



## ***DISTINCTIVE BANQUETS***

***Via Napoli*** will assure that your next banquet, party, or corporate affair will be a success. Our trained & experienced staff will guide you through the selection process & optimally customize your event. Here are some of our features:

- **A Plethora of Customized Banquet Selections**
- **At least 4 Entrée Choices on Each Menu (no pre-ordering necessary)**
- **Customized Printed Menus with a Title for Your Event**
- **Award Winning Design**
- **Gourmet Italian Cuisine**
- **Expertly Trained Staff**
- **Corporate Hosting**

**CALL TO RESERVE YOUR SPACE TODAY  
ASK FOR THE BANQUET MANAGER # 215-934-7700**

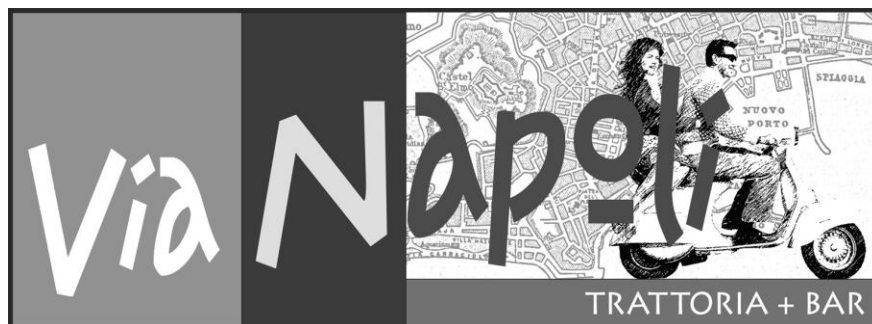
**PACKAGES INCLUDE CHOICE OF 1 ENTREE AS WELL AS:**

- **AUTHENTIC HOMEMADE BRICK OVEN NEAPOLITAN BREAD**
- **UNLIMITED SOFT DRINKS & FRESH BREWED ICE TEA**
- **UNLIMITED GOURMET COFFEE & TEAS**

## **CORPORATE HOSTING**

With the availability of Multi-media technologies such as slide projectors & projection screens *Via Napoli* is prepared to take care of any contingency. Special deluxe tasting menus, as well as “dine & dash” packages are available to enhance your company event. Ask a manager for our corporate hosting package or visit us at [www.vianapoli.com](http://www.vianapoli.com) for further information.

**VIA NAPOLI # 215-934-7700 [www.ViaNapoli.com](http://www.ViaNapoli.com) 2500 WELSH ROAD, PHILADELPHIA, PA 19152**



## **A BANQUET FOR EVERY OCCASION**

**LUNCH PACKAGES INCLUDES CHOICE OF 1 ENTRÉE FOR EACH GUEST AS WELL AS:  
(AVAILABLE MONDAY TO FRIDAY FROM 11:00-2:30PM)**

- AUTHENTIC HOMEMADE BRICK OVEN NEAPOLITAN BREAD
- UNLIMITED SOFT DRINKS & FRESH BREWED ICE TEA
- UNLIMITED GOURMET COFFEE & HERBAL TEA
- \*\*ADD A MINI CAESAR OR MINI DI CASA SALAD FOR \$1.99

### **LUNCH 'A' \$11.50**

- SELECTION 1) CHICKEN PARMIGIANA**
- SELECTION 2) EGGPLANT LASAGNA**
- SELECTION 3) RAVIOLI BUTTER-SAGE PARMESAN**
- SELECTION 4) REGINETTE POMODORO**

### **LUNCH 'B' \$12.95**

- SELECTION 1) FUSILLI NAPOLETANI**
- SELECTION 2) GNOCCHI POMODORO**
- SELECTION 3) CHICKEN MARSALA**
- SELECTION 4) MUSSELS POSSILIPO**

### **LUNCH 'C' \$14.95**

- SELECTION 1) SALMONE AL FORNO**
- SELECTION 2) GRILLED SAUSAGE & PEPPERS**
- SELECTION 3) NEAPOLITAN LASAGNA**
- SELECTION 4) ISCHIA ISLAND SKEWERS**

