

Artisan Pizzas:

Amore Mio (my love) 18
San Marzano tomatoes, roasted artichokes, sweet sopressata, mushrooms, black olives, buffalo mozzarella, pecorino romano

Don Gaetano 14
No cheese, San Marzano tomatoes, pomodorino, hot Italian peppers, pancetta, pecorino romano, basil, garlic

Mamma 19
No sauce, cherry Vesuvian tomatoes, provoletta (smoked buffalo mozzarella), topped with fresh aurugula & prosciutto di Parma.

Chiattona Benni 19
Pomodorini datterini, pancetta (bacon), pepperoni, salami, sopressata, pecorino romano, basil, extra virgin olive oil.

Pako 19
San Marzano tomatoes, fresh buffalo mozzarella, roasted smoked peppers, Italian sausage, mushrooms, onions, pecorino romano, basil, extra virgin olive oil.

Spacca Napoli 21
No sauce on this one, oak roasted mushrooms, Lard, caramelized onions, truffle salt, truffle oil, Taleggio cheese, basil.

Oro Bianco (White Gold) 21
Buffalo ricotta, buffalo mozzarella, pecorino romano, Taleggio cheese, tartufo bianco (white truffle oil), pancetta (Italian bacon).

Partenope 18
No sauce on this one, roasted smoked peppers, buffalo mozzarella, Italian olives, onions, extra virgin olive oil, basil.

Porreca Piccante 20
Sweet Sopressata, hot Capicola, Nduja (spicy pork sausage), cherry tomatoes, Calabria peppers

Bastardo 19
San Marzano tomatoes, buffalo mozzarella, mixed pepperoni, Nduja (spicy pork sausage), pecorino romano, basil, extra virgin olive oil.

Custom Pizza: we are here to serve you. As our pizzas are made to order, please let us know if you have any food allergies or intolerances, and we will custom create your pizza

Fried Pizza/ Calzone:

Reginella 20
Fried calzone, stuffed with Fiordilatte mozzarella, Italian ricotta, pomodoro corbarino, salami, Cicoli, basil, extra virgin olive oil, black pepper.

Scugnizzo 19
Half-moon baked pizza, stuffed with Italian ricotta, buffalo mozzarella, salami, basil. Garnished with roasted mushrooms, San Marzano tomatoes, extra virgin olive oil, pecorino romano.

Classic Pizzas:

Margherita 15
San Marzano tomatoes, buffalo mozzarella, pecorino romano, extra virgin olive oil, basil

Mastu Nicola (White Pizza) 18
Pecorino romano, cacicocavallo, lardo, basil, extra virgin olive oil, black pepper.

King of Napoli 18
Plum tomatoes (Antichi pomodori di Napoli) cherry Vesuvian tomato, hot salami, extra virgin olive oil, pecorino romano.

Marinara (No cheese) 14
Plum tomatoes (antichi pomodori di Napoli) anchovies, oregano, olives, basil, fresh garlic

Salads:

Varuni Salad 9
Wild arugula, local spring mix, roasted pecans, Lucas' homemade balsamic vinegar, heirloom tomatoes, Prosciutto di Parma.

Antipasto 18
Prosciutto di Parma, Nduja (spicy pork sausage), sopressata, hot salami, lard, Taleggio cheese, truffle oil, mixed olives. **Serves two.**

Mozzarella:

Fresh buffalo ball pair with your choice of: prosciutto, tomato/basil or seasonal vegetables
4 oz platter (serves one) 13
8 oz platter (serves two) 22

Street Food:

Arancini (lightly fried rice balls) 3
Panzerotti (mozzarella stuffed dough) 3
Cuoppo (panzerotti, arancini & fried pasta) 12

Desserts:

Cannoli 4
Filled with fresh Italian ricotta lemon and orange zest, pistachios and chocolate chips

Neapolitan Baba 4
A small sponge cake saturated in Rum liquor

Pastiera 4
Slice of candied ricotta cake

Sfogliatella 4
Shell-shaped pastries stuffed with ricotta cheese, lemon and orange zest

Struffoli 4
Dough ball fried and dipped in honey and garnished with fruit zest and candy.





Soft Beverages:

Coke, Diet Coke, Fanta, Sprite	3
Lemon Tea, Peach Tea	3
Limonata, Aranciata, Chinotto	3
San Pellegrino	3
Bottled Water	2

Coffee:

Espresso Lavazza	2
Cappuccino & Macchiato	3
Americano (drip method)	2

House Wines by the glass:

Reds:

Montepulciano Pietro Maiella	5
Angelini Pinot Noir	5

Whites:

Pinot Grigio Montasolo	5
Piazzo Chardonnay	5
Prosecco	7

Wines by the Bottle:

Reds:

Barbera	28
Aglianico	30
Chianti	28
Sangiovese	30

Whites:

