

VIA NAPOLI - 2500 WELSH ROAD + ROOSEVELT BLVD, PHILADELPHIA, PA 19152 215.934.7700 WWW.VIANAPOLI.COM

VIA NAPOLI PARTNERS WITH MONTE FALIESI WINERY

Via Napoli has partnered with Monte Faliesi, a winery near Naples, to provide Philadelphia with the delicious wines of Naples' Campania region. "In my youth, I had the privilege of enjoying my grandfather's homemade wines, crafted from the same magnificent grapes. I'm excited that I can now share these historic and delicious wines with my friends and neighbors here in Philadelphia." said Via Napoli's Riccardo Longo. "These prestigious grapes were enjoyed by Caesar and date back to ancient Greece." Many premier white wines are featured, notably Falanghina, Greco and Fiano. Via Napoli's red wines will feature crowd pleaser's such as the artful and complex 'Aglianico' as well as the pinot noirish 'Lacryma Christi' (Tears of Christ). Via Napoli invites you to enjoy the flavors of Naples' Campania Region.



Aglianico grapes just before harvest at the Monte Faliesi Vineyard



Naples is in Italy's Campania region

NAPLES ARRIVES IN PHILADELPHIA

Native Italian Riccardo Longo and Art Bilali present Via Napoli. A modern southern Italian trattoria & bar featuring authentic Neapolitan brick oven pizza, assaggi appetizers, & a full menu of feature southern Italian classic entrees & desserts. The flavors, aromas & passion of Naples are the inspiration. Entrees are made fresh daily featuring family recipes. A selection of over 20 wines by the glass as well as Italian beers will be featured in a modern trattoria setting. If you you've never been to Naples, Via Napoli is a delicious preview.

SPECIALTY DRINKS

CAMPARI & SODA	6.95
PROSECCO BELLINI	6.95
FRAGOLA MARTINI	
strawberries & vodka	6.95
ARANCIA MARGARITA	
gold tequila, grangala, blood orange	6.95
MOJITO NAPOLI	
sugar cane juice, mint, rum, limoncello	6.95
SORRENTO ICED TEA	
rum, grangala, vodka, gin, sour mix, cola, limoncello	6.95
STRAWBERRY LEMONADE	
lemonade, strawberry liqueur, strawberries, limoncello	6.95
ITALIAN APPLE ORCHARD	
red & green apple pucker, apple vodka, fresh apple	6.95
ESPRESSO MARTINI	
bailey's, kahlua, espresso	6.95

FROZEN

LIMONATA	
lemonade, absolute citron, limoncello	6.95
STRAWBERRY	
rum, sugarcane	6.95
FROZEN PEACH BELLINI	
peach puree, prosscocco, peach schnapps	6.95



BEER

DRAFT

PERONI • MILLER LITE
YARDS PHILLY PALE ALE

BOTTLE

MORETTI ROSSO • HEINEKEN
AMSTEL LIGHT • COORS LITE
BUDWEISER • CORONA
PBC KENZINGER

WINE AND FRIENDS IMPROVE WITH AGE

VINI BIANCHI

PROSECCO, ELISABET	GLS/BTL
(Italy, Veneto) dry sparkling wine	6.89/26.95
ASTI SPUMANTE, VILLA ROSA	
(Italy, Piedmont) sweet, sparkling wine	6.89/25.99
MOSCATO D'ASTI, VILLA ROSA	
(Italy, Piedmont) sweet, slightly fizzy	6.89/25.99
RIESLING, SORONO	
(Italy, Emilia) semi dry, light & fruity	6.59/22.99
PINOT GRIGIO, ALVERDI	
(Italy, Veneto) hints of citrus & pear	5.99/22.95
CHARDONNAY, DUE TORRI	
(Italy, Veneto) fresh fruity	6.59/25.95

M FALANGHINA, MONTE FALIESI	
(Italy, Campania) if you like pinot-grigio you will love falanghina. crisp, fruity & floral	6.95/27.95

M GRECO DI TUFO, MONTE FALIESI	
(Italy, Campania) full body, with peach accents, similar to chardonnay	7.95/32.95

M FIANO, MONTE FALIESI	
(Italy, Campania) Italy's premier white, complex, with wild flower & pear accents	8.95/39.95

SAUVIGNON BLANC, BORGO	
(Italy, Friuli) Italian style sauvignon	7.89/29.95
VERMENTINO, SANTADI	
(Italy, Sardinia) Italian island white	27.95
FRASCATI SUPERIORE, REGILLO	
(Italy, Lazio) from the hills of Rome	28.95
PINOT GRIGIO-TREBBIANO, ANTINORI	
(Italy, Tuscany) estate grown blend	7.59/29.95
LACRYMA CHRISTI, MASTROBERARDINO	
(Italy, Campania) volcanic, dry, complex	39.95