**DINNER PACKAGES** *(Not available Friday-Sunday After 5pm)*

**INCLUDES CHOICE OF 1 ENTREE AS WELL AS:**

- AUTHENTIC HOMEMADE BRICK OVEN NEAPOLITAN BREAD
- UNLIMITED SOFT DRINKS & FRESH BREWED ICE TEA
- UNLIMITED GOURMET COFFEE & TEAS
- \*\*ADD A MINI CAESAR OR MINI DI CASA SALAD FOR \$1.99

**DINNER MENU 'A' \$18.95**

- SELECTION 1) TILAPIA LIMONCELLO
- SELECTION 2) CHICKEN PARMESAN
- SELECTION 3) REGINETTE POMODORO WITH CHICKEN
- SELECTION 4) CANNELLONI
- SELECTION 5) EGGPLANT LASAGNA

**DINNER MENU 'B' \$19.95**

- SELECTION 1) GRAND'S HOUSE
- SELECTION 2) CHICKEN MARSALA
- SELECTION 3) SALMONE AL FORNO
- SELECTION 4) ISCHIA ISLAND SKEWERS
- SELECTION 5) SHRIMP DIAVOLO

**DINNER MENU 'C' \$20.95**

- SELECTION 1) BRICK OVEN NATURAL CHICKEN
- SELECTION 2) LINGUINE & CLAMS
- SELECTION 3) CHICKEN LIMONCELLO
- SELECTION 4) VEAL (OR CHICKEN) PARMESAN
- SELECTION 5) SHRIMP PARMESAN

**DINNER MENU 'D' \$23.95**

- SELECTION 1) STEAK PIZZAIOLO
- SELECTION 2) VEAL BRASCIOLE
- SELECTION 3) CHICKEN SALTIMBOCA
- SELECTION 4) ZITI VODKA WITH SHRIMP
- SELECTION 5) SCOGLIO SEAFOOD STEW

# WEEKEND 3 & 4 COURSE DINNER PACKAGES

## WEEKEND MENU 'A' (3 COURSES) \$29.95

ALL GUESTS RECEIVE AN INDIVIDUAL MENU & MAY CHOOSE ANY OF THE FOLLOWING APPETIZERS, ENTREES & DESSERTS THE NIGHT OF THE EVENT

### PACKAGE INCLUDES:

- AUTHENTIC HOMEMADE BRICK OVEN NEAPOLITAN BREAD
- UNLIMITED SOFT DRINKS & FRESH BREWED ICE TEA
- UNLIMITED GOURMET COFFEE & TEAS

### APPETIZERS

- SELECTION 1) STUFFED MUSHROOMS
- SELECTION 2) CALAMARI FRITTI
- SELECTION 3) CLAMS VESUVIUS
- SELECTION 4) MOZZARELLA CAPRESE
- SELECTION 5) PASTA FAGIOLI

### ENTREES

- SELECTION 1) FUSILLI POMODORO (CHICKEN OR SHRIMP)
- SELECTION 2) CHICKEN LIMONCELLO
- SELECTION 3) TILAPIA LIMONCELLO
- SELECTION 4) VEAL (OR CHICKEN) PARMESAN
- SELECTION 5) LINGUINE & CLAMS

### DESSERTS

- SELECTION 1) TIRAMISU
- SELECTION 2) CRÈME BRULÉE
- SELECTION 3) PANNA COTTA
- SELECTION 4) ITALIAN GELATO

# **WEEKEND MENU 'B' (4 COURSES) \$38.50**

**ALL GUESTS WILL RECEIVE A MENU & MAY SELECT 1 ITEM FROM EACH CATEGORY THE NIGHT OF THE EVENT. NO PRE-ORDERING IS NEEDED**

