

It was 1889 and Queen Margherita of Savoy, the first Queen of a unified Italy, decided to travel around her kingdom and see what was happening with her loyal subjects. As she strolled through quaint towns nestled amongst verdant hills, she noticed that many of the peasants were clustered in groups laughing and devouring a type of food that Queen Margaret had never before seen.

“What are they eating?” She asked.

Those travelling in her entourage fell over themselves to find out what this food was. They had recently heard that it had become fashionable across the lands to use a guillotine on those caught disobeying a monarch. One member of her court replied “It looks like flat bread smeared with tomato and oil”.

Like Alice, she was consumed with curiosity and she ordered the guards to bring her some of this mysterious food.

Well, Queen Margaret was in foodie heaven and for a brief moment, allowed herself to dream of a different life with a career on a television show where people duel in a type of cook off that produces interesting and sometimes strange foods.

Of course, she couldn't quite understand what television was or what place it had in her daydream, but that's another story. Before long, duty yanked her out of her reverie and she quickly became addicted to this new food.

To satisfy her cravings, she summoned Don Raffaele Esposito (a famous pizzaiolo) to the royal palace to cook for her and in her honour, Don Raffaele decide to make a very particular pizza for the much loved Queen of Savoy.

As he was a Don and very patriotic, he topped the pizza with the tricolours of Italy. Red (tomatoes), White (mozzarella) and Green (fresh Basil). And so was born the irresistible Pizza Margherita in honour of Queen Margaret of Savoy. True story with embellishments.

Cavallini Home-Made Gelati

1 Litre Tubs \$14.50 each

Vaniglia (Vanilla)
Cioccolato (Chocolate)
Fragola (Strawberry)
Caffe (Coffee)
Limone (Lemon)
Nocciola (Hazelnut)
Pistacchio

Ask one of our staff members for the Special of the Week



TAKE-AWAY MENU

TUESDAY – SUNDAY; 5.30PM – LATE

356 QUEENS PARADE,
FITZROY NORTH, VICTORIA 3058

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 QUEENMARGPIZZA

Small plates

House Marinated Warm Olives (v)(g)	\$7
Seared Prawns, Chorizo & Tomato (g)	\$12
Seasonal Mushrooms, Thyme & Garlic (v)(g)	\$8
Fried Calamari with Chili Salt (g)	\$12
Terrine of the Day with Fig & Prune Relish	\$10
Gruyere Croquettes with Aioli (v)	\$8
Pork & Veal Meatballs, Tomato Sauce	\$9
Eggplant Parmigiana (v) (g)	\$9

Pizza

QM (v)	\$15
Tomato, Fior di Latte, Basil	
QM II (v)	\$19
Tomato, Buffalo Mozzarella, Basil	
QM III (v)	\$16
Tomato, Basil, Mozzarella, Parmigiano	
San Daniele	\$19
Tomato, Prosciutto, Mozzarella, Rocket	
Sock it To Me	\$17
Tomato, Hot Salami, Chili, Mozzarella, Olives, Roasted Peppers	
King of Scotland	\$19
Smoked Salmon, Tomato, Mascarpone, Capers, Mozzarella, Red Onion, Mesclun	
Easy Tiger	\$18
Tomato, Prawns, Fior di Latte, Chili, Cherry Tomatoes, Basil	

My Only Crush (v)	\$17
Potato, Rosemary, Caramelized Onions, Mozzarella, Gorgonzola, Black Pepper	
No 17	\$18
Pork Sausage, Mozzarella, Pancetta, Spinach, Tomato	
Rock Pool	\$19
Prawns, Calamari, Mussels, Chili, Garlic, Parsley, Tomato, Mozzarella	
Yeah . . . Whatever!	\$18
Gypsy Ham, Mushrooms, Black Olives, Tomato, Mozzarella	
Butternut (v)	\$18
Pumpkin, Mozzarella, Spinach, Chèvre, Pine Nuts, Thyme, Tomato	
Slow Roast	\$19
Slow Roasted Lamb, Caramelized Onions, Tomato, Mozzarella, Feta, Cumin, Parsley	
The End of the Affair	\$17
Tomato, Mozzarella, Anchovy, Olives, Oregano, Capers, Chili	
Broccoli (v)	\$17
Broccoli, Mozzarella, Chili, Parmesan, Tomato, Spinach, Taleggio	
Just Magic	\$18
Seasonal Mushrooms, Thyme, Pancetta, Mozzarella, Taleggio	
Sally . . . Where are the Kids?	\$17
Tomato, Mozzarella, Eggplant, Zucchini, Peppers, Garlic	
Calzone	\$18
Tomato, Mozzarella, Spinach, Ricotta, Gypsy Ham	

Focaccia

Extra Virgin Olive Oil, Garlic (v)	\$7.5
Mozzarella, Garlic, Oregano (v)	\$8.5

Salads

QM Salad (v) (g)	\$9.5
Mixed Salad, Fresh Pear, Sliced Fennel, Shaved Parmesan, Walnuts & White Balsamic Dressing	
Verde (v) (g)	\$7
Mixed Greens with Vinaigrette	
Caprese (v) (g)	\$9.5
Fior di Latte, Vine Ripened Tomato, Basil, Extra Virgin Olive Oil	

If pizza is not your thing....

Lasagne Al Forno	\$18
Spinach & Ricotta Agnolotti (v) with Tomato Springtime Sauce	\$18
Crumbed Free Range Chicken Cotoletta with Italian Coleslaw	\$21

Dessert

Nutella, Pear Crumble Calzone with Vanilla Bean Ice-cream	\$12
Cavallini Home-Made Gelati now available (see back of menu for details)	

* (v) Stands for Vegetarian and (g) for Gluten-Free

** Gluten Free Pizza is Available for \$2 Extra

*** No Half/Half Pizzas.....Sorry!

**** Olives May Contain Pips