

STARTERS

- Mozzarella sticks** 9
4 lightly fried fresh mozzarella sticks, served with Ragu' sauce
- Arancini** 10
4 lightly fried rice balls with fresh mozzarella, seasoned beef and peas, served with Ragu' sauce
- Eggplant Parmesan** 13
Our famous eggplant with a side of toasted ciabatta bread
**May take additional time, item is made to order.
- Meatballs** 13
3 of Mama's famous meatballs and a side of toasted ciabatta bread
- Meat and Cheese Plate (serves 2)** 20
Prosciutto di Parma, Nduja (spicy spreadable pork sausage in ragu' sauce), hot soppressata, dried salami, mixed olives, artichokes, candied pecans, Taleggio cheese and Gorgonzola cheese
- Creamy Burrata (Fresh mozzarella with a creamy center)** 14
4 oz platter served with your choice of Prosciutto di Parma or Heirloom and grape tomatoes

SALADS

- Varuni Salad** 10
Wild arugula, local spring mix, candied pecans, grape tomatoes, Prosciutto di Parma, Luca's homemade balsamic vinaigrette
- Caesar Salad** 10
Romaine, marinated anchovies, shaved pecorino romano, Neapolitan croutons, and Luca's homemade Caesar dressing
- Arugula Salad** 10
Wild arugula, shaved pecorino romano, lemon infused olive oil from Sorrento, a squeeze from a fresh lemon
- Caprese Salad** 16
Fresh buffalo mozzarella, Seasonal tomatoes, fresh basil, balsamic reduction



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)** 21
DOP buffalo mozzarella, Pecorino Romano, basil
- Bianca (Vegetarian)** 21
DOP buffalo mozzarella, ricotta, Pecorino Romano, black pepper, basil

- Additional toppings (add up to 3 toppings):**
- (\$4)** Pepperoni cups, artisanal salami, hot soppressata, Italian sausage, Nduja, anchovies, vesuvian cherry tomatoes, extra mozzarella, peppadew peppers, pancetta, Ricotta, Taleggio
- (\$3)** Roasted mushrooms, roasted red peppers, hot Italian peppers, roasted artichoke, caramelized onions, castelvetro green olives, arugula, gaeta black olives, basil pesto
- (\$5)** Prosciutto di Parma DOP, smoked buffalo mozzarella

ARTISANAL RED PIZZAS

- San Marzano tomato sauce and extra virgin olive oil.
- Marinara (No Cheese)** 19
Vesuvian cherry tomatoes, anchovies, oregano, Gaeta black olives, fresh garlic, basil
- Bastardo (Mildly Spicy)** 23
Fresh mozzarella, pepperoni cups, Nduja (Spicy spreadable pork salumi in ragu sauce), Pecorino Romano, basil
- Pako** 23
Fresh mozzarella, roasted red peppers, Italian sausage, roasted mushrooms, caramelized onions, Pecorino Romano, basil
- Amore Mio** 23
Fresh mozzarella, roasted artichokes, artisanal salami, roasted mushrooms, gaeta black olives, Pecorino Romano, basil
- Porreca Piccante (Spicy)** 23
Fresh mozzarella, hot soppressata, Nduja (Spicy spreadable pork salumi in ragu sauce), vesuvian cherry tomatoes, hot Italian peppers, Pecorino Romano, basil
- Maradona** 23
Fresh mozzarella, Italian sausage, Peppadew Peppers, roasted mushrooms, Pecorino Romano, Basil

ARTISANAL WHITE PIZZAS

With Sorrento extra virgin olive oil.

- Mamma** 23
Smoked buffalo mozzarella, vesuvian cherry tomatoes, black pepper, once outside the oven topped with fresh arugula, Prosciutto di Parma DOP and shaved Pecorino Romano
- Oro Bianco** 24
Fresh mozzarella, ricotta, Taleggio cheese, pancetta, Pecorino Romano, black truffle oil, black pepper, basil
- Spacca Napoli (Vegetarian)** 23
Fresh mozzarella, Taleggio cheese, roasted mushrooms, caramelized onions, Pecorino Romano, truffle sea salt, black truffle oil, basil
- Filetto** 23
DOP buffalo mozzarella, oven roasted pomodorini del "Piennolo" (imported vesuvian cherry tomatoes from Naples), hot soppressata, Pecorino Romano, basil and housemade basil pesto
- Chiattona Benni** 23
Fresh mozzarella, vesuvian cherry tomatoes, pancetta, pepperoni cups, artisanal salami, hot soppressata, Pecorino Romano, basil