## **PACKAGE INCLUDES:**

- AUTHENTIC HOMEMADE BRICK OVEN NEAPOLITAN BREAD
- UNLIMITED SOFT DRINKS & FRESH BREWED ICE TEA
- UNLIMITED GOURMET COFFEE & TEAS

## **SOUP OR SALAD**

**SELECTION 1) ITALIAN WEDDING SOUP**

**SELECTION 2) PASTA FAGIOLI**

**SELECTION 3) CAESAR (OR DI CASA) SALAD**

## **APPETIZERS**

**SELECTION 1) MUSSELS DI NAPOLI**

**SELECTION 2) SPICY SHRIMP**

**SELECTION 3) BAKED SCAMORZA**

**SELECTION 4) ASSORTED SALUMI**

**SELECTION 5) ASSORTED FORMAGGI**

## **ENTREES**

**SELECTION 1) STEAK PIZZAIOLO**

**SELECTION 2) SCOGLIO SEAFOOD STEW**

**SELECTION 3) CHICKEN SALTIMBOCA**

**SELECTION 4) VEAL BRASCIOLE**

**SELECTION 5) SALMONE AL FORNO**

## **DESSERTS**

**SELECTION 1) TIRAMISU**

**SELECTION 2) CRÈME BRULEE**

**SELECTION 3) PANNA COTTA**

**SELECTION 4) ITALIAN GELATO**

# VIA NAPOLI BANQUET EXTRAS

*THE FOLLOWING CAN BE ADDED ON TO ANY OF OUR BANQUET MENUS:*

## **APPETIZERS:**

**BRUSCHETTA**.....\$2.29 P/P  
**ANTIPASTO MISTO** ELEGENT COMBINATION OF BRUSCHETTA, STUFFED MUSHROOMS, FRESH MOZZARELLA & TOMATO & 18 MONTHS AGED PROSCIUTTO DIPARMA.....\$6.95 P/P  
**SALUMI E FORMAGGI** COMBINATION OF A SAMPLING OF SALUMI & CHEESES FOR THE TABLE .....\$8.95 P/P  
**CUP OF PASTA FAGIOLI OR ITALIAN WEDDING SOUP** .....\$3.50 P/P

## **DESSERTS:**

**YOUR CHOICE OF ANY OF THE FOLLOWING**.....\$4.95 Per dessert ordered  
**PANNA COTTA**  
**TIRAMISU**  
**CRÈME BRULEE**  
**CHOCOLATE MOUSSE**  
**RUM BABA**

## **BAR OPTIONS:**

**RUN A TAB: PAY AS YOU GO**

**OPEN BAR: 1<sup>ST</sup> HOUR \$10**

2<sup>ND</sup> HOUR \$8

3<sup>RD</sup> HOUR \$6

(2 HOUR MINIMUM)

Premium Bar: Featuring top shelf vodkas, rum, gin & tequila (Add \$2.50 per hour)

**LIMITED: LIMIT EVENT TO JUST BEER & WINE ON A TAB**

## MENU ITEM DESCRIPTIONS

**ASSORTED FORMAGGI** Sampling of five gourmet Italian cheeses: ricotta salata, caprino, asiago, sharp provolone and scamorza, (appetizer only).

**ASSORTED SALUMI** Sampling of five gourmet Italian meats: prosciutto, coppa, soppressata, mortadella and speck, (appetizer only).

**BAKED SCAMORZA** Aged mozzarella brick-oven baked with prosciutto and radicchio, (appetizer only).

**CAESAR SALAD** The classic version with romaine, homemade focaccia croutons and parmesan cheese.

**CANNELONI** Pasta tubes rolled and stuffed with chopped shrimp, veal, chicken and ricotta cheese baked in a tomato sauce with a parmesan crust.

**CHICKEN LIMONCELLO** Fresh chicken sautéed in a limoncello butter sauce with a wild mushroom blend, served with roasted potatoes and grilled asparagus.

**CHICKEN MARSALA** Fresh chicken sautéed in a marsala wine sauce with cremini mushroom accents and served with roasted potatoes, and fire grilled asparagus.

