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ANTIPASTO BOARD

GRAZING PLATTER

Small \$90 Large \$180

San Daniele Prosciutto, Pancetta, Mortadella, Hot & Mild Salami, Olive Miste, Burrata, Buffalo Bocconcini, Parmigiano

VIA NAPOLI PLATTER

Small \$90 Large \$180

Arancini Bolognese,
Olives, Bruschetta Pomodoro,
Calamari Salt & Pepper,
Zucchini Flowers

SALAD

INSALATA RUCOLA 👎

Small \$30 Large \$60

Rocket, Shaved Parmigiano Reggiano,
Roasted Pinenuts, Truffle
Honey Dressing

INSALATA CAPRESE 🤟

Small \$30 Large \$60

Buffalo Mozzarella, Fresh Tomatoes, EVOO, Oregano, Basil

PANZANELLA SALAD 🌾

Small \$30 Large \$60

Fresh Tomato, Spanish Onion, Cucumber, Mixed Olives, Burrata, Croutons, Oregano, Extra Virgin Olive Oil

Small size serves up to 6 people Large size serves up to 12 people

ANTIPASTI

ARANCINI

\$6 each

Traditional Arancini Filled With Slow Cooked

Beef & Pork Bolognese, Peas,

Buffalo Mozzarella

ZUCCHINI FLOWERS 🔻

\$6 each

Lightly Fried Zucchini Flowers Delicately
Stuffed with Buffalo Ricotta, Basil, Parmigiano
Reggiano 36 Months

CALAMARI

\$18 per portion

Flash Fried Locally Sourced Calamari, Lemon, Aioli

BRUSCHETTA AL POMODORO 👎

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\$6 each

Fresh Tomatoes, Garlic, Basil, Oregano, EVOO, Sourdough Bread

MARINATED OLIVES



\$10 per portion

Warm Marinated Italian Gaeta Olives

WOOD FIRED CRUST

\$15

Garlic, Oregano OR Garlic, Buffalo Mozzarella

WOOD FIRED SOURDOUGH



\$12

FOCACCIA



\$6

Our menu contains a variety of allergens and is prepared in a kitchen that handles eggs, nuts, shellfish, seafood, gluten & chilli.

Whilst every precaution is taken, we cannot guarantee our food is allergen free. Please notify us of any dietary requirements your guests may have.











PASTA TRAYS GF PASTA AVAILABLE

GNOCCHI SORRENTINA 👎

Small \$90 Large \$180

Home Made Potato Gnocchi, San Marzano Tomatoes, Melted Buffalo Mozzarella, Parmigiano Reggiano 36 Months, Basil & EVOO

GNOCCHI 4 FORMAGGI 🗸

Small \$90 Large \$180

Home Made Potato Gnocchi, Melted Gorgonzola, Taleggio, Buffalo Mozzarella, Parmigiano Reggiano 36 Months & Black Truffle

MACCHERONI FUNGHI, PANNA, PANCETTA

Small \$90 Large \$180

Pancetta, Mushroom, Black Pepper,
Cream, Basil,
Parmigiano Reggiano 36 Months

PAPPARDELLE BOLOGNESE

Small \$90 Large \$180

Home Made Pappardelle, Slow Cooked Beef and Pork Bolognese, Parmigiano Reggiano 36 Months

SPAGHETTI MARECHIARO

Small \$150 Large \$220

Via Napoli Signature Seafood Pasta, Prawns, Calamari, Victorian Scallops, Chilli, Garlic & Cherry Tomato Truss Sauce

GNOCCHI MUSSELS & PECORINO

Small \$90 Large \$180

Home Made Potato Gnocchi, Spring Bay Mussels, Cherry Tomato Truss, Roman Pecorino, Garlic, Chilli & Parsley

BUSIATE CON GAMBERONI

Small \$150 Large \$220

Busiate Pasta, Prawns, Crustacean Bisque, Lemon Butter, Chilli

TERMS AND CONDITIONS

Pre-payment is required to confirm the order.

Delivery Fee from \$15. Minimum oder required.