SANGRIA

CLASSIC RED	5.95/17.95
STRAWBERRY RED	6.50/18.50
POMEGRANATE RED	6.50/18.95

WHITE PEACH	5.95/17.95
BLUEBERRY WHITE	6.50/18.95
GRAND MARNIER WHITE	9.95/26.95

VINI ROSSI

LAMBRUSCO, DONELLI	GLS/BTL
(Italy, Emilia) premium, chilled & sweet	6.59/22.95
PINOT NOIR, DUE TORRI	
(Italy, Veneto) classic italian pinot noir	6.59/22.95
VALPOLICELLA, CESARI	
(Italy, Veneto) fruity w/ cherry accent	6.99/28.95
MONTEPULCIANO, COLLEGIATA	
(Italy, Abruzzo) dry, medium body	23.95
CHIANTI, CASTELLO DI POPPIANO	
(Italy, Tuscany) estate chianti	6.95/25.95
MERLOT, BARONE FINI	
(Italy, Trentino) plum accents	6.95/25.95
SYRAH, MANDRAROSSA	
(Italy, Sicily) dry with berry accents	6.95/25.95
NERO D'AVOLA, VILLA POZZI	
(Italy, Sicily) velvety, with red fruit	25.95
SUPER TUSCAN, DOGOJOLO	
(Italy, Tuscany) cab-sangiovese blend	7.95/27.95

M AGLIANICO, MONTE FALIESI	
(Italy, Campania) rich red grown on volcanic soil, enjoyed since Caesar's time. Tastes like a chianti/syrah blend	6.95/27.95

M TAURASI, MONTE FALIESI	
oak aged, complex super aglianico	88.95

CHIANTI RISERVA, TIZIANO	
(Italy, Tuscany) deep & balanced	38.95
CABERNET, VILLA POZZI	
(Italy, Sicily) dry, full flavor	6.95/25.95
LACRYMA CHRISTI, MASTROBERARDINO	
(Italy, Campania) pinot noirish red	9.95/39.95
RISPASSO (BABY AMARONE), MARA	
(Italy, Veneto) wine lovers experience	43.95
BAROLO, VILLA ROSA	
(Italy, Piedmont) "the king" of wines	67.95

VINI ROSATI

ROSATO, HOUSE ROSE	
(Italy, Veneto) white zinfandel of Italy	5.95
PINK PINOT GRIGIO, MONTICELLO	
(Italy, Veneto) dry, strawberry accents	6.89/24.95

ASSAGGI IS ITALIAN FOR SMALL BITES

Neapolitans love their salumi and cheeses. It’s tradition to order for the table and share; but of course sometimes it’s nice to have a plate all to yourself.

MOZZARELLA	ASSAGGI FEATURES
Fresh fior di latte mozzarella sliced & served 5 different ways	BRICK OVEN VEGETABLES baked peppers, zucchini, eggplant, tomato, fennel, olive oil-herb marinade 4.95
•Caprese (tomato, basil) 7.95	ARANCINI 2 rice cakes stuffed with 4 cheese blend, meat sauce, peas 5.50
•Eggplant caponata 7.95	RICOTTA MEAT BALLS 2 ricotta stuffed jumbo meatballs 5.50
•Roast pepper 7.95	ROASTED SAUSAGE choice of sweet or spicy 5.50
•Tomato & prosciutto 8.95	BRICK OVEN WINGS olive oil, onion, herb pepper glaze 8.95
•Tomato & sopressata 8.95	STUFFED MUSHROOMS sweet & hot sausage, 4 cheese, herbs 6.95
•Combination of all 5 8.95	BAKED SCAMORZA aged mozzarella, baked in the brick oven with prosciutto & radicchio 8.95
	MOZZARELLA FRITTA pan fried, stuffed with basil & prosciutto, baby greens 8.95
SALUMERIA	SEAFOOD ASSAGGI
Choice of a plate of 1 or an assortment of all five 9.95	CALAMARI 3 WAYS:
•Prosciutto (artisan dry aged ham)	•FRITTO: fried with french fried zucchini, lemon & spicy marinara 8.95
•Coppa (campania gourmet salami)	•ROSSO: sautéed with tomatoes garlic & peas 9.95
•Sopressata (dry aged spicy salami)	•BIANCO: sautéed with garlic, mushrooms, campania white wine 9.95
•Mortadella (Italian seasoned ham with pistaccio acentos)	INSALATA DI MARE chilled seafood salad, shrimp, calamari, scallop, scungili, field greens, limoncello-citrus vinaigrette 9.95
•Speck (juniper berry smoked prosciutto)	MUSSELS DI NAPOLI sauteed with garlic, white wine, tomato 8.95
FORMAGGI	CLAMS VESUVIUS stuffed with vegetables, pancetta, cheese, spicy herb crust 8.95
Select 3 for \$6.95 or Select 5 for \$9.95	SPICY SHRIMP tomato, chili pepper, arugula 9.95
•Ricotta Salata (aged ricotta)	
•Caprino (Italian goat cheese)	
•Asiago	
•Sharp Provolone	
•Scamorza (aged mozzarella)	
Served with truffled honey & strawberries	
BRUSCHETTA	
Featuring wood fired artisan bread Add fresh mozzarella to any bruschetta \$1.50	
•Tomato & fresh basil 6.95	
•Eggplant caponata 7.95	
•Roast pepper 7.95	
•Tomato & prosciutto 8.95	
•Tomato & sopressata 8.95	

