VIA NAPOLI
PIZZERIA

CATERING MENU

CORPORATE & PRIVATE CATERING

VIANAPOLI.COM.AU/CATERING

Antipasto Boards

— 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) m 15
Arancini Bolognese, Zucchini Flowers, Fried Calamari, Garlic & Chilli Prawns, Marinated Olives, Homemade Garlic & Rosemary Focaccia

Salads

— MINIMUM 5 PEOPLE —

PER PERSON

Insalata Caprese V 5
Buffalo Mozzarella, Fresh Tomatoes, Extra Virgin Olive Oil, Oregano, Basil

Puverella Salad V 6
Vine-Ripened Tomatoes, Cucumber, Green Olives, Spanish Onions, Croutons, Burrata Cheese, Extra Virgin Olive Oil, Oregano, Basil

Rocket Salad V 4
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 m	(Min. 20 pcs)

Zucchini Flowers V 4EA
Buffalo Ricotta, Pecorino Romano

Calamari Fritti m 20
Flash Fried, Lemon Mayo

Garlic Prawns m 25

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

Pane

Wood-Fired Crust V VG 15
Confit Garlic, Rosemary, Oregano, Extra Virgin Olive Oil

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

Focaccia V VG 2
Garlic & Rosemary

Panuozzo Bread V VG 10
Herbs, Extra Virgin Olive Oil

Pasta & Gnocchi Trays

— SHARING MENU —

SML LRG

Spaghetti Chitarra, San Marzano & Stracciatella V 100 200
Homemade Spaghetti Chitarra, San Marzano Tomatoes, Stracciatella Cheese, Pecorino Cheese, Basil

Rigatoni con Gamberi & Vodka m 120 240
Rigatoni, Prawns, Vodka, Onion, Chilli, San Marzano Tomatoes, Cream

Gnocchi Sorrentina V 100 200
San Marzano Tomatoes, Melted Buffalo Mozzarella, Grana Padano DOP, Basil, Extra Virgin Olive Oil

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

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

Gnocchi Quattro Formaggi & Tartufo 100 200
Homemade Potato Gnocchi, Gorgonzola, Grana Padano DOP, Pecorino Romano, Taleggio, Truffle, Cream

Rigatoni Aglio, Olio & Peperoncino V VG 70 140
Rigatoni, Garlic, Chilli, Parsley, Extra Virgin Olive Oil

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

V Vegetarian VG Vegan GF Gluten-Free m Mixed Origin Seafood

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

	13" 50cm	1m
Margherita V	26	55	85
Solania San Marzano, Buffalo Mozzarella, Pecorino Romano, Grana Padano DOP, Basil, Extra Virgin Olive Oil			
Unesco V VG	21	45	75
Solania San Marzano, Garlic, Oregano, Basil, Extra Virgin Olive Oil			
Napoletana	26	60	90
Solania San Marzano, Fior di Latte, Cetara Anchovies, Gaeta Black Olives, Capers, Oregano, Basil, Extra Virgin Olive Oil			
Diavola	26	63	93
Solania San Marzano, Fior di Latte, Hot Salami, Gaeta Black Olives, Pecorino Romano, Basil, Extra Virgin Olive Oil			
Capricciosa	26	63	93
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Mushroom, Gaeta Black Olives, Basil, Extra Virgin Olive Oil			
Siciliana V	26	63	93
Solania San Marzano, Fior di Latte, Eggplant, Grana Padano DOP, Basil, Extra Virgin Olive Oil			
Nerano V	26	63	93
Zucchini Purée, Fior di Latte, Burrata Cheese, Grana Padano DOP, Basil, Extra Virgin Olive Oil			
Quattro Salumi	26	63	93
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Pancetta, Mild Neapolitan Salami, Hot Salami, Basil, Extra Virgin Olive Oil			
Vesuvio	26	63	93
Solania San Marzano, Fior di Latte, Buffalo Ricotta, Double Smoked Shoulder Ham, Mild Neapolitan Salami, Pepper, Basil, Extra Virgin Olive Oil			
Bocconcini V	26	63	93
Solania San Marzano, Buffalo Bocconcini, Black Truffle, Basil, Extra Virgin Olive Oil			
Ortolana V	26	63	93
Solania San Marzano, Fior di Latte, Zucchini, Eggplant, Mushrooms, Grana Padano DOP, Gaeta Black Olives, Basil, Extra Virgin Olive Oil. Swap for Vegan Cheese			
Allegra	29	70	95
Solania San Marzano, Fior di Latte, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Pepper, Basil, Extra Virgin Olive Oil			

	13" 50cm	1m
Burratina	29	70	95
Solania San Marzano, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Pepper, Basil, Extra Virgin Olive Oil			
Gamberi M	29	70	95
Solania San Marzano, Fior di Latte, Prawns, Garlic, Chilli, Basil, Extra Virgin Olive Oil			
Procida M	29	70	95
Zucchini Purée, Fior di Latte, Prawns, Garlic, Chilli Oil, Parsley, Extra Virgin Olive Oil			
Pizza Lasagna	29	70	95
Solania San Marzano, Fior di Latte, Buffalo Ricotta, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Basil, Extra Virgin Olive Oil			
Via Napoli Kiss	26	63	93
Solania San Marzano, Fior di Latte, Extra Hot Neapolitan Salami, Spicy Truffle Honey, Basil, Extra Virgin Olive Oil			
Chiara	26	63	93
White Base, Fior di Latte, Prosciutto di Parma, Buffalo Bocconcini, Black Truffle, Basil, Extra Virgin Olive Oil			
Alessandro	26	63	93
White Base, Fior di Latte, Eggplant, Hot Salami, Black Truffle, Grana Padano DOP, Basil, Extra Virgin Olive Oil			
Truffle	26	63	93
White Base, Buffalo Mozzarella, Pancetta, Black Truffle, Buffalo Bocconcini, Basil, Extra Virgin Olive Oil			
Elena 3.0	26	63	93
White Base, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Honey Truffle, Basil, Extra Virgin Olive Oil			
Crudo & Rucola	26	63	93
White Base, Fior di Latte, Rocket, Prosciutto di Parma, Grana Padano DOP, Extra Virgin Olive Oil			
Vegana V VG	26	63	93
Solania San Marzano, Coconut Cheese, Mushrooms, Eggplant, Zucchini, Gaeta Black Olives, Basil, Extra Virgin Olive Oil			

Vegan cheese available ~ Gluten-free base available $5 (13" only)

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