	13" 50cm		1m
ELENA 3.0 White Base, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Honey Truffle, Basil, Levante EVOO from Andria	30	65	95
ALLEGRA 2.0 Solania San Marzano, Fior di Latte, Nonna Giuseppina's Beef Meatballs, La Stella Buffalo Ricotta, Pecorino Romano, Pepper, Basil, Levante EVOO from Andria	30	65	95
CHIARA White Base, Fior di Latte, Prosciutto di Parma, Buffalo Bocconcini, Black Truffle, Basil, Levante EVOO from Andria	30	65	95
CRUDO & RUCOLA White Base, Fior di Latte, Rocket, Prosciutto di Parma, Grana Padano DOP, Basil, Levante EVOO from Andria	30	65	95
GAMBERI m Solania San Marzano, Fior di Latte, Prawns, Garlic, Chilli, Basil, Levante EVOO from Andria	32	65	95
CAPRICCIOSA Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Mushroom, Gaeta Black Olives, Basil, Levante EVOO from Andria	28	65	95
SICILIANA V Solania San Marzano, Fior di Latte, Eggplant, Grana Padano DOP, Basil, Levante EVOO from Andria	26	65	95

	13" 50cm		1m
MIMOSA NEW White Base, Fresh Cream, Fior di Latte, Double Smoked Shoulder Ham, Corn	30	65	95
ORTOLANA V Solania San Marzano, Fior di Latte, Friarielli, Eggplant, Mushroom, Grana Padano DOP, Onion, Basil, Levante EVOO from Andria. **Swap for Vegan Cheese**	28	65	95
BOCCONCINI V Solania San Marzano, Buffalo Bocconcini, Black Truffle, Basil, Levante EVOO from Andria	26	65	95
BURRATINA Solania San Marzano, Fior di Latte, Prosciutto di Parma, Burrata Cheese, Pepper, Basil, Levante EVOO from Andria	30	65	95
VIA NAPOLI KISS Solania San Marzano, Fior di Latte, Extra Hot Neapolitan Salami, Spicy Truffle Honey, Basil, Levante EVOO from Andria	28	65	95
O CAZON Folded Pizza, Solania San Marzano, Fior di Latte, La Stella Buffalo Ricotta, Pepper, Basil, Levante EVOO from Andria. **Choice of Double Smoked Shoulder Ham or Mild Neapolitan Salami**	28		

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

DESSERT

BABÀ AL RUM V — 14
Rum Cake, Crema Pasticcera, Strawberries

TIRAMISÙ V — 15
Creamy Dessert of Espresso-soaked Savoiardi surrounded by Lightly Sweetened Mascarpone, Cocoa

SFOGLIATELLA V — 14
Shell-Shaped Crust Pastry, Smooth Ricotta Cream, Candied Fruits

CORNICELLO CON NUTELLA & PISTACCHIO — 18
Golden, Horn-Shaped Pastry Filled with Nutella, Pistachio Cream

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.

Est. 2011 • Luigi Esposito, Too Neapolitan

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

"I am Luigi Esposito, I am from Napoli and my food speaks Neapolitan"

VIA NAPOLI
PIZZERIA

TAKEAWAY MENU

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15% surcharge on public holidays and Sundays

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Coccos à Spuzzulià – A Little Something to Nibble

Panuozzo Bread V VG 15
Soft, Airy, Sourdough, Salt, Oregano, Levante EVOO from Andria

Pane di Casa V VG 15
Mixed Selection of Italian Breads

Garlic Crust V VG 18
Garlic, Rosemary, Oregano, Levante EVOO from Andria

Garlic & Cheese Crust V 19
Garlic, Oregano, Fior di Latte

Mozzarella in Carrozza V 14
Flash-Fried Crumbed Buffalo Mozzarella. Crunchy on the outside, irresistibly gooey on the inside.

Insalata di Mare Amalfitana M NEW 32
Octopus Tentacle, Calamari, Prawn, Potato, Green Olive, Lemon Dressing

O' Puparuol M'Buttunat V NEW 20
Capsicum Stuffed with Smoked Provola Cheese, Grana Padano DOP

Eggplant Parmigiana V 28
Layers Of Golden-Fried Eggplant, San Marzano Tomato Sauce, Fresh Basil, Melted Buffalo Mozzarella, Grana Padano DOP, Baked

Prosciutto e Melone NEW 28
Prosciutto di Parma, Rockmelon, Choice of Burrata Cheese or Buffalo Mozzarella

'E Sciurilli C'a Ricotta V 16
Zucchini Flower, La Stella Buffalo Ricotta, Grana Padano DOP

Calamari Fritti M 28
Flash Fried, Lemon Aioli, Lemon Wedge

Arancini Bolognese 16
Slow-Cooked Veal & Pork Bolognese, Peas, Buffalo Mozzarella

Olive Miste V VG GF 10
Mixed Olives, Marinated, Thyme, Lemon, Orange

Fries V 16
Pecorino Romano, Pepper, Truffle Mayo

VEGAN CHEESE AVAILABLE

Salads

Insalata di Arance e Finocchi V VG NEW 20
Orange, Fennel, Gaeta Black Olive, Citrus Dressing

Puverella Salad V 24
Tomatoes, Cucumber, Green Olives, Spanish Onions, Croutons, Burrata Cheese, Oregano, Basil, Levante EVOO from Andria, Balsamic Dressing

Rucola Salad V 18
Rocket, Grana Padano DOP, Honey Dressing

Pasta

Gnocchi Sorrentina V 28
Homemade Gnocchi, San Marzano Tomatoes, Melted Buffalo Mozzarella, Grana Padano DOP, Basil, Levante EVOO from Andria