**CHICKEN NATURALE** Olive oil and herb marinated half-chicken, brick-oven baked at 800 degrees to lock in flavor, served with fire grilled asparagus and roasted potatoes.

**CHICKEN (OR VEAL) PARMIGIANA** The Italian Classic lightly breaded and baked, topped with tomato sauce, fresh mozzarella, and served with reginette pasta.

**CHICKEN SALTIMBOCA** Fresh chicken sautéed with prosciutto, fresh sage, and mozzarella in a white wine sauce served with grilled asparagus and roasted potatoes.

**DI CASA SALAD** This is our house salad with greens, tomato, cucumber, onion, olives, cheeses & vinaigrette.

**EGGPLANT LASAGNA** Lightly breaded and layered eggplant, baked, then topped with a tomato sauce, mozzarella, and served with reginette pasta.

**FUSILLI NAPOLETANI** Traditional twisted pasta with eggplant, tomato sauce, basil and baked mozzarella.

**FUSILLI POMODORO** Traditional twisted pasta with tomato sauce and optional chicken or shrimp topping.

**GNOCCHI POMODORO** Potato pasta dumplings served in our homemade Neapolitan tomato sauce and cheese.

**GRANDMA'S HOUSE** Homemade ribbon fettuccine tossed in tomato sauce with fired grilled hot & sweet sausage, meatball and escarole, finished with shaved parmesan cheese.

**GRILLED SAUSAGE & PEPPERS** Sweet and hot sausage fire grilled and served with sweet peppers and onions, served with grilled asparagus and roasted potatoes.

**ISCHIA ISLAND SKEWERS** Shrimp and chicken skewered with pineapple and cantaloupe, fire-grilled, topped with mint pesto, and served with arancini and grilled asparagus.

**LINGUINE & CLAMS** Traditional Neapolitan method of sautéing fresh clams with extra virgin olive oil, garlic with falanghina white wine and fresh herbs over linguine.

**MUSSELS POSSILIPO** Fresh mussels sautéed with marinara sauce, garlic, fresh herbs and served over linguine.

**NEAPOLITAN LASAGNA** Classic ribbon pasta sheets layered with ricotta cheese, mozzarella, mini meatballs, egg and peas with tomato sauce, and baked with a parmesan crust.

**RAVIOLI BUTTER-SAGE PARMESAN** Homemade ravioli with a blend of 4 cheeses, fresh herbs served in a delicate sauce featuring creamy butter, sage and parmesan cheese shavings.

**REGINETTE POMODORO** Ribbon fettuccine tossed with our homemade Neapolitan tomato sauce and EVOO.

**SALMONE AL FORNO** Herb-crust, brick-oven baked on a cedar plank, served with asparagus and arancini.

**SCOGLIO** Neapolitan seafood stew featuring shrimp, clams, mussels, scallops, calamari and salmon slow cooked in a garlic, and white wine sauce.

**SHRIMP DIAVOLO** Gulf shrimp and clams sautéed in a spicy marinara and baby arugula over linguine pasta.

**SHRIMP PARMESAN** Tossed with tomato sauce, baked with mozzarella cheese and served with reginette pasta.

**STEAK PIZZAIOLA** Certified Angus strip steak, grilled and then pan seared with tomato, garlic and parmesan crust, served with roasted potatoes and asparagus.

**STUFFED MUSHROOMS** Cremini mushrooms stuffed with a blend of sweet and hot sausage, fresh herbs and a four-cheese blend, (appetizer only).

**TILAPIA LIMONCELLO** Pan seared tilapia with olive oil and herbs then topped with a limoncello white wine sauce, and served with grilled asparagus and arancini.

**VEAL BRASCIOLE** Neapolitan Grandma style stuffed veal with fresh herbs, cheese blend, rolled and slow cooked in a tomato sauce then served over reginette pasta.

**ZITI VOKDA SHRIMP** Thick tube pasta and shrimp tossed with a medium spicy tomato cream sauce with a spike of vodka.