10% surcharge on Public Holidays and Sundays.









RED BASE

	13 inch	50 cm	1 m
MARGHERITA 🌾	24	50	70
Buffalo Mozzarella, San Marzano			
Tomato, Basil			
NAPOLETANA	26	60	85
Fior Di Latte, Anchovies, Capers,			
San Marzano Tomato, Olives,			
Oregano, Basil			
VESUVIO	26	60	85
Fior Di Latte, San Marzano Tomato,			
Ricotta, Ham, Salami, Pepper, Basil			
4 SALUMI	26	60	85
Fior Di Latte, San Marzano Tomato, Ham,			
Pancetta, Mild Salami, Hot Salami, Basil			
VEGANA 🐸	26	60	85
San Marzano Tomato, Vegan Cheese,			
Mushroom, Eggplant, Olives, Basil, Rocke	t,		
EVOO			
SICILIANA V	26	60	85
Fior Di Latte, San Marzano Tomato,			
Eggplant, Parmesan, Basil			
DIAVOLA	26	60	85
Fior Di Latte, Hot Salami, Olives,			
San Marzano Tomato, Basil			0.5
CAPRICCIOSA	26	60	85
Fior Di Latte, San Marzano Tomato,			
Ham, Mushroom, Basil, Olives BOCCONCINI	26	10	85
	20	60	00
San Marzano Tomato, Buffalo Bocconcini, Truffle, Basil			
GAMBERI	30	60	85
Fior Di Latte, San Marzano Tomato,	30	00	05
Prawns, Garlic, Chilli, Parsley, Basil			
BURRATINA	26	60	85
San Marzano Tomato, Prosciutto,			
Burrata Cheese, Pepper, Basil			
CALZONE COTTO	26		
Ham, Fior Di Latte, Parmesan, San			
Marzano Tomato, Ricotta, Pepper, Basil			

WHITE BASE

	13 inch	50 cm	1 m
TRUFFLE	26	60	85
Buffalo Mozzarella, Pancetta,			
Scamorza, Truffle, Bocconcini, Basil			
CRUDO E RUCOLA	26	60	85
Fior Di Latte, Prosciutto di Parma,			
Rocket, Shaved Parmesan, Basil			
FRESCA	26	60	85
Heirloom Cherry Tomatoes, Rocket, Buffalo			
Bocconcini, Burrata			
ALESSANDRO	26	60	85
Eggplant, Fior Di Latte, Hot Salami,			
Truffle Cream, Parmesan, Basil			
4 FORMAGGI ♥	26	60	85
Fior Di Latte, Gorgonzola,			
Parmesan, Scamorza, Basil			
CHIARA	26	60	85
Fior Di Latte, Buffalo Bocconcini,			
Prosciutto San Daniele, Black Truffle, Basil			
LA CICCIA	26	60	85
Fior Di Latte, Pancetta, Eggplant,			
Ricotta, Parmesan, Basil			
ELENA	26	60	85
Pancetta, Zucchini Flowers, Stracciatella			
ALLEGRA	26	60	85
Broccolini Puree, 'Nduja, Chilli, Garlic,			
Bocconcini			
VIA NAPOLI SURPRISE	26	60	85
Pizza Chef Surprise			





Vegan Vegetarian Gluten Free

e worked with

Hi There, Just wanted to write to tell you that we (and our guests) thoroughly enjoyed the pasta on Sunday. Both the Gnocchi Sorrentina and Pappardelle Bolognese were absolutely delicious.

Thank you for supplying such quality catering, we were very happy with our purchase.

Kind Regards,

Maria Guerra



The pizza was absolutely DELI-CIOUS, and we had the perfect amount for the number of people there (thanks for the advice!) plus some leftovers. I got so many compliments on the catering, it was such a smooth process to order and pick up as well, the staff at the restaurant were so quick and helpful with it all. Thank you so much!!!

Jess



Hello, Thank you so much for catering our wedding! The food was as wonderful as we expected! We can't thank you enough! The only feedback we have is that it was wonderful! Thank you again!

Bec and Dyl





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