Spaghetti alla Nerano V NEW 28
Homemade Spaghetti, Zucchini Cream, Zucchini Chips, Grana Padano DOP, Basil

Paccheri alla Genovese Napoletana RECOMMENDED 40
Homemade Paccheri, Slow Cooked Caramelised Onion and Braised Beef Traditional Neapolitan Ragù, Grana Padano DOP

Spaghetti Frutti di Mare M 42
Via Napoli Signature Dish, Homemade Spaghetti, Prawns, Mussels, Vongole, Calamari, Cherry Tomatoes, Garlic, Chilli, Parsley, Levante EVOO from Andria

Mafalde Vodka Gamberi M 38
Homemade Mafalde, Prawns, Vodka, Onion, Chilli, San Marzano Tomatoes, Cream

Spaghetti Aglio e Olio V 26
Homemade Spaghetti, Garlic, Chilli, Parsley, Levante EVOO from Andria

Pappardelle Bolognese 38
Homemade Pappardelle, 5-Hour Slow-Cooked Veal and Pork Ragù, Traditional Soffritto, Grana Padano DOP

Rigatoni Boscaiola 34
Homemade Rigatoni, Creamy Sauce, Crispy Prosciutto di Parma, Mushroom, Pepper, Grana Padano DOP

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

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

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Pizza – Un Viaggio Nel Tempo – A Journey Through Time

Le Origini – The Beginning

1490 Pizza Mastunicola NEW 13" 50cm 22 IM
Baker Mastunicola created one of the earliest pizzas dating back almost 400 years before the Margherita
White Base, Pure Australian Pork Lard, Pecorino Romano, Basil

1734 Marinara V VG 24 65 95
One of Naples' oldest pizzas, traditionally enjoyed by fishermen and sailors returning from sea
Solania San Marzano, Garlic, Oregano, Basil, Levante EVOO from Andria (No Seafood, No Cheese)

1750 Pizza con Cicinielli M NEW 28 65 95
Born from Naples' fishing traditions, this pizza topped with tiny whitebait celebrates the city's rich maritime heritage
Solania San Marzano, Pure Australian Pork Lard, Garlic, Baby Whitebait, Basil

1844 Cosacca V NEW 13" 50cm 24 65 IM 95
A humble Neapolitan treasure, celebrating generations of tradition
Solania San Marzano, Pecorino Romano, Basil, Levante EVOO from Andria

1857 Bismarck V NEW 28 65 95
Named after German Statesman Otto Von Bismarck famed for his love of eggs
Solania San Marzano, Fior di Latte, Pecorino Romano, Sunny Side Up Egg, Basil, Levante EVOO from Andria

1889 Margherita DOP V 25 65 95
Created in honour of Queen Margherita of Savoy, with tomato, mozzarella and basil representing the colours of the Italian flag
Solania San Marzano, Fior di Bufala, Pecorino Romano, Basil, Levante EVOO from Andria

I Grandi Classici – The Great Classics from 1945 to Present

1945 Pizza Fritta Nonna Rosa 13" 50cm 26 IM
Born from the streets of Naples, Pizza Fritta became a symbol of resilience after World War II, when traditional pizza ovens and ingredients were scarce
Solania San Marzano, Fior di Latte, Mild Neapolitan Salami, La Stella Buffalo Ricotta, Smoked Provola Cheese, Basil, Pepper

Pizza Fritta Classica 180 V 24
La Stella Buffalo Ricotta, Fior di Latte, Basil, Pepper

Napoletana 27 65 95
Solania San Marzano, Fior di Latte, Cetara Anchovies, Gaeta Black Olives, Capers, Oregano, Basil, Levante EVOO from Andria

La Pizza dei Napoletani DOC – Provola e Pepe V NEW 27 65 95
Solania San Marzano, Smoked Provola Cheese, Pecorino Romano, Black Pepper, Basil, Levante EVOO from Andria

A Filetto di Pacchetelle – My Mamma's Favourite V NEW 27 65 95
White Base, Fior di Latte, Pacchetelle Cherry Tomatoes, Basil, Levante EVOO from Andria

Calzone Bella 'Mbriana NEW 30 65 95
Fior di Latte, Free Range Pork Sausage, Friarielli (Broccoli Rabe), Smoked Provola Cheese, Chilli, Basil, Levante EVOO from Andria

Wurstel e Patatine (Great for Kids) NEW 13" 50cm 30 65 IM 95
White Base, Fior di Latte, Certified Free Range Pork Wurstel, Fries

Illusione di Margherita (Served Warm) V RECOMMENDED 32 65 95
Pacchetelle Cherry Tomatoes, Buffalo Mozzarella, Pecorino Romano, Oregano, Basil, Levante EVOO from Andria

Tonno e Cipolla M NEW 30 65 95
Solania San Marzano, Fior di Latte, Tuna, Spanish Onion, Levante EVOO from Andria

Quattro Stagioni 30
Salsiccia e Friarielli, Margherita, Marinara, Capricciosa

Diavola 28 65 95
Solania San Marzano, Fior di Latte, Hot Salami, Gaeta Black Olives, Pecorino Romano, Basil, Levante EVOO from Andria

Quattro Salumi 30 65 95
Solania San Marzano, Fior di Latte, Double Smoked Shoulder Ham, Free Range Pork Sausage, Mild Neapolitan Salami, Hot Salami, Basil, Levante EVOO from Andria

Vesuvio 30 65 95
Solania San Marzano, Fior di Latte, La Stella Buffalo Ricotta, Double Smoked Shoulder Ham, Mild Neapolitan Salami, Pepper, Basil, Levante EVOO from Andria

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

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