# 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 Salami, 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
Tomatoes, Cucumber, Green Olives, Spanish Onions, Croutons, Burrata Cheese, Extra Virgin Olive Oil, Oregano, Basil

**Rocket Salad** V 4
Grana Padano DOP, Honey 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 Aioli

**Garlic Prawns** m 25

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

# Pane

**Garlic Crust** V VE 15
Confit Garlic, Rosemary, Oregano, Extra Virgin Olive Oil

**Garlic & Cheese Crust** V 17
Confit Garlic, Oregano, Buffalo Mozzarella

**Focaccia** V VE 2
Garlic & Rosemary

**Panuozzo Bread** V VE 10
Soft, Airy, Sourdough, Salt, Oregano, Levante EVOO

# Pasta and Gnocchi Platters

— SHARING MENU —

SML LRG

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

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

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

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

**Rigatoni Boscaiola** 90 180
Homemade 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

**Aglio, Olio & Peperoncino** V VE 70 140
Spaghetti, Garlic, Chilli, Parsley, Levante EVOO from Andria

**Rigatoni Arrabbiata** V 70 140
Homemade Rigatoni with Napoletana Sauce, Fresh Chilli, Basil

**Paccheri Amatriciana** 90 180
Homemade Paccheri, San Marzano Tomatoes, Guanciale, Pecorino Romano, Chilli, Black Pepper, Levante EVOO from Andria

SMALL SERVES UP TO 6 PEOPLE ~ LARGE SERVES UP TO 12 PEOPLE ~ ALL HOMEMADE PASTA CONTAINS EGG

V Vegetarian VE 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<br>Solania San Marzano, Buffalo Mozzarella, Pecorino Romano, Grana Padano DOP, Basil, Extra Virgin Olive Oil | 26 | 55 | 85 |
| **Marinara** V VG<br>Solania San Marzano, Garlic, Oregano, Basil, Levante EVOO from Andria (No Seafood, No Cheese) | 21 | 45 | 75 |
| **Napoletana**<br>Solania San Marzano, Fior di Latte, Cetara Anchovies, Gaeta Black Olives, Capers, Oregano, Basil, Extra Virgin Olive Oil | 26 | 60 | 90 |
| **Diavola**<br>Solania San Marzano, Fior di Latte, Hot Salami, Gaeta Black Olives, Pecorino Romano, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Capricciosa**<br>Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Mushroom, Gaeta Black Olives, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Siciliana** V<br>Solania San Marzano, Fior di Latte, Eggplant, Grana Padano DOP, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Nerano** V<br>Zucchini Purée, Fior di Latte, Burrata Cheese, Grana Padano DOP, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Quattro Salumi**<br>Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Free Range Pork Sausage, Mild Neapolitan Salami, Hot Salami, Basil, Levante EVOO from Andria | 26 | 63 | 93 |
| **Vesuvio**<br>Solania San Marzano, Fior di Latte, Buffalo Ricotta, Double Smoked Shoulder Ham, Mild Neapolitan Salami, Pepper, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Bocconcini** V<br>Solania San Marzano, Buffalo Bocconcini, Black Truffle, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Ortolana** V<br>Solania San Marzano, Fior di Latte, Friarielli, Eggplant, Mushroom, Grana Padano DOP, Onion, Basil, Levante EVOO from Andria. Swap for Vegan Cheese | 26 | 63 | 93 |

| | 13" 50cm | | 1m |
|---|---|---|---|
| **Allegra 2.0**<br>Solania San Marzano, Fior di Latte, Nonna Giuseppina's Beef Meatballs, La Stella Buffalo Ricotta, Pecorino Romano, Pepper, Basil, Levante EVOO from Andria | 29 | 70 | 95 |
| **Burratina**<br>Solania San Marzano, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Pepper, Basil, Extra Virgin Olive Oil | 29 | 70 | 95 |
| **Gamberi** m<br>Solania San Marzano, Fior di Latte, Prawns, Garlic, Chilli, Basil, Extra Virgin Olive Oil | 29 | 70 | 95 |
| **Procida** m<br>Zucchini Purée, Fior di Latte, Prawns, Garlic, Chilli Oil, Parsley, Extra Virgin Olive Oil | 29 | 70 | 95 |
| **Via Napoli Kiss**<br>Solania San Marzano, Fior di Latte, Extra Hot Neapolitan Salami, Spicy Truffle Honey, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Chiara**<br>White Base, Fior di Latte, Prosciutto di Parma, Buffalo Bocconcini, Black Truffle, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Alessandro**<br>White Base, Fior di Latte, Eggplant, Hot Salami, Black Truffle, Grana Padano DOP, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Elena 3.0**<br>White Base, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Honey Truffle, Basil, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Crudo & Rucola**<br>White Base, Fior di Latte, Rocket, Prosciutto di Parma, Grana Padano DOP, Extra Virgin Olive Oil | 26 | 63 | 93 |
| **Vegana** V VG<br>Solania San Marzano, Coconut Cheese, Friarielli, Eggplant, Mushroom, Onion, Basil, Levante EVOO from Andria | 26 | 63 | 93 |

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

# Dessert

**Tiramisù** V — 30
Up to 6 people

| | 13" 50cm | | 1m |
|---|---|---|---|
| **Nutella Pizza** V | 18 | 36 | 55 |

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