VIA NAPOLI
CATERING

MENU

CORPORATE & PRIVATE CATERING

VIANAPOLI.COM.AU/CATERING

Antipasto Board

— MINIMUM 10 PEOPLE —

PER PERSON

Grazing Platter (Cold) 15
Prosciutto, Hot Calabrian Salame, Mild Neapolitan Salame, Mortadella, Roman Style Pancetta, Burrata Cheese, Buffalo Mozzarella Cheese, Parmigiano Reggiano, Cow Bocconcini, Sardinian Flat Bread, Homemade Garlic & Rosemary Focaccia, Grissini, Mixed Italian Olives

Via Napoli Platter (Hot) 15
Arancini Bolognese, Zucchini Flowers, Fried Calamari, Garlic & Chilli Prawns, Marinated Olives, Homemade Garlic & Rosemary Focaccia

Salad

— MINIMUM 5 PEOPLE —

PER PERSON

Insalata Caprese V 5
Buffalo Mozzarella, Fresh Tomatoes, EVOO, Oregano, Basil

Puverella Salad V 6
Vine-Ripened Tomatoes, Cucumber, Green Olives, Spanish Onions, Croutons, Burrata Cheese, EVOO, Oregano, Basil

Rocket Salad V 4
Shaved Grana Padano DOP, Honey Truffle Dressing

Add Ons

Arancini 4ea
Bolognese (Min. 10 pcs)
Porcini & Gorgonzola V (Min. 20 pcs)
Eggplant & Ricotta Cheese V (Min. 20 pcs)
Prawns & Zucchini (Min. 20 pcs)

Zucchini Flowers V 4ea
Buffalo Ricotta, Pecorino Romano

Calamari Fritti 20
Flash Fried, Lemon Mayo

Garlic Prawns 25

Olives V VE GF 10
Marinated, Thyme, Lemon, Orange

Pane

Wood-Fired Crust V VE 15
Confit Garlic, Rosemary, Oregano, Olive Oil

Wood-Fired Crust V 17
Confit Garlic, Oregano, Buffalo Mozzarella

Focaccia V VE 2
Garlic & Rosemary

Panuozzo Bread V VE 10
Herbs, Extra Virgin Olive Oil

Pasta & Gnocchi Trays

SML LRG

Gnocchi Sorrentina V 100 200
San Marzano Tomatoes, Melted Buffalo Mozzarella, Grana Padano DOP, Basil, EVOO

Pappardelle Bolognese 100 200
5-Hour Slow Cooked Veal and Pork Ragu, Traditional Soffritto, Grana Padano DOP

Spaghetti Gamberi 120 240
Prawns, San Marzano Tomatoes, Garlic, Chilli, Prawn Bisque, Parsley

Rigatoni, Panna & Prosciutto 90 180
Creamy Sauce, Crispy Prosciutto di Parma, Mushrooms, Pepper, Grana Padano DOP

Spaghetti Marechiaro 120 240
Prawns, Calamari, Octopus, Chilli, Garlic, San Marzano Tomatoes

Gnocchi Pesto & Burrata V 120 240
Basil Pesto, Burrata Cheese, Pine Nuts, Pecorino Romano

Gnocchi Quattro Formaggi & Tartufo 100 200
Homemade Potato Gnocchi, Gorgonzola, Parmigiano Reggiano 36 Months, Pecorino Romano, Taleggio, Truffle, Cream

Spaghetti Aglio, Olio & Peperoncino V VE 70 140
Spaghetti, Garlic, Chilli, Parsley, EVOO

SMALL SIZE SERVES UP TO 6 PEOPLE ~ LARGE SIZE SERVES UP TO 12 PEOPLE

V Vegetarian VE Vegan GF Gluten-Free

ALLERGEN NOTICE: Please advise dietary requirements. Our kitchen handles eggs, nuts, shellfish, seafood, gluten & chilli. Whilst every precaution is taken, we cannot guarantee food is allergen free.

Pizza (Red Base)

	13"	50cm	1m
Margherita V	24	50	70
Solania San Marzano, Fior di Latte, Pecorino Romano, Grana Padano DOP, Basil, EVOO			
Margherita DOP V	26	60	85
Solania San Marzano, Pomodorini Piennolo, Buffalo Mozzarella, Pecorino Romano, Grana Padano DOP, Basil, EVOO			
Napoletana	26	50	80
Solania San Marzano, Fior di Latte, Cetara Anchovies, Gaeta Black Olives, Capers, Oregano, Basil, EVOO			
Diavola	26	60	85
Solania San Marzano, Fior di Latte, Hot Salami, Gaeta Black Olives, Pecorino Romano, Basil, EVOO			
Capricciosa	26	60	85
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Mushroom, Gaeta Black Olives, Basil, EVOO			
Siciliana V	26	60	85
Solania San Marzano, Fior di Latte, Eggplant, Grana Padano DOP, Basil, EVOO			
Quattro Salumi	26	60	85
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Pancetta, Mild Neapolitan Salami, Hot Salami, Basil, EVOO			

	13"	50cm	1m
Vesuvio	26	60	85
Solania San Marzano, Fior di Latte, Buffalo Ricotta, Double Smoked Shoulder Ham, Mild Neapolitan Salami, Pepper, Basil, EVOO			
Bocconcini V	26	60	85
Solania San Marzano, Buffalo Bocconcini, Black Truffle, Basil, EVOO			
Ortolana V	26	60	85
Solania San Marzano, Fior di Latte, Zucchini, Eggplant, Mushrooms, Grana Padano DOP, Gaeta Black Olives, Basil, EVOO			
Allegra	26	60	85
Solania San Marzano, Fior di Latte, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Pepper, Basil, EVOO			
Burratina	26	60	85
Solania San Marzano, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Pepper, Basil, EVOO			
Gamberi	29	65	90
Solania San Marzano, Fior di Latte, Prawns, Garlic, Chilli, Basil, EVOO			
Vegana V VG	26	60	85
Solania San Marzano, Coconut Cheese, Mushrooms, Eggplant, Zucchini, Gaeta Black Olives, Basil, EVOO			

Vegan cheese available ~ Gluten-free base available $3 (13" only)

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Pizza (White Base)

	13"	50cm	1m
Chiara	26	60	85
Fior di Latte, Prosciutto di Parma, Buffalo Bocconcini, Black Truffle, Basil, EVOO			
Elena 2.0	26	60	85
Fior di Latte, Rocket, Prosciutto di Parma, Buffalo Bocconcini, Truffle Honey, Basil, EVOO			
5 Formaggi V	26	60	85
Fior di Latte, Gorgonzola, Provolone, Buffalo Ricotta, Grana Padano DOP, Basil, EVOO			
Alessandro	26	60	85
Fior di Latte, Eggplant, Hot Salami, Black Truffle, Grana Padano DOP, Basil, EVOO			
Crudo e Rucola	26	60	85
Fior di Latte, Rocket, Prosciutto di Parma, Shaved Grana Padano DOP, EVOO			
Truffle	26	60	85
Buffalo Mozzarella, Pancetta, Smoked Provola Cheese, Black Truffle, Buffalo Bocconcini, Basil, EVOO			
Procida	29	65	90
Fior di Latte, Zucchini Purée, Prawns, Garlic, Chilli Oil, Parsley, EVOO			
Nerano V	26	60	85
Fior di Latte, Zucchini Purée, Burrata Cheese, Grana Padano DOP, Basil, EVOO			

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