

DELIVERING IN...



UBER
EATS

... SURRY HILLS
HUNTERS HILL
AND LANE COVE

OUR VENUES



LANE COVE
141 LONGUEVILLE RD
02 9428 3724

HUNTERS HILL
64-68 GLADESVILLE RD
02 9816 3600

SURRY HILLS
628 CROWN ST
02 9310 1300



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ANTIPASTI

FIORI DI ZUCCA.....	10	✓
Zucchini Flowers Stuffed With Buffalo Ricotta Cheese, Salt, Pepper And Basil		
ARANCINI ALLA BOLOGNESE	10	
Rice Balls With Peas, Buffalo Mozzarella And Bolognese Sauce		
ARANCINI 4 FORMAGGI E TARTUFO.....	10	✓
Rice Balls With 4 Cheeses And Truffle		
MOZZARELLA IMPANATA	12	✓
Crumbed Fried Buffalo Mozzarella		
GAMBERONI ALLA BRACE CON SALSA SALMORIGLIO.....	24	
3 Pieces - Grilled King Prawns With Mix Leaves And Salsa Verde		
GAMBERI & CALAMARI SALE E PEPE.....	16	
Fried Calamari And Prawns With Lime & Pink Pepper Home-made Mayonnaise Sauce		
PROSCIUTTO E MOZZARELLA.....	20	🍷
Levoni San Daniele Prosciutto 24 Months With Buffalo Mozzarella		
ZUPPETTA DI COZZE.....	20	
Mussels In Napoli Sauce With Chili, Garlic, Fresh Parsley And Chili Crostini		
CASSUOLA DI CALAMARI.....	25	
Calamari Sauté With Garlic, Olive Oil, Chili And Parmesan Mash Potato		
PARMIGIANA DI MELANZANE	18	✓
Eggplants Layered With Mozzarella, Parmesan And Basil With Napoli Sauce		
BRUSCHETTA AL POMODORO.....	12	✓
Cherry Tomatoes With Oregano, Basil, Garlic And Olive Oil On A Crispy Home-made Slice Of Bread		
IMPEPATA DI COZZE E FAGIOLI BIANCHI.....	25	
Mussels Sauté With Olive Oil, Pepper, White Cannellini Beans and Fresh Parsley Served With A Crispy Bread Crostone		
SALUMI, BUFALA E OLIVE MISTE	20	
Selection Of Via Napoli Cured Meat With Buffalo Mozzarella And Mixed Olives		

PASTA

PACCHERI POMODORINI, MELANZANE E BURRATA	22	✓
Paccheri Pasta With Cherry Tomatoes, Eggplants, Burrata Cheese, Reggiano Parmesan 18 Months, Olive Oil, Chili And Garlic		
GNOCCHI ALLA SORRENTINA.....	20	✓
Homemade Potato Gnocchi In A Napoli Sauce And Melted Buffalo Mozzarella With Basil And Reggiano Parmesan 18 Months		
SPAGHETTI MARECHIARO	30	
Spaghetti With Fresh Local Calamari, Prawns And Mussels With Cherry Tomatoes, Garlic, Olive Oil, Chili, White Wine And Fresh Parsley		
SPAGHETTI SCAMPI	28	
Squid's Black Ink Spaghetti With Scampi And Zucchini Flowers, Cherry Tomatoes, Chili, Olive Oil, Garlic, White Wine And Fresh Parsley		
LINGUINE RAGÙ BOLOGNESE.....	20	
Linguine Veal Bolognese Ragù		
GNOCCHI 4 FORMAGGI E TARTUFO.....	20	✓
Homemade Potato Gnocchi With Four Cheeses Sauce and Truffle With Shaved Reggiano Parmesan 18 Months		

SIDES

BROCCOLINI.....	14	
With Garlic, Chili And Olive Oil Served With Croutons		
INSALATA MISTA (Vegan)	16	🍷
Mixed Leaves, Carrot, Cucumber, Cherry Tomato, Green Olives And Spanish Onion		
INSALATA CAPRESE CON BUFALA	18	🍷
Cherry Tomatoes With Buffalo Mozzarella, Oregano, Basil And Olive Oil		
INSALATA DI RUCOLA	18	🍷
Rocket Salad With Shaved Reggiano Parmesan 18 Months, Roasted Pine Nuts And Balsamic Dressing		
INSALATA PUVERELLA.....	18	
Burrata Cheese, Cucumber, Spanish Onion, Cherry Tomato, Green Olives And Croutons		

