

STARTERS

Cuoppo 3 arancini and 3 panzerotti	10
Panzerotti 3 lightly fried potato croquettes with parsley, smoked mozzarella	6
Arancini 3 lightly fried rice balls with fresh mozzarella, seasoned beef and peas	6
Meatballs 3 of Mama's famous meatballs and a side of toasted ciabatta bread	12
Eggplant Parmesan Our famous eggplant with a side of toasted ciabatta bread **May take additional time, item is made to order.	12
Meat and Cheese Plate (serves 2) Prosciutto di Parma, Nduja (spicy spreadable pork sausage in ragu sauce), hot soppressata, dried salami, mixed olives, artichokes, candied pecans, Taleggio cheese and Pecorino Romano	16
Burrata (Fresh mozzarella with a creamy center) 4 oz platter served with your choice of Prosciutto di Parma or tomato with basil	13

SALADS

Varuni Salad Wild arugula, local spring mix, candied pecans, grape tomatoes, Prosciutto di Parma, Luca's homemade balsamic vinaigrette	9
Caesar Salad Romaine, anchovies, shaved pecorino, Neapolitan croutons, and Luca's homemade Caesar dressing	9
Arugula Salad Wild arugula, shaved pecorino, lemon infused olive oil from Sorrento, a squeeze from a fresh lemon	9
Caprese Salad Fresh buffalo mozzarella, Roma tomatoes, fresh basil, balsamic reduction	12

CRAFT YOUR OWN PIZZA

Our pizzas and calzones are carefully crafted to represent the true flavors of Naples. We cannot make any additions or substitutions. We will happily remove a topping if desired and will do our best to accommodate any food allergies.

Margherita (Vegetarian) DOP buffalo mozzarella, Pecorino Romano, basil	20
Bianca DOP buffalo mozzarella, ricotta, Pecorino Romano, black pepper, basil	20
Additional toppings: (\$3) Pepperoni, salami, hot soppressata (spicy salami), Italian sausage, Nduja (spicy spreadable pork sausage in ragu sauce), anchovies, hot Italian peppers, cherry vesuvian tomatoes, artichokes, arugula, peppadew peppers (\$2) Mushrooms, roasted peppers, basil Pesto caramelized onions, green or black olives (\$4) Prosciutto di Parma, extra mozzarella	

RED PIZZAS

San Marzano tomato sauce and extra virgin olive oil.

Marinara (No Cheese) Cherry vesuvian tomatoes, anchovies, oregano, olives, fresh garlic, basil	18
Bastardo (Mildly Spicy) Fresh mozzarella, pepperoni, Nduja (spicy spreadable pork sausage in ragu sauce), Pecorino Romano, basil	22
Pako Fresh mozzarella, roasted red peppers, Italian sausage, mushrooms, caramelized onions, Pecorino Romano, basil	22
Amore Mio Fresh mozzarella, roasted artichokes, salami, mushrooms, black olives, Pecorino Romano, basil	22
Porreca Piccante (Spicy) Fresh mozzarella, hot soppressata (spicy salami), Nduja (spicy spreadable pork sausage in ragu sauce), cherry vesuvian tomatoes, hot Italian peppers, Pecorino Romano, basil	22
Maradona Fresh mozzarella, Italian sausage, Peppadew Peppers, Mushrooms, Pecorino Romano, Basil	22

WHITE PIZZAS

With Sorrento extra virgin olive oil.

Mamma Smoked mozzarella, cherry vesuvian tomatoes, topped with fresh arugula, Prosciutto di Parma and shaved Pecorino Romano	22
Oro Bianco Fresh mozzarella, buffalo ricotta, Taleggio cheese, pancetta (Italian bacon), Pecorino Romano, basil, black truffle oil, black pepper, basil	23
Spacca Napoli (Vegetarian) Fresh mozzarella, Taleggio cheese, mushrooms, caramelized onions, Pecorino Romano, truffle salt, black truffle oil, basil	22
Filetto DOP buffalo mozzarella, oven roasted pomodorini del "Piennolo" (imported cherry tomatoes from Vesuvio Piennolo area in Italy), black pepper, Pecorino Romano and housemade basil pesto	22
Chiattona Benni Fresh mozzarella, cherry vesuvian tomatoes, pancetta (bacon), pepperoni, salami, hot soppressata (spicy salami), Pecorino Romano, basil	22

SPECIAL OF THE WEEK

Every week we offer a different pizza special at Varuni! Ask our staff about our weekly specials.

CALZONES

Reginella (Fried) Half-moon calzone stuffed with fresh mozzarella, ricotta, cherry vesuvian tomatoes, salami, black pepper, Pecorino Romano, basil.	20
Scugnizzo (Baked) Half-moon calzone stuffed with fresh mozzarella, ricotta, cherry vesuvian tomatoes, salami, black pepper, Pecorino Romano then topped with mozzarella, roasted mushrooms, San Marzano tomato sauce, Pecorino Romano, basil, extra virgin olive oil, basil	20



DESSERTS

Choose one of our special Neapolitan desserts from our display case:

Cannoli – Classic / Build Your Own	4 / 5
Tiramisú	5
Daily Dessert Specials	6
Nutella Calzone	12
Gelato	4

SOFT BEVERAGES

Chose from our selection of Coca Cola, San Pellegrino and San Benedetto Beverages	2 / 3
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COFFEE

Lavazza espresso / cappuccino or macchiato	2 / 3
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WINE

Glass / Bottle

Reds

Montepulciano	8 / 32
Pinot Noir	8 / 32
Cabernet Sauvignon	8 / 32
Barbera	9 / 36
Chianti	10 / 40
Gertrude Super Tuscan-Bottle Only	40
Aglianico-Bottle only	43
Brunello Montalcino-Bottle only	80

Whites

Pinot Grigio	8 / 32
Chardonnay	8 / 32
Prosecco	9 / 36
Fiano	10 / 40
Rose Small Bottles	10

BEER

Bottled Beer

Stella Artois	5
Miller Lite	4
Night on Ponce	6
Athena	6
Atlanta Cider	6
Catawba Hop Ness Monster IPA	6
Naked Pig Pale Ale	6
Truck Stop Honey Brown Ale	6
Wild Heaven- Invocation	7
Hi-Wire Lager	6

On Draft (ask about our rotating selection) 16oz / 22oz / Pitcher

Peroni – Nastro Azzura	6 / 8 / 22
Sweetwater – 420	6 / 8 / 22
Creature Comforts – Tropicalia	7 / 9 / 25
Catawba – White Zombie	6 / 8 / 22
Scofflaw – Rotating IPA	6 / 8 / 22
Bells – 2 Hearted	9 / 11 / 25



MENU

The best pizza made with imported ingredients.
San Marzano DOP-certified tomatoes.
Sorrento DOP-certified Extra Virgin Olive Oil.
Perfect blend of Cow and Buffalo Milk Mozzarella.
"Il Sale dei Papi" also known as Pope's Salt.
Everything prepared fresh daily in Atlanta.

1540 Monroe Drive NE
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 Varuni Napoli

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Due to extremely high cooking temperatures and authentic, high-quality ingredients such as San Marzano tomatoes and buffalo mozzarella DOP, our Neapolitan pizzas have a center that is often considered "wet". In Naples, pizza is almost exclusively eaten with a knife and fork but we encourage you to eat it however you prefer. Cut it, fold it, or eat it flat – dig in and enjoy!

Check out our **NEW** online ordering system!