ITALIANS DONT FORGET THEIR VEGGIES

Italians are known for always having sides of vegetables as appetizers or with their entrees. The secret is the delicious seasonings that take plain vegetables & turn them into culinary treats. Mangia!



Fresh red peppers ready for roasting

VEGETABLES	
•ROASTED PEPPERS	3.95
•GRILLED ASPARAGUS	3.95
•GARLIC BROCCOLI RABE	5.95
•SAUTEED SPINACH	3.95
•SAUTEED MUSHROOMS	3.95
•BRICK OVEN VEGETABLES	4.95
•OVEN ROASTED POTATOES	3.95
•SAUTEED ESCAROLE	3.75
•MEDITERRANEAN OLIVES	3.95
•ITALIAN FRIES	2.95
SOUP	
ITALIAN WEDDING SOUP specialty featuring chicken broth, pasta, mini-meatballs, escarole, parmesan	3.95
PASTA FAGIOLI pasta, beans, vegetables, pancetta	3.95
SALADS	
Customize your salad by adding any of the following proteins:	
•chicken	2.99
•shrimp	3.99
•salmon	6.99
CAESAR* romaine, focaccia croutons, parmesan	1.99/7.75
DI CASA* greens, tomato, cucumber, onion, olives, shaved cheeses, vinaigrette	1.99/6.99
NAPOLI field greens, orange segment, pear, walnut, goat cheese limoncello-citrus vinaigrette 🍋	8.95
INSALATA CAPRI fresh mozzarella, tomatoes, roasted peppers, red onions, field greens olive oil-balsamic vinaigrette	9.95
SPICY CALAMARI SALAD greens, crisp calamari, carrots, cucumber, fennel, peppers, spicy vinaigrette	10.95
INSALATA DI MARE chilled seafood salad, shrimp, calamari, scallop, scungilli, field greens, limoncello-citrus vinaigrette 🍋	9.95
*1.99 price with purchase of entree	



Delicious Neapolitan ingredients: fresh clams, eggplant, mozzarella and san marzano plum tomato

A PARTY IN NAPLES IS ALWAYS FUN

Via Napoli is the Northeast’s premier banquet & corporate hosting facility. Our expertly trained staff will make your next event a memorably delicious event. With a variety of different menu packages & the availability of private as well as semi-private dining areas, the Via Napoli staff is ready for any contingency.



WHAT MAKES A PIZZA A NEAPOLITAN

Pizza was invented in Naples 200 years ago. Neapolitan pizzas are considered the best in the world. In order to be a true Neapolitan pizza the artist making the pizza must use a special Italian flour, San Marzano tomato, fresh mozzarella, & is baked “**well done**” in an authentic brick oven at scorching temperatures of over 800 degrees. Delizioso!

BRICK OVEN PIZZA

MARGHERITA	
tomato, mozzarella, basil	L8.50/D9.50
MARINARA	
tomato pie, shaved parmesan	L8.25/D9.25
NAPOLETANA	
tomato mozzarella, anchovy	L9.50/D10.50
QUATTRO FORMAGGI	
4 Italian cheese, diced tomato	L9.50/D10.50
SALSICCIA	
sausage, broccoli rabe,	
peppers, mozzarella	L9.95/D11.50
POLLO	
grilled chicken, roast pepper,	
onion, tomato, mozzarella	L9.95/D11.50
WILD MUSHROOM	
wild mushroom, tomato, herbs	
& mozzarella	L9.95/D10.95
VODKA SHRIMP	
spicy vodka cream, shrimp,	
arugula & mozzarella	L9.95/D11.50
PARMA	
prosciutto, mozzarella, arugula,	
tomato, parmesan shavings	L9.95/D11.95
VONGOLE	
fresh clams, garlic, mozzarella	L/D12.95
DOUBLE PEPPERONI	
imported pepperoni & sopressata,	
tomato, mozzarella	L/D11.95

