

## STARTERS

- Mozzarella sticks** 10  
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 Plate** 14  
Our famous eggplant with a side of toasted ciabatta bread  
\*\*May take additional time, item is made to order.
- Meatballs** 14  
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** 12  
Wild arugula, local spring mix, candied pecans, grape tomatoes, Prosciutto di Parma, Luca's homemade balsamic vinaigrette
- Caesar Salad** 12  
Romaine, marinated anchovies, shaved pecorino romano, Neapolitan croutons, and Luca's homemade Caesar dressing
- Arugula Salad** 11  
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

## CALZONES

- Reginella (Fried)** 22  
Half-moon calzone stuffed with fresh mozzarella, ricotta, vesuvian cherry tomatoes, artisanal salami, black pepper, Pecorino Romano, basil.
- Scugnizzo (Baked)** 22  
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

## 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)** 22  
DOP buffalo mozzarella, Pecorino Romano, basil
- Bianca (Vegetarian)** 22  
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, castelvetrano 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)** 24  
Fresh mozzarella, pepperoni cups, Nduja (Spicy spreadable pork salumi in ragu sauce), Pecorino Romano, basil
- Pako** 24  
Fresh mozzarella, roasted red peppers, Italian sausage, roasted mushrooms, caramelized onions, Pecorino Romano, basil
- Amore Mio** 24  
Fresh mozzarella, roasted artichokes, artisanal salami, roasted mushrooms, gaeta black olives, Pecorino Romano, basil
- Porreca Piccante (Spicy)** 24  
Fresh mozzarella, hot soppressata, Nduja (Spicy spreadable pork salumi in ragu sauce), vesuvian cherry tomatoes, hot Italian peppers, Pecorino Romano, basil
- Maradona** 24  
Fresh mozzarella, Italian sausage, Peppadew Peppers, roasted mushrooms, Pecorino Romano, Basil

## ARTISANAL WHITE PIZZAS

With Sorrento extra virgin olive oil.

- Mamma** 24  
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** 25  
Fresh mozzarella, ricotta, Taleggio cheese, pancetta, Pecorino Romano, black truffle oil, black pepper, basil
- Spacca Napoli (Vegetarian)** 24  
Fresh mozzarella, Taleggio cheese, roasted mushrooms, caramelized onions, Pecorino Romano, truffle sea salt, black truffle oil, basil
- Filetto** 24  
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** 24  
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.

## SANDWICHES

- Zingara** 14  
Buffalo mozzarella, Prosciutto di Parma, tomatoes, romaine, oregano, and mayonnaise on a toasted hoagie roll
- The Goodfella** 16  
Mortadella, coppa, salami, soppressata, shredded lettuce, tomato, provolone, oregano, hot cherry peppers, EVOO, vinaigrette + mayonnaise on a hoagie roll
- Eggplant Parmesan** 14  
Lightly fried eggplant, buffalo mozzarella, basil and San Marzano tomato sauce on a toasted hoagie roll
- Meatball Parmesan** 14  
Homemade meatballs, buffalo mozzarella, basil and San Marzano tomato sauce on a toasted hoagie roll

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     |

## 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      |
| Aglanico-Bottle only                       | 53      |
| Brunello Montalcino-Bottle only            | 100     |

### Whites

|                |         |
|----------------|---------|
| Pinot Grigio   | 8 / 32  |
| Chardonnay     | 8 / 32  |
| Prosecco       | 12 / 46 |
| Falanghina     | 10 / 40 |
| Prosecco Rose' | 12 / 46 |

## BEER

### Bottled Beer

|                                     |   |
|-------------------------------------|---|
| Stella Artois                       | 6 |
| 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 |
| Scofflaw – Basement IPA        | 7 / 9 / 25 |
| SweetWater Goin' Coastal       | 6 / 8 / 22 |

Proud Supporter of



## SOFT BEVERAGES

Choose from our selection of Coca Cola, San Pellegrino and San Benedetto Beverages

3.5

## COFFEE

Lavazza espresso / cappuccino or macchiato

3 / 4

## COCKTAILS

### Fresca Verde

Fresh cucumber, lime, agave and mint juice infused with Tequila

13

### From The Garden

Muddled w/fresh basil, mint lime and Vodka based for a refreshing taste

13

### Naples Blue Sky

A house made limoncello spritz highlighted with Blue Curacao, Prosecco, lemon juice and orange bitters

13

### The Julia

Bourbon infused peach tea muddled with basil, mint, ginger beer garnished with fresh berries

13

### Negroni Riserva

House made and barrel aged Negroni featuring fords organic gin, Campari & Antica

14

### Luca's Love Potion

Prosecco, Italicus liqueur and Hibiscus

12

### Naples Passion

Vodka, Cranberry juice, Prosecco and aromatic bitters

13

### The Italian Stallion

An Italian twist on the French 75. Fords organic gin, freshly squeezed lemon juice, house-made limoncello shaken and with a Prosecco float

13

### Vesuvius Sunrise

Rye Bourbon, Orange Blossom honey and Ginger beer

13

### Aperol Spritz

Aperol, Prosecco and sparkling water

12

### Pompelmo Rosa

Freshly squeezed grapefruit juice, Fords organic gin, aromatic bitters and ginger beer

13

### CoCo Rum Flower

Fresh orange juice, apple cider apricot, Rum based with a splash of lime and orange bitters

12



# 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.

Check out our NEW online ordering system!

Connect with us!



www.varuni.us



Varuni Napoli



@VaruniNapoliATL



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