

# VIANAPOLI

CORPORATE and PRIVATE  
*Catering*



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Booking Office  
02 9428 3297

# ME NU.

## Catering

### ANTIPASTO BOARD

#### GRAZING PLATTER - Cold

Small \$90 Large \$180

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

#### VIA NAPOLI PLATTER - Hot

Small \$90 Large \$180

Arancini Bolognese,  
Mixed Olives,  
Calamari Salt & Pepper,  
Zucchini Flowers, King Prawns Fritti

### 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

#### INSALATA MISTA

Small \$30 Large \$60

Mixed Leaf, Cucumber,  
Tomatoes, Sicilian Green Olives,  
Apple Cider Dressing

*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

Ricotta, Buffalo Mozzarella,  
Caciocavallo Cheese

#### CALAMARI

\$18 per portion

Flash Fried Locally Sourced Calamari,  
Lemon Mayo

#### MARINATED OLIVES

\$5 per portion

Warm Marinated Italian Gaeta Olives

#### CROCCHETTE DI PATATE

\$6 each

Creamy Potato Croquettes with  
Buffalo Mozzarella

#### MOZZARELLA IMPANATA

\$7 each

Buffalo Mozzarella Encased In  
Crispy Breadcrumbs

### PANE

#### 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.*



Vegan



Vegetarian



Gluten Free

# ME NU.

## Catering

### 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 E 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

#### SPAGHETTI AGLIO, OLIO E PEPERONCINO

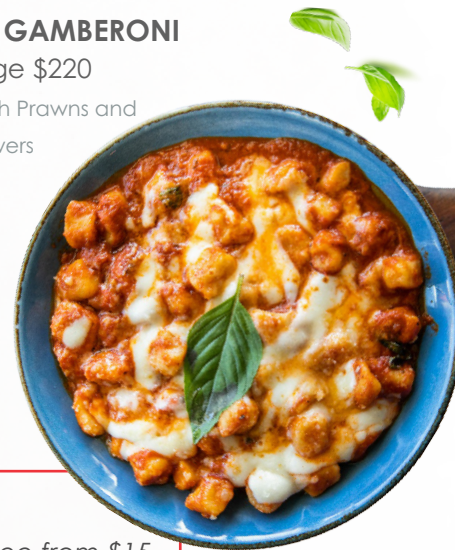
Small \$70 Large \$140

Chilli, Garlic, Extra Virgin Olive Oil

#### CALAMARATA CON GAMBERONI

Small \$150 Large \$220

Calamarata Pasta with Prawns and Zucchini Flowers



#### TERMS AND CONDITIONS

\*We can provide delivery; a minimum order is required. Delivery fee from \$15.

\*Please keep in mind that food may arrive warm if travelling over 30mins.

\*We can cater outside our trading hours a minimum order is required.

\*Pre-payment is required to confirm the order. Credit Card Surcharges Apply.

We worked with



Vegan



Vegetarian







Gluten Free




# ME NU.

## Pizza

### RED BASE

	13 inch	50 cm	1 m
<b>MARGHERITA</b> 	24	50	70
Buffalo Mozzarella, San Marzano Tomato, Basil			
<b>NAPOLETANA</b>	26	60	85
Fior Di Latte, Anchovies, Capers, San Marzano Tomato, Olives, Oregano, Basil			
<b>VESUVIO</b>	26	60	85
Fior Di Latte, San Marzano Tomato, Ricotta, Ham, Salami, Pepper, Basil			
<b>4 SALUMI</b>	26	60	85
Fior Di Latte, San Marzano Tomato, Ham, Pancetta, Mild Salami, Hot Salami, Basil			
<b>VEGANA</b> 	26	60	85
San Marzano Tomato, Vegan Cheese, Mushroom, Eggplant, Olives, Basil, Rocket, EVOO			
<b>SICILIANA</b> 	26	60	85
Fior Di Latte, San Marzano Tomato, Eggplant, Parmesan, Basil			
<b>DIAVOLA</b>	26	60	85
Fior Di Latte, Hot Salami, Olives, San Marzano Tomato, Basil			
<b>CAPRICCIOSA</b>	26	60	85
Fior Di Latte, San Marzano Tomato, Ham, Mushroom, Basil, Olives			
<b>BOCCONCINI</b> 	26	60	85
San Marzano Tomato, Buffalo Bocconcini, Truffle, Basil			
<b>GAMBERI</b>	30	60	85
Fior Di Latte, San Marzano Tomato, Prawns, Garlic, Chilli, Parsley, Basil			
<b>BURRATINA</b>	26	60	85
San Marzano Tomato, Prosciutto, Burrata Cheese, Pepper, Basil			

### WHITE BASE

	13 inch	50 cm	1 m
<b>TRUFFLE</b>	26	60	85
Buffalo Mozzarella, Pancetta, Scamorza, Truffle, Bocconcini, Basil			
<b>ALLEGRA</b>	26	60	85
Fior Di Latte, Sausage, Mushroom, Burrata, Truffle, Basil			
<b>CRUDO E RUCOLA</b>	26	60	85
Fior Di Latte, Prosciutto di Parma, Rocket, Shaved Parmesan, Basil			
<b>ALESSANDRO</b>	26	60	85
Eggplant, Fior Di Latte, Hot Salami, Truffle Cream, Parmesan, Basil			
<b>4 FORMAGGI</b> 	26	60	85
Fior Di Latte, Gorgonzola, Parmesan, Scamorza, Basil			
<b>CHIARA</b>	26	60	85
Fior Di Latte, Buffalo Bocconcini, Prosciutto San Daniele, Black Truffle, Basil			
<b>LA CICCIA</b>	26	60	85
Fior Di Latte, Pancetta, Eggplant, Ricotta, Parmesan, Basil			
<b>ELENA</b>	26	60	85
Fior Di Latte, Sausage, Potatoes & Rosemary, Basil			
<b>VIA NAPOLI SURPRISE</b>	26	60	85
Pizza Chef Surprise			
<b>AMALFI WAY</b>	32	60	85
Black Squid Ink Pizza Dough with Prawns, Stracciatella, Heirloom Cherry Tomatoes, Basil			
<b>SALSICCIA E FRIARIELLI</b>	26	60	85
Sausage, Friarielli, Provola Cheese, Chilli, Basil			



VEGAN CHEESE AND GLUTEN FREE BASE AVAILABLE