

PIZZA FRITTA

NONNA ROSA	26	CHIARA 	24
Fior di Latte, Solania San Marzano, Mild Neapolitan Salami, La Stella Buffalo Ricotta, Basil, Pepper		Solania San Marzano, Fior di Latte, Basil, Pepper	
ELENA	26	CLASSICA 180 	24
Fior di Latte, Pancetta, La Stella Buffalo Ricotta, Basil, Pepper		La Stella Buffalo Ricotta, Fior di Latte, Basil, Pepper	
ALLEGRA	26	PULCINELLA	26
Solania San Marzano, Fior di Latte, Hot Salami, La Stella Buffalo Ricotta, Basil, Chilli		Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, La Stella Buffalo Ricotta, Basil, Pepper	

VEGAN CHEESE AVAILABLE

DESSERT

TIRAMISÙ 	15
Creamy Dessert of Espresso-soaked Ladyfingers surrounded by Lightly Sweetened Mascarpone	

PIZZA NUTELLA 	13" 50cm 1m
Pizza Smothered with Nutella	18 36 55
Add strawberries \$2	

Est. 2011 • Luigi Esposito, Too Neapolitan

At Via Napoli we make the true verace Neapolitan pizza
Less crust, thin, soft and juicy

VIA NAPOLI PIZZERIA

TAKEAWAY MENU

SCAN TO
ORDER ONLINE



Credit card surcharges apply
10% surcharge on public holidays and Sundays

 VEGETARIAN  VEGAN  GLUTEN-FREE  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.

VIANAPOLI.COM.AU

ANTIPASTI & CONTORNI

ARTISAN FOCACCIA

Garlic, Rosemary, Extra Virgin Olive Oil

PANUOZZO BREAD

Herbs, Extra Virgin Olive Oil

OLIVES

Marinated, Thyme, Lemon, Orange

PARMIGIANA DI MELANZANE

Layers of Golden-Fried Eggplant, San Marzano Tomato Sauce, Fresh Basil, Melted Buffalo Mozzarella, Grana Padano DOP, Baked

MOZZARELLA IN CARROZZA

Flash-Fried Crumbed Mozzarella

ZUPPA DI COZZE E VONGOLE

Mussels, Vongole, San Marzano Tomatoes, Garlic, Chilli, Artisan Garlic & Rosemary Focaccia

FIORI DI ZUCCA

Zucchini Flowers, Buffalo Ricotta, Pecorino Romano

CALAMARI FRITTI

Flash Fried, Lemon Mayo

3	ARANCINI BOLOGNESE	21
	Slow-Cooked Veal & Pork Bolognese, Peas, Buffalo Mozzarella	
15	PARMA PROSCIUTTO	28
	Burrata Cheese, Artisan Garlic & Rosemary Focaccia	
10	FRICS 	16
	Pecorino Romano, Pepper, Truffle Honey	
26	INSALATA CAPRESE 	20
	Vine-Ripened Tomatoes, Buffalo Mozzarella Cheese, Basil, Extra Virgin Olive Oil	
24	ROCKET SALAD 	18
	Grana Padano DOP, Honey Truffle Dressing	
34	PUVERELLA SALAD 	22
	Vine-Ripened Tomatoes, Cucumber, Green Olives, Spanish Onions, Croutons, Burrata Cheese, Extra Virgin Olive Oil, Oregano, Basil	
21	WOOD-FIRED CRUST  	15
	Confit Garlic, Rosemary, Oregano, Extra Virgin Olive Oil	
28	WOOD-FIRED CRUST 	17
	Confit Garlic, Oregano, Buffalo Mozzarella	

VEGAN CHEESE AVAILABLE

PASTA & GNOCCHI

GNOCCHI QUATTRO FORMAGGI & TARTUFO

Homemade Gnocchi, Four Cheeses, Truffle

RIGATONI ALLA NORMA

Rigatoni, San Marzano Tomatoes, Eggplant, Buffalo Ricotta, Grana Padano DOP, Basil, Extra Virgin Olive Oil

SPAGHETTI CHITARRA

FRUTTI DI MARE

Via Napoli Signature Dish, Homemade Spaghetti Chitarra, Prawns, Mussels, Vongole, Calamari, Piennolo Cherry Tomatoes, Garlic, Chilli, Parsley, Extra Virgin Olive Oil