CREATE YOUR OWN

UP TO TWO TOPPINGS: L9.95/D11.50
start with a margherita and add
caramelized onions, fresh onions, diced
tomato, wild mushrooms, pepperoni,
spinach, anchovies, peppers, arugula,
mozzarella, eggplant, olives, ricotta
cheese, each additional topping 1.00

Premium toppings: 2.50 each
shrimp, grilled chicken, meatball, hot
sauasage, sweet sausage, scamorza,
prosciutto, sopressata

ORDER 16 INCH LARGE PIZZAS TO GO
add \$6.00 to the price of any pie



What is a Panuozzo?

Panuozzo (Pahn-Wotz-oh) is a specialty of the Amalfi Coast near Naples. It is considered the tastiest artisan sandwich in Italy & Italians will travel for miles to eat it in the surrounding areas. It's a gourmet sandwich made out of pizza dough featuring 00 flour, water, fresh beer yeast, sea salt then proofed twice and baked in the wood fire oven. The final artisan touch takes place when the panuozzo is placed in the wood fire oven once again so that the filling heats and melts with the bread. Che Buono!

PANUOZZO

CAPRI	
mozzarella, prosciutto,	
basil, arugula	L8.95/D9.95
EGGPLANT	
eggplant, tomato, mozzarella	L8.95/D9.95
SALSICCIA	
sweet sausage, roasted peppers,	
caramelized onions	L8.95/D9.95

ADD ITALIAN FRIES FOR 1.95

MANZO PANINO (NEAPOLITAN HAMBURGER)

Certified angus beef seasoned with Italian herbs for delicious flavor. All served on a grilled bun with lettuce, tomato & caramelized onions

CLASSICO	
seasoned beef, provolone	L8.59/D9.59
ITALIANO	
cremini mushrooms, Italian	
bacon, provolone	L8.95/D9.95

VIA NAPOLI GUESTS CREATE THEIR OWN PASTA SPECIALTIES!

Via Napoli chefs are happy to have their guests use their imagination and artfully create the perfect pasta dish. Any pasta can be paired with any sauce. Dont forget your protein of choice & if you really want to step it up bake it with fior di latte mozzarella....mmmm



ART OF PASTA

Select your favorite pasta: L7.95/D8.95

- Reginette (ribbon fettuccine)
- Spaghetti
- Ziti
- Linguine
- Fusilli or Paccheri (add 1.50)
- Gluten free pasta (add .99)

or Select your favorite Stuffed Pasta: L9.95/D10.95

- Ravioli (4 cheese)
- Gnocchi (potato)
- Tortellini (veal & chicken)

Then select your favorite sauce

- Neapolitan Tomato Sauce
- Arrabiata (spicy tomato)
- Butter Sage Parmesan
- Alfredo (add 1.95)
- Meatsauce (add 2.50)
- Vodka Sauce (add 2.50)

Finally add the delicious proteins

- Baked Mozzarella (add 1.95)
- Ricotta Meatball (add 3.95)
- Chicken (add 2.95)
- Spicy sausage (add 2.95)
- Sweet sausage (add 2.95)
- Shrimp (add 4.59)



CHEF'S PASTA SPECIALTIES

FUSILLI NAPOLETANI	
artinsinal twisted pasta, pomodorino,	
basil, mozzarella, eggplant	L9.95/D11.95
PACCHERI SALSICCIA	
jumbo Neapolitan rigatoni, Sausage,	
pepper, onion, tomato	L9.95/D11.95
CANNELLONI	
baked rolled pasta with shrimp,	
veal, chicken, ricotta, tomato	
cream, parmesan crust	L9.95/D12.95
NEAPOLITAN LASAGNA	
ribbon pasta, meatsauce, peas	
ricotta, egg, mozzarella	L9.95/D12.95
GRANDMA'S HOUSE	
sweet sausage, spicy sausage,	
meatball, escarole in tomato	
sauce over ribbon fettuccini	L10.95/D13.95
TIMBALLO (unique specialty!)	
Neapolitan dome shaped lasagna	
featuring pasta tubes, mozzarella, ricotta,	
eggplant, zucchini & tomato baked in an	
herb parmesan crust	L11.95/13.95

VIA NAPOLI GLOSSARY

