



The Art  
of making Pizza

# The History

Naples born pizza chef Luigi Esposito owner of Via Napoli Pizzeria, born in Naples to Vincenzo and Elena Esposito, Luigi is a descendent of passionate pizzaioli.

From the age of 8 he followed his grandparents around the streets of Naples selling pagniottiello, and freshly made pizza frita covered by a blanket in a pram on the side of the streets, that's when he knew he had the gift, his passion for pizza began.

At 15 he was part of the **Associazione Verace Pizza Napoletana** and Associazione Regina.

Luigi believes that a true Neapolitan pizza must be baked in a wood-fired, domed oven at **485°C** for no more than **60 to 90 seconds**; that the base must be hand-kneaded by rolling it with your fingers and that the pizza must not exceed 35 centimetres in diameter or be more than one-third of a centimetre thick at the centre. Luigi began working in the most famous pizzerias in Naples and all over Europe, gaining as much experience possible.

The pizza bases in Naples are soft and pliable. The Neapolitans take their pizza very seriously, the Marinara and the Margherita the two true pizzas.

Luigi Esposito came to Sydney from Naples, with the intention to experience yet another country and with a dream to open his own pizzeria. His love and passion for pizza's now matched with a desire to provide them at his own establishment was astounding, his enthusiasm spread to all who spoke to him.

After many years of searching Luigi finally found the perfect location... Lane Cove, his dream has finally begun...

Luigi with his enthusiastic Italian team create an ambience and atmosphere that allows you to feel like you are eating in the streets of Napoli.

Luigi is driven by a philosophy that incorporates the traditional values of exceptional service and the highest quality produce is sourced and prepared with the respect it deserves.

The main ingredient is passion, passion is everything!





# A real 360° Italian Atmosphere

“Pizza is not all about eating” - says chef Luigi. Eating your dish is just “the conclusion of an experience that one needs to appreciate with all their senses”.

The streets of Naples are filled by the smell of Basil, Tomato and Charcoal. All the Via Napoli restaurants are designed to be filled with all these scents as the chefs prepare the pizzas. Entering this “little piece on Naples” the guests are welcomed the Italian way: warm hugs, jokes and never enough smiles.

Once in, there is not one corner that does not scream Italy or Naples: little Pulcinella masks, hanging Parma prosciuttos, chillies, flasks and entire Parmigiano wheels are everywhere right in front of Sophia Loren and Totò whom are keeping an eye on everything from the old photos on every wall.

Wood is the dominant element throughout the restaurant... not a surprise considering that the only way to cook pizza is in a wood-fired oven.



Obviously not every wood-fired oven is accepted here. Luigi imports his ovens from Naples where they are traditionally made for the pizzerias in the “City of Pizza”. These are not simply ovens: the cooking surface, made of lava stone directly from the Vesuvius, is the only secret and unreplaceable ingredient to make the pizza authentic. (maybe together with the 30+ years’ experience of the Pizzaiolo).

Not compromising on any step on the real “Neapolitan Experience” is the key of Via Napoli Pizzeria and what makes walking in, a chance to visit Italy without taking your passport.

# A Restaurant in High demand

The high number of people wanting to taste Luigi's Pizza started to be too much for the small establishment in Lane Cove even after having expanded it by 5 times its original size.

It was at this very point that the Chef decided to open another establishment in Hunters Hill and just after one year another one in Surry Hills.

All the 3 venues are multi-awarded, have outstanding reviews and still cannot satisfy the craving of pizzas that Sydney has, generating long lines even during ordinary week nights.

## What people say

*Some of the dishes in this restaurant just blow your mind. There is a dish called three cheese pasta. To be honest since I am a meat lover, I didn't like it when my wife ordered, but when I tried a bait I had no choice but making an order myself. So don't miss three-cheese pasta. Their pizzas are also so so delicious. In fact so simple and delicious and that's the whole point. "Simplicity is hard!"*

*I have also tried the seafood pasta which is another mind-blowing dish.*

*Staff are kind and super friendly, and environment is so Italian. I love this place and never get enough of their foods.*

Visited February 2017 - Tripadvisor - Lane Cove ★★★★★

*Absolutely fantastic, service and food. From the moment we walked in, we were greeted with friendly smiles. The shared entree was to die for. Wow the boys were impressed. The main meal pizzas were yummy. We all walked out very happy.*

Visited March 2017 - Tripadvisor - Surry Hills ★★★★★

*We had a truly enjoyable evening in this lively restaurant. The greetings were warm and friendly made even better by the anti pasta which was well cooked and presented. Our shared pizza was thin based with a generous toppings to suit the varied tastes of the group. This is not our first visit nor will it be our last. Many thanks!*

Visited April 2017 - Tripadvisor - Hunters Hill ★★★★★



Lane Cove



Hunters Hill



Surry Hills

# The Pizza

A Neapolitan Pizza is a very delicate balance of many things: while the experience of the Pizzaiolo is crucial, the oven has to be the right temperature, the wood has to be burning in a certain position to give the right quantity of charcoal flavour to the pizza and the timing has to be right to the second, the original ingredients have characteristics that are so fragile that cannot be changed even slightly.

