

STARTERS

Mozzarella sticks 4 lightly fried fresh mozzarella sticks, served with Ragu' sauce	8
Arancini 4 lightly fried rice balls with fresh mozzarella, seasoned beef and peas, served with Ragu' sauce	7
Eggplant Parmesan Our famous eggplant with a side of toasted ciabatta bread **May take additional time, item is made to order.	12
Meatballs 3 of Mama's famous meatballs and a side of toasted ciabatta bread	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
Buffalo Burrata (Fresh buffalo mozzarella with a creamy center) 4 oz platter served with your choice of Prosciutto di Parma or seasonal vegetable	14

SALADS

Varuni Salad Wild arugula, local spring mix, candied pecans, grape tomatoes, Prosciutto di Parma, Luca's homemade balsamic vinaigrette	9
Caesar Salad Romaine, marinated anchovies, shaved pecorino romano, Neapolitan croutons, and Luca's homemade Caesar dressing	9
Arugula Salad Wild arugula, shaved pecorino romano, lemon infused olive oil from Sorrento, a squeeze from a fresh lemon	9
Caprese Salad Fresh buffalo mozzarella, Seasonal tomatoes, fresh basil, balsamic reduction	14



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 (Vegetarian) DOP buffalo mozzarella, buffalo ricotta, Pecorino Romano, black pepper, basil	20

Additional toppings (add up to 3 toppings):
(\$3) Pepperoni cups, artisanal salami, hot soppressata, Italian sausage, Nduja, anchovies, hot Italian peppers, vesuvian cherry tomatoes, artichokes, arugula, peppadew peppers
(\$2) Roasted mushrooms, roasted peppers, basil pesto, caramelized onions, castelvetrano green olives, gaeta black olives
(\$4) Prosciutto di Parma, extra mozzarella, Taleggio, ricotta

ARTISANAL RED PIZZAS

San Marzano tomato sauce and extra virgin olive oil.

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

ARTISANAL WHITE PIZZAS

With Sorrento extra virgin olive oil.

Mamma Smoked mozzarella, vesuvian cherry tomatoes, black pepper, once outside the oven topped with fresh arugula, Prosciutto di Parma DOP and shaved Pecorino Romano	22
Oro Bianco Fresh mozzarella, buffalo ricotta, Taleggio cheese, pancetta, Pecorino Romano, black truffle oil, black pepper, basil	23
Spacca Napoli (Vegetarian) Fresh mozzarella, Taleggio cheese, roasted mushrooms, caramelized onions, Pecorino Romano, truffle sea salt, black truffle oil, basil	22
Filetto DOP buffalo mozzarella, oven roasted pomodorini del "Piennolo" (imported vesuvian cherry tomatoes from Naples), hot soppressata, Pecorino Romano, housemade basil pesto	22
Chiattona Benni Fresh mozzarella, vesuvian cherry tomatoes, pancetta, pepperoni cups, artisanal salami, hot soppressata, 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, vesuvian cherry tomatoes, artisanal salami, black pepper, Pecorino Romano, basil.	20
Scugnizzo (Baked) Half-moon calzone stuffed with fresh mozzarella, ricotta, vesuvian cherry tomatoes, artisanal salami, black pepper, Pecorino Romano then topped with mozzarella, roasted mushrooms, San Marzano tomato sauce, Pecorino Romano, extra virgin olive oil, basil	20

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!

DESSERTS

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

Cannoli – Classic / Build Your Own	4 / 5
Tiramisú	6
Daily Dessert Specials	6
Nutella Calzone	12
Gelato (rotating flavor)	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
Falanghina	9 / 36
Rose Small Bottles	10



BEER

Bottled Beer

Stella Artois	5
Miller Lite	4
Night on Ponce	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 / 22

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 Varuni Napoli

 Varuni Napoli Krog Street Market

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MENU

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

1540 Monroe Drive NE
 Atlanta, GA 30324
 404.709.2690

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

