

VIA NAPOLÍ

CATERING

MENU
CORPORATE & PRIVATE CATERING

VIANAPOLI.COM.AU/CATERING

ANTIPASTO BOARD

— MINIMUM 10 PEOPLE —

GRAZING PLATTER (COLD)

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

PER PERSON

15

VIA NAPOLI PLATTER (HOT)

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

15

SALAD

— MINIMUM 5 PEOPLE —

INSALATA CAPRESE

Buffalo Mozzarella, Fresh Tomatoes, Extra Virgin Olive Oil, Oregano, Basil

PER PERSON

5

PUVERELLA SALAD

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

6

ROCKET SALAD

Grana Padano DOP, Honey Truffle Dressing

4

ADD ONS

ARANCINI

Bolognese (Min. 10 pcs) 4€A
Porcini & Gorgonzola (Min. 20 pcs) 4€A
Eggplant & Ricotta Cheese (Min. 20 pcs) 4€A
Prawns & Zucchini (Min. 20 pcs) 4€A

ZUCCHINI FLOWERS

Buffalo Ricotta, Pecorino Romano

4€A

CALAMARI FRITTI

Flash Fried, Lemon Mayo

20

GARLIC PRAWNS

Marinated, Thyme, Lemon, Orange

25

OLIVES

10

PANÈ

WOOD-FIRED CRUST

Confit Garlic, Rosemary, Oregano, Extra Virgin Olive Oil

15

WOOD-FIRED CRUST

Confit Garlic, Oregano, Buffalo Mozzarella

17

FOCACCIA

Garlic & Rosemary

2

PANUOZZO BREAD

Herbs, Extra Virgin Olive Oil

10

PASTA & GNOCCHI TRAYS

— SHARING MENU —

SML LRG

SPAGHETTI CHITARRA, SAN MARZANO € STRACCIATELLA

Homemade Spaghetti Chitarra, San Marzano Tomatoes, Stracciatella Cheese, Pecorino Cheese, Basil

100 200

RIGATONI CON GAMBERI € VODKA

Rigatoni, Prawns, Vodka, Onion, Chilli, San Marzano Tomatoes, Cream

120 240

GNOCCHI SORRENTINA

San Marzano Tomatoes, Melted Buffalo Mozzarella, Grana Padano DOP, Basil, Extra Virgin Olive Oil

100 200

PAPPARDELLE BOLOGNESE

5-Hour Slow-Cooked Veal and Pork Ragù, Traditional Soffritto, Grana Padano DOP

100 200

RIGATONI BOSCAIOLA

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

90 180

GNOCCHI QUATTRO FORMAGGI € TARTUFO

Homemade Potato Gnocchi, Gorgonzola, Grana Padano DOP, Pecorino Romano, Taleggio, Truffle, Cream

100 200

RIGATONI AGLIO, OLIO €

Peperoncino, Garlic, Chilli, Parsley, Extra Virgin Olive Oil

70 140

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

V VEGETARIAN **VG** 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

	13" 50cm	1m		13" 50cm	1m
MARGHERITA 	26	55	85	BURRATINA	29 70 95
Solania San Marzano, Buffalo Mozzarella, Pecorino Romano, Grana Padano DOP, Basil, Extra Virgin Olive Oil				Solania San Marzano, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Pepper, Basil, Extra Virgin Olive Oil	
NAPOLITANA	26	60	90	GAMBERI	29 70 95
Solania San Marzano, Fior di Latte, Cefara Anchovies, Gaeta Black Olives, Capers, Oregano, Basil, Extra Virgin Olive Oil				Solania San Marzano, Fior di Latte, Prawns, Garlic, Chilli, Basil, Extra Virgin Olive Oil	
DIAVOLA	26	63	93	CHIARA	26 63 93
Solania San Marzano, Fior di Latte, Hot Salami, Gaeta Black Olives, Pecorino Romano, Basil, Extra Virgin Olive Oil				White Base, Fior di Latte, Prosciutto di Parma, Buffalo Bocconcini, Black Truffle, Basil, Extra Virgin Olive Oil	
CAPRICCIOSA	26	63	93	ALESSANDRO	26 63 93
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Mushroom, Gaeta Black Olives, Basil, Extra Virgin Olive Oil				White Base, Fior di Latte, Eggplant, Hot Salami, Black Truffle, Grana Padano DOP, Basil, Extra Virgin Olive Oil	
SICILIANA 	26	63	93	TRUFFLE	26 63 93
Solania San Marzano, Fior di Latte, Eggplant, Grana Padano DOP, Basil, Extra Virgin Olive Oil				White Base, Buffalo Mozzarella, Pancetta, Black Truffle, Buffalo Bocconcini, Basil, Extra Virgin Olive Oil	
NERANO 	26	63	93	PROCIDA	29 70 95
Zucchini Purée, Fior di Latte, Burrata Cheese, Grana Padano DOP, Basil, Extra Virgin Olive Oil				Zucchini Purée, Fior di Latte, Prawns, Garlic, Chilli Oil, Parsley, Extra Virgin Olive Oil	
QUATTRO SALUMI	26	63	93	UNESCO  	21 45 75
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Pancetta, Mild Neapolitan Salami, Hot Salami, Basil, Extra Virgin Olive Oil				Solania San Marzano, Garlic, Oregano, Basil, Extra Virgin Olive Oil	
VESUVIO	26	63	93	ELENA 3.0	26 63 93
Solania San Marzano, Fior di Latte, Buffalo Ricotta, Double Smoked Shoulder Ham, Mild Neapolitan Salami, Pepper, Basil, Extra Virgin Olive Oil				White Base, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Honey Truffle, Basil, Extra Virgin Olive Oil	
BOCCONCINI 	26	63	93	PIZZA LASAGNA	29 70 95
Solania San Marzano, Buffalo Bocconcini, Black Truffle, Basil, Extra Virgin Olive Oil				Solania San Marzano, Fior di Latte, Buffalo Ricotta, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Basil, Extra Virgin Olive Oil	
ORTOLANA 	26	63	93	VIA NAPOLI KISS	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				Solania San Marzano, Fior di Latte, Extra Hot Neapolitan Salami, Spicy Truffle Honey, Basil, Extra Virgin Olive Oil	
ALLEGRA	29	70	95	VEGANA  	26 63 93
Solania San Marzano, Fior di Latte, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Pepper, Basil, Extra Virgin Olive Oil				Solania San Marzano, Coconut Cheese, Mushrooms, Eggplant, Zucchini, Gaeta Black Olives, 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	

VEGAN CHEESE AVAILABLE ~ GLUTEN-FREE BASE AVAILABLE \$5 (13" ONLY)