SPECIAL OF THE WEEK

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

CALZONES

- Reginella (Fried)** 21
Half-moon calzone stuffed with fresh mozzarella, ricotta, vesuvian cherry tomatoes, artisanal salami, black pepper, Pecorino Romano, basil.
- Scugnizzo (Baked)** 21
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

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	7
Daily Dessert Specials	7
Nutella Calzone	12
Gelato (rotating flavor)	5

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
Neprica Cabernet	8 / 32
Barbera	11 / 49
Chianti	10 / 45
Tolaini Al Passo Super Tuscan -Bottle Only	49
Aglianico-Bottle only	53
Brunello Montalcino-Bottle only	100
Whites	
Pinot Grigio	8 / 32
Chardonnay	8 / 32
Prosecco	11 / 45
Falanghina	9 / 36
Rose	12 / 45



BEER

Bottled Beer

Stella Artois	5
Miller Lite	4
Night on Ponce	6
Atlanta Cider	6
Wild Heaven Emergency Drinking Beer	6
Naked Pig Pale Ale	6
Truck Stop Honey Brown Ale	6
Orpheus Atlanta	6
Hi-Wire Lager	6

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


Peroni – Nastro Azzuro	6 / 8/ 22
Hi-pitch Hi-Wire IPA	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

Proud Supporter of





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 www.varuni.us

 Varuni Napoli

 Varuni Napoli Krog Street Market

 @VaruniNapoliATL

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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!



Varuni Napoli Cocktails

**From the Garden- Muddled w/fresh basil,mint,lime and
Vodka based for a refreshing taste...\$12**

**Co-Co Rum Flower- Fresh orange juice,apple
cider,apricot,rum based with a splash of lime and
orange bitters...\$11**

**Fresca Verde- Fresh cucumber,lime,agave and mint
juice infused with Tequila...\$12**

**The Julia- Bourbon infused peach tea muddled with
basil,mint, ginger beer garnished with berries and
raspberries...\$12**

Negroni Spritz- Homemade Aperol and bitter jelly, Fords organic gin, Campari, Antica and San Benedetto sparkling water...\$13

Negroni Riserva- Housemade and barrel aged Negroni featuring Fords organic gin, Campari & Antica...\$13

Lucas Love Potion- Prosecco, Italicus liqueur and Hibiscus...\$11

The Italian Stallion- An Italian twist on the French 75. Fords organic gin, freshly squeezed lemon juice, Varuni limoncello shaken and with a prosecco float...\$13

Aperol Spritz-Aperol, Prosecco and sparkling water...\$10

VARUNI NAPOLI SUMMER SPRITZ MENU

Cello Spritz- Limoncello, ginger beer, freshly squeezed lemon juice, basil and lemon infused syrup and San-Benedetto Italian sparkling water...\$13

Cynar Spritz- Cynar, ginger beer, fresh peppercorns, prosecco and San-Benedetto Italian sparkling water...\$13

Aperol Spritz-Aperol, prosecco and San-Benedetto Italian sparkling water...\$10

Negroni Spritz- Housemade oak barreled Negroni Reserve, prosecco, antica and San-Benedetto Italian sparkling water...\$13

Indigo Gin Spritz- Indigo Gin coloured with Butterfly Pea Flowers, prosecco, freshly squeezed lemon juice and San-Benedetto Italian sparkling water...\$14

Bourbon Tea Spritz - House Bourbon, peach tea, freshly squeezed lemon juice, peach infused syrup and San-Benedetto Italian sparkling water... \$13



SPECIAL BRUNCH COCKTAIL OFFER

PITCHER (48oz) \$40, GLASS \$9 - MIMOSA

PITCHER (48oz) \$40, GLASS \$12 - BLOODY MARY

SPECIAL BRUNCH MENU PIZZA

OCCHIO DI BUE \$23

San Marzano tomatoes, mozzarella, truffle potatoes, marinated beef, pickled red onion and EVOO infused in black truffle oil and pecorino romano. We'll also top it with a fried egg



FICHISSIMA \$23

Homemade fig jam, fresh mozzarella, gorgonzola cheese, arugula, prosciutto di parma dop and pecorino romano



Colazione Americana \$23

Fresh mozzarella, eggs yolk, Italian sausage, cremini roasted mushroom, pancetta and EVOO infused in black truffle and pecorino romano.

