

BUONGIORNO



Neapolitan pizza is traditionally cooked in a wood-fired oven, at a temperature between 850 and 900 degrees Fahrenheit, and is best eaten right after being taken out of the oven. To provide the freshest possible product, we craft fresh pizza daily (with ingredients imported directly from Italy), vacuum seal and freeze overnight, then ship straight to your door! For our patrons enjoying pizza at home, we've put together our suggestions to ensure you enjoy as if you were dining at Varuni Napoli...or in Naples!

- 1 Preheat your oven to 450 degrees Fahrenheit.
- 2 Once oven is heated, place pizza directly on the rack and heat for approx. 6 to 8 minutes. If you prefer your pizza crispier, leave in oven longer.
- 3 After the pizza is heated to the desired temperature, remove from oven.
- 4 Cut and enjoy!

Grazie mille,

Luca and Varuni Napoli team



"We are not trying to reinvent pizza, we are simply perfecting it." - Chef Luca Varuni