STARTERS		CRAFT YOUR OWN PIZZA		ARTISANAL WHITE PIZZAS	
Mozzarella sticks 4 lightly fried fresh mozzarella sticks, served with Ragu'	10	Our pizzas and calzones are carefully crafted to represent the true flavors of Naples. We cannot make any additions		With Sorrento extra virgin olive oil.	
sauce		or substitutions. We will happily remove a topping if desired and will do our best to accommodate any food			24
Arancini 4 lightly fried rice balls with fresh mozzarella, seasoned beef and peas, served with Ragu' sauce	10	allergies.		Smoked buffalo mozzarella, vesuvian cherry tomatoes, black pepper, once outside the oven topped with fresh arugula, Prosciutto di Parma DOP and shaved Pecorino Romano	
Eggplant Parmesan Plate	14	Margherita (Vegetarian) DOP buffalo mozzarella, Pecorino Romano, basil	22	Oro Bianco	25
Our famous eggplant with a side of toasted ciabatta bread **May take additional time, item is made to order.		Bianca (Vegetarian)	22	Fresh mozzarella, ricotta, Taleggio cheese, pancetta, Pecorino Romano, black truffle oil, black pepper, basil	
Meatballs 3 of Mama's famous meatballs and a side of toasted ciabatta	14	DOP buffalo mozzarella, ricotta, Pecorino Romano, black pepper, basil		Spacca Napoli (Vegetarian)	24
bread				Fresh mozzarella, Taleggio cheese, roasted mushrooms, caramelized onions. Pecorino Romano, truffle sea salt, black	
Meat and Cheese Plate (serves 2)	20	Additional toppings (add up to 3 toppings): (\$4) Pepperoni cups, artisanal salami, hot soppressata, Italian		truffle oil, basil	
Prosciutto di Parma, Nduja (spicy spreadable pork sausage in ragu' sauce), hot soppressata, dried salami, mixed		sausage, Nduja, anchovies, vesuvian cherry tomatoes,		Filetto DOP buffalo mozzarella, oven roasted pomodorini del	24
olives, artichokes, candied pecans, Taleggio cheese and Gorgonzola cheese		extra mozzarella, peppadew peppers, pancetta, Ricotta, Taleggio		"Piennolo" (imported vesuvian cherry tomatoes from	
Creamy Burrata (Fresh mozzarella with a creamy	14	(\$3) Roasted mushrooms, roasted red peppers,		Naples), hot soppressata, Pecorino Romano, basil and housemade basil pesto	
center) 4 oz platter served with your choice of Prosciutto di Parma		hot Italian peppers, roasted artichoke, caramelized onions, castelvetrano green olives, arugula, gaeta		·	24
or Heirloom and grape tomatoes		black olives, basil pesto (\$5) Prosciutto di Parma DOP, smoked buffalo mozzarella		Fresh mozzarella, vesuvian cherry tomatoes, pancetta, pepperoni cups, artisanal salami, hot soppressata, Pecorino	
SALADS		ARTISANAL RED PIZZAS		Romano, basil	
Varuni Salad	40	San Marzano tomato sauce and extra virgin olive oil.		SPECIAL OF THE WEEK	
Wild arugula, local spring mix, candied pecans, grape tomatoes, Prosciutto di Parma, Luca's homemade	12	•		Every week we offer a different pizza special at Varuni!	
balsamic vinaigrette		Marinara (No Cheese)	19	Ask our staff about our weekly specials.	
Caesar Salad Romaine, marinated anchovies, shaved pecorino romano,	12	Vesuvian cherry tomatoes, anchovies, oregano, Gaeta black olives, fresh garlic, basil		SANDWICHES	
Neapolitan croutons, and Luca's homemade Caesar dressing		Bastardo (Mildly Spicy)	24		
Arugula Salad	11	Fresh mozzarella, pepperoni cups, Nduja (Spicy spreadable	27	Zingara Buffalo mozzarella, Prosciutto di Parma, tomatoes, romaine,	14
Wild arugula, shaved pecorino romano, lemon infused olive oil from Sorrento, a squeeze from a fresh lemon	••	pork salumi in ragu sauce), Pecorino Rómano, basil Pako		oregano, and mayonnaise on a toasted hoagie roll	
Caprese Salad	16	Fresh mozzarella, roasted red peppers, Italian sausage,	24	The Goodfella	16
Fresh buffalo mozzarella, Seasonal tomatoes, fresh basil, balsamic reduction	10	roasted mushrooms, caramelized onions, Pecorino Romano, basil		Mortadella, coppa, salami, soppressata, shredded lettuce, tomato, provolone, oregano, hot cherry peppers, EVOO, vinaigrette + mayonnaise on a hoagie roll	
CALZONES		Amore Mio Fresh mozzarella, roasted artichokes, artisanal salami,	24	Eggplant Parmesan	14
		roasted mushrooms, gaeta black olives, Pecorino Romano,		Lightly fried eggplant, buffalo mozzarella, basil and San Marzano tomato sauce on a toasted hoagie roll	
Reginella (Fried) Half-moon calzone stuffed with fresh mozzarella, ricotta,	22	basil		4	14
vesuvian cherry tomatoes, artisanal salami, black pepper, Pecorino Romano, basil.		Porreca Piccante (Spicy) Fresh mozzarella, hot soppressata, Nduja (Spicy spreadable	24	Homemade meatballs, buffalo mozzarella, basil and San Marzano tomato sauce on a toasted hoagie roll	•
Scugnizzo (Baked) Half-moon calzone stuffed with fresh mozzarella, ricotta,	22	pork salumi in ragu sauce), vesuvian cherry tomatoes, hot Italian peppers, Pecorino Romano, basil		Due to extremely high cooking temperatures and authentic, high-qual	ditv
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		Maradona Fresh mozzarella, Italian sausage, Peppadew Peppers, roasted mushrooms, Pecorino Romano, Basil	24	ingredients such as San Marzano tomatoes and buffalo mozzarella Dour Neapolitan pizzas have a center that is often considered "wet". In Naples, pizza is almost exclusively eaten with a knife and fork but wencourage you to eat it however you prefer. Cut it, fold it, or e it flat – dig in and enjoy!	OP, 1 ve
				te nate and in and onjoys	