This pizza on the side is the “perfect Margherita” according to the Neapolitan tradition.

Every ingredient has a history and a reason to be placed on this unique dish and while we tried to illustrate it in a small diagram, obtaining the perfect recipes requires years of experience that goes from father to son in a tradition that few families have in Naples.

Chef Luigi, part of one of these families, brought his own secret recipe all the way to Australia, following the dream to share his heritage with as many people as he could.

From flour to toppings, from the smell of basil to the warmth of the wood, Via Napoli brings the “Traditional Neapolitan Pizza” to Sydney with no compromises.

## The CRUST



Neapolitan pizza is made from a lean dough—that is, it's got nothing but flour, water, salt, and yeast. No oil, no sugar, nothing. The flour is generally a high-protein flour, often of the Italian "OO" type, which is ground extra fine, giving it a unique texture and the ability to absorb more water without becoming soupy.

With so few ingredients, the key to great Neapolitan pizza crust is a good long fermentation period during which time starches will break down into simpler sugars, yeast will create flavorful by-products, and gluten formation will occur, allowing you to stretch the dough out easily and making for a dramatic rise and good charring in the oven.

## The TOPPING



While the “Margherita” is a specific type of pizza, traditionally italians have put very different flavours on top of the sauce. In the Neapolitan tradition, some pizza do not even have sauce because the toppings do not go together with its distinctive flavour. It is important to understand that this does not mean in any way that everything can be put as a topping. As this part is very tricky, if you have any specific request, trust our pizza chefs and their years of experience crafting authentic recipes.



## The SAUCE



The dough is topped with raw, pureed San Marzano tomatoes which grow on the volcanic plains to the south of Mount Vesuvius.

The San Marzano is a plum tomato. As a bonus, it is easy to peel, and the plants produce high yields of two ounce fruits.

The fruits of San Marzano are bright red, classic plum tomatoes. Generally, the fruits measure approximately three inches tall by about one inch across. The San Marzano Tomatoes has the characteristic to be high in acidity and gives to the pizza the distinctive flavour that makes a great traditional Neapolitan Pizza.

## The MOZZARELLA



The authentic Neapolitan Pizza must be topped with mozzarella campana. It can be fior di latte (literally milk flower) which is made from fresh pasteurized or unpasteurized cow's milk and not water buffalo milk, which greatly lowers its cost.

The DOP (PDO in English) version can be made with buffalo mozzarella cheese, 'Mozzarella di Bufala Campana' made with the milk from water buffalo raised in the marshlands of Campania and Lazio in a semi-wild state (this mozzarella is protected with its own European protected designation of origin).

# A multi-awarded establishments

TimeOut

BEST PIZZA IN SYDNEY  
FIVE ESSENTIAL EATS

THE AUSTRALIAN 

5TH IN AUSTRALIA TOP  
50 RESTAURANTS

KIIS 1065: 10 BEST PIZZA SPOTS IN SYDNEY  
URBANLIST: TOP 8 SYDNEY RESTAURANTS FOR GROUPS  
FOODSERVICE: DISH OF THE YEAR "BEST PIZZA"  
MY PULSE: TOP 5 PIZZA JOINTS IN SYDNEY  
GOURMET TRAVELLER: BEST PIZZA

goodfood

TOP 10 BEST PIZZA IN SYDNEY

9 WOOD FIRED DISHES  
YOU MUST EAT THIS WINTER

SYDNEY BEST



RATED "EXCELLENT"  
BY 244 TRAVELLER

CERTIFICATE OF  
EXCELLENCE

The Daily Telegraph

BEST METRE MARGHERITA  
BEST 2 METRE PIZZA  
SYDNEY'S BEST PIZZA

The Sydney Morning Herald

GOOD FOOD UNDER 30  
BEST PIZZA AWARD AND 3 STARS

QANTAS AIRWAYS IN FLIGHT MAGAZINE  
WEEKEND NOTES: BEST PIZZA ON THE NORTHSORE  
CULTURE CONCEPT: A LITTLE SLICE OF HEAVEN  
SYDNEY FOOD BLOGGERS: FAVOURITE PIZZA  
GOOD LIVING: NAPOLI'S CHOSEN FEW



## Contacts

(02) 9428 3297  
vianapolipizzeria.com.au  
info@vianapolipizzeria.com.au

## Address

628 Crown St Surry Hills NSW 2010  
141 Longueville Rd, Lane Cove NSW 2066  
64-68 Gladesville Rd, Hunters Hill NSW 2110