GNOCCHI SORRENTINA

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

30	RIGATONI CON GAMBERI E VODKA 	36
	Rigatoni, Prawns, Vodka, Onion, Chilli, San Marzano Tomatoes, Cream	
30	PAPPARDELLE BOLOGNESE	36
	Homemade Pappardelle, 5-Hour Slow-Cooked Veal and Pork Ragù, Traditional Soffritto, Grana Padano DOP	
39	RIGATONI BOSCAIOLA	32
	Rigatoni, Creamy Sauce, Crispy Prosciutto di Parma, Mushrooms, Pepper, Grana Padano DOP	

VEGAN CHEESE AVAILABLE ~ GLUTEN-FREE PASTA AVAILABLE \$3 ~ ALL OUR HOMEMADE PASTA CONTAINS EGGS

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PIZZA

MARGHERITA

Solania San Marzano, Buffalo Mozzarella, Pecorino Romano, Grana Padano DOP, Basil, Extra Virgin Olive Oil

NAPOLITANA

Solania San Marzano, Fior di Latte, Cefara Anchovies, Gaeta Black Olives, Capers, Oregano, Basil, Extra Virgin Olive Oil

DIAVOLA

Solania San Marzano, Fior di Latte, Hot Salami, Gaeta Black Olives, Pecorino Romano, Basil, Extra Virgin Olive Oil

CAPRICCIOSA

Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Mushroom, Gaeta Black Olives, Basil, Extra Virgin Olive Oil

SICILIANA

Solania San Marzano, Fior di Latte, Eggplant, Grana Padano DOP, Basil, Extra Virgin Olive Oil

NERANO

Zucchini Purée, Fior di Latte, Burrata Cheese, Grana Padano DOP, Basil, Extra Virgin Olive Oil

QUATTRO SALUMI

Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Pancetta, Mild Neapolitan Salami, Hot Salami, Basil, Extra Virgin Olive Oil

VESUVIO

Solania San Marzano, Fior di Latte, Buffalo Ricotta, Double Smoked Shoulder Ham, Mild Neapolitan Salami, Pepper, Basil, Extra Virgin Olive Oil

BOCCONCINI

Solania San Marzano, Buffalo Boccconcini, Black Truffle, Basil, Extra Virgin Olive Oil

ORTOLANA

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

Solania San Marzano, Fior di Latte, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Pepper, Basil, Extra Virgin Olive Oil

BURRATINA

Solania San Marzano, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Pepper, Basil, Extra Virgin Olive Oil

GAMBERI

Solania San Marzano, Fior di Latte, Prawns, Garlic, Chilli, Basil, Extra Virgin Olive Oil

CALZONE

Folded Pizza, Solania San Marzano, Fior di Latte, Buffalo Ricotta, Pepper, Basil, Extra Virgin Olive Oil. **Choice of** Double Smoked Shoulder Ham or Mild Neapolitan Salami

CHIARA

White Base, Fior di Latte, Prosciutto di Parma, Buffalo Boccconcini, Black Truffle, Basil, Extra Virgin Olive Oil

ALESSANDRO

White Base, Fior di Latte, Eggplant, Hot Salami, Black Truffle, Grana Padano DOP, Basil, Extra Virgin Olive Oil

TRUFFLE

White Base, Buffalo Mozzarella, Pancetta, Black Truffle, Buffalo Boccconcini, Basil, Extra Virgin Olive Oil

PROCIDA

Zucchini Purée, Fior di Latte, Prawns, Garlic, Chilli Oil, Parsley, Extra Virgin Olive Oil

UNESCO

Solania San Marzano, Garlic, Oregano, Basil, Extra Virgin Olive Oil

ELENA 3.0

White Base, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Honey Truffle, Basil, Extra Virgin Olive Oil

PIZZA LASAGNA

Solania San Marzano, Fior di Latte, Buffalo Ricotta, Nonna Giuseppina's Beef Meatballs, Pecorino Romano, Basil, Extra Virgin Olive Oil

VIA NAPOLI KISS

Solania San Marzano, Fior di Latte, Extra Hot Neapolitan Salami, Spicy Truffle Honey, Basil, Extra Virgin Olive Oil

CRUDO E RUCOLA

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)

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