DESSERTS

Choose one of our special Neapolitan desserts from	om our display
Case:	415
Cannoli – Classic / Build Your Own Tiramisú	4 / 5
Daily Dessert Specials	7
Nutella Calzone	12
Gelato (rotating flavor)	5
Sciato (rotating havor)	•

WINE

Glass / Bottle

Zingara Montepulciano D' Abruzzo DOP Angelini Pinot Noir La Torre di Veglia Cabernet Sauvignon Demarie Barbera d' Alba 2020 Bastone dei Collazzi Chianti Classico Tolaini Al Passo Super Tuscan - Bottle Only 2021 Ceraso IGP Campania Aglianico - Bottle only Fanti Brunello di Montalcino - Bottle only	8 / 32 8 / 32 8 / 32 11 / 49 10 / 45 49 53 100
Whites Montasolo Pinot Grigio Tomaresca Chardonnay Carpene- Malvolti Conegliano - Prosecco Vicus Irpinia Falanghina DOC Carpene Malvolti Sparkling Rose'	8 / 32 8 / 32 12 / 46 10 / 40 12 / 46

BEER

Bottled Beer

Peroni	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		
Stella Artoir		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	4
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	12

Aperol, Prosecco and sparkling water 13 **Pompelmo Rosa** Freshly squeezed grapefruit juice, Fords organic gin, aromatic

bitters and ginger beer **CoCo Rum Flower**

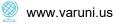
Fresh orange juice, apple cider apricot, Rum based with a
splash of lime and orange bitters



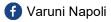
MENU

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!**



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1540 Monroe Drive NE | Atlanta, GA 30324 | 404.709.2690