimensions.
- If required, we can operate 100% self sufficient, however supplied power (up to 12amps) and running water is preferable.
- As our oven takes 2 hours to heat to the ideal cooking temperature, we need site access 2.5 hours prior to the beginning of the event.

#### WHITE PIZZA:

Garlic and Cheese \$12  
Garlic, Parsley and Mozzarella

Funghi \$15  
Mushrooms, Garlic, Parsley and Mozzarella

#### RED PIZZA:

Margherita \$15  
Tomato, Basil, Parmesan and Mozzarella

Pepperoni \$15  
Tomato, Pepperoni and Mozzarella

\*Gluten Free add \$2 / Vegan Cheese add \$2  
More options available upon request at time of booking



3 x 3m

2.1 x 3.5m

Height  
2.2m

"STRAIGHT OUTTA NAPLES"

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