Lacryma Christi	33
Donna Fugata	30
Greco di Tufo	34
Prosecco	29
Falaghmina	28

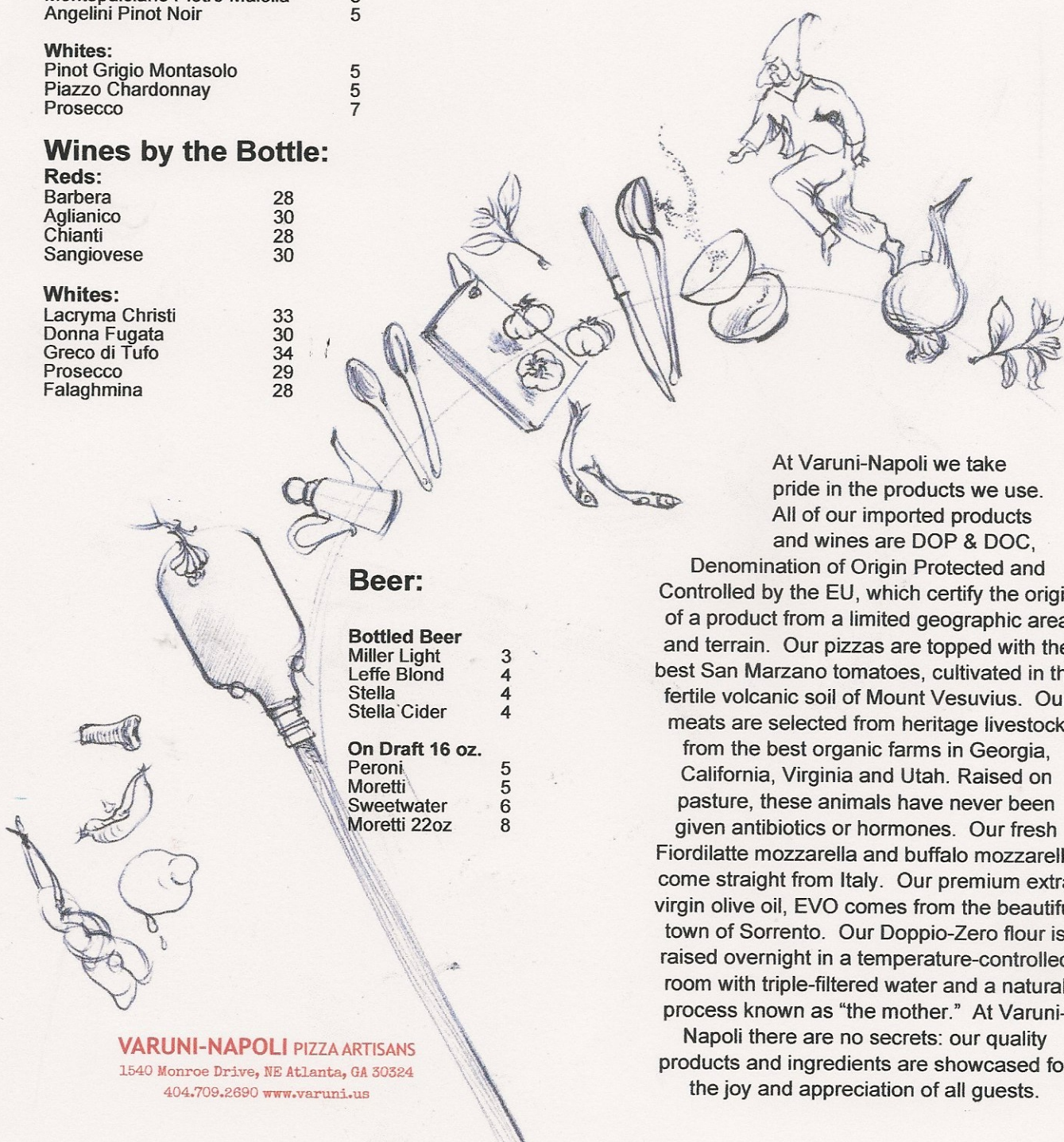
Beer:

Bottled Beer

Miller Light	3
Lefte Blond	4
Stella	4
Stella Cider	4

On Draft 16 oz.

Peroni	5
Moretti	5
Sweetwater	6
Moretti 22oz	8



At Varuni-Napoli we take pride in the products we use. All of our imported products and wines are DOP & DOC,

Denomination of Origin Protected and Controlled by the EU, which certify the origin of a product from a limited geographic area and terrain. Our pizzas are topped with the best San Marzano tomatoes, cultivated in the fertile volcanic soil of Mount Vesuvius. Our meats are selected from heritage livestock from the best organic farms in Georgia, California, Virginia and Utah. Raised on pasture, these animals have never been given antibiotics or hormones. Our fresh Fiordilatte mozzarella and buffalo mozzarella come straight from Italy. Our premium extra virgin olive oil, EVO comes from the beautiful town of Sorrento. Our Doppio-Zero flour is raised overnight in a temperature-controlled room with triple-filtered water and a natural process known as "the mother." At Varuni-Napoli there are no secrets: our quality products and ingredients are showcased for the joy and appreciation of all guests.

VARUNI-NAPOLI PIZZA ARTISANS

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