PIZZE

PIZZA UNESCO 	19	40	55	✓
Dribbled Italian Cherry Tomatoes, Buffalo Nodini, Basil, Pepper And Truffle				
MARINARA	14	25	40	✓
San Marzano Tomato, Oregano, Basil And Garlic				
MARGHERITA.....	16	35	50	✓
San Marzano Tomato, Buffalo Mozzarella, Basil And Olive Oil				
NAPOLETANA	19	40	55	
San Marzano Tomato, Fior Di Latte, Anchovies, Capers, Basil And Olives				
QUATTRO STAGIONI.....	19	40	55	
San Marzano Tomato, Mozzarella, Eggplant, Mild Salami, Ham & Basil				
DIAVOLA	19	40	55	
San Marzano Tomato, Fior Di Latte, Hot Salami, Olives And Basil				
CAPRICCIOSA	19	40	55	
San Marzano Tomato, Fior Di Latte, Ham, Mushroom, Basil And Olives				
PIZZA ELENA	19	40	55	✓
Buffalo Bocconcini, Cherry Tomatoes, Basil And Olive Oil On A White Base				
PIZZA ALLEGRA	19	40	55	✓
San Marzano Tomato, Mozzarella, Ricotta, Eggplant & Basil				
PIZZA CHIARA	19	40	55	
Buffalo Bocconcini, San Daniele Prosciutto & Truffle Oil				
SICILIANA	19	40	55	✓
San Marzano Tomato, Fior Di Latte, Eggplant, Basil And Parmesan				
QUATTRO SALUMI	19	40	55	
San Marzano Tomato, Fior Di Latte, Ham, Sausage, Mild Salami, Hot Salami And Basil				
VIA NAPOLI (LUIGI'S FANTASY PIZZA)	19	40	55	
The 50 Cm Pizza Has 4 Fantasies And The 1 Metre Has 6 Fantasies				
CRUDO E RUCOLA	19	40	55	
Fior Di Latte, Prosciutto Parma, Rocket, Parmesan And Basil On A White Base				
VESUVIO	19	40	55	
San Marzano Tomato, Buffalo Mozzarella, Ricotta, Ham, Salami, Pepper And Basil				
MONELLA.....	19	40	55	
San Marzano Tomato, Fior di Latte, Eggplant, Porchetta, Shaved Parmesan, Basil And Black Pepper				
CACCIATORA	19	40	55	
Fior di Latte, Mix Porcini Mushrooms, Roasted Potatoes, Sausage, Scamorza On A White Base				
QUATTRO FORMAGGI	19	40	55	✓
Fior Di Latte, Gorgonzola, Buffalo Mozzarella And Parmigiano On A White Base				
ORTOLANA.....	19	40	55	✓
Buffalo Mozzarella, Zucchini, Capsicum And Eggplant On A White Base				
MONTAGNOLA	19	40	55	
Mix Porcini Mushrooms, Goats Cheese, Buffalo Mozzarella And Speck On A White Base				
PATAPORCA.....	19	40	55	
Porchetta, Potatoes, Scamorza, Buffalo Mozzarella, Rosemary On A White Base				
FRUTTI DI MARE.....	25	48	65	
San Marzano Tomatoes, Mussels, Vongole, Calamari, Prawns And Scampi Marinated With Garlic And Parsley				
BURRATINA.....	19	40	55	
San Marzano Tomatoes, Burrata And Prosciutto Crudo				
PIZZA FRITTA NONNA ROSA	22			
Lightly Fried Pizza Filled With Buffalo Ricotta, Mozzarella, Cacciatore Mild Salami & Pepper				
CALZONE AL FORNO	22			
San Marzano Tomato, Fior Di Latte, Ricotta, Ham And Basil				

{ Pizza Al Metro: choose up to 2 types on the 50cm and 3 types on the 1 metre no variations, no half-half pizzas on traditional size }

TRAD 50CM 1M

DESSERTS

{ ALL OUR DESSERT ARE MADE IN HOUSE BY OUR PASTRY CHEF }

TIRAMISU CLASSICO.....	12	
Savoirdi Biscuits, Espresso Coffee, Eggs And Mascarpone Cream Topped With Cocoa Powder		
PANNA COTTA DEL GIORNO	12	🍷
Sugar Cotta Of The Day With Sugar, Milk, Cream, Gelatin And Vanilla Pod		
MOUSSE AL CIOCCOLATO	13	
Chocolate Mousse Served In A Waffle Biscuit With Chocolate Crumble		
NUTELLA PIZZA.....	18	
With Strawberries And Icing Sugar		
VIA NAPOLI PARFAIT (Vegan).....	12	🍷
Hazelnut And Orange Parfait With Salted Caramel Sauce And Coconut Milk (Gluten, Dairy And Egg Free)		
TORTA CAPRESE	12	🍷
Warm Chocolate Flourless Cake Served With Fresh Whipped Cream, Mint And Strawberries		

KIDS



MICKEY MOUSE PIZZA	10	
Choices Of Ham, Olives, Cheese, Mashrooms or Salame		
SPAGHETTI BOLOGNESE	10	
GNOCCHI NAPOLI	15	
CALAMARI AND CHIPS	15	

COLD DRINKS

SOFT DRINKS	
Coke, Sprite 1.25l	6
Chinotto and Aranciata Rossa Sanpellegrino	5
Orange or Apple Juice 250ml	4.5
FORTEVIVA Still or Sparkling Mineral Water	7

Please let our staff know if you have any intolerances or allergies
 BYO wine only, corkage \$5 per bottle,

no split bills, no BYO on public holidays,
 Mother's Day, Father's Day, Valentine's Day or Melbourne Cup

 vegetarian
  gluten free

A BIT OF HISTORY - SINCE 1889

In Campania, Italy, 1889, Raffaele **Esposito** created pizza, in his restaurant Pizzeria di Pietro. This new invention was especially made for the arriving Italian king and queen, King Umberto I and Queen Margherita. He wanted to make a good first impression with his pizza. The Queen's favorite was a pizza evoking the colors of the Italian flag:

1. green (basil leaves),
2. white (mozzarella)
3. red (tomatoes).

When Esposito met the queen, the "Margherita" was born in her honour.

Almost 100 years later, Luigi Esposito, the owner of Via Napoli Pizzeria, followed his grandparents around the streets of Naples selling pagnottello, and freshly made pizza covered by a blanket in a pram on the side of the streets. That pizza, that authentic and perfectly balanced recipe requires years of experience that goes from father to son in a tradition that few families have in Naples.

Chef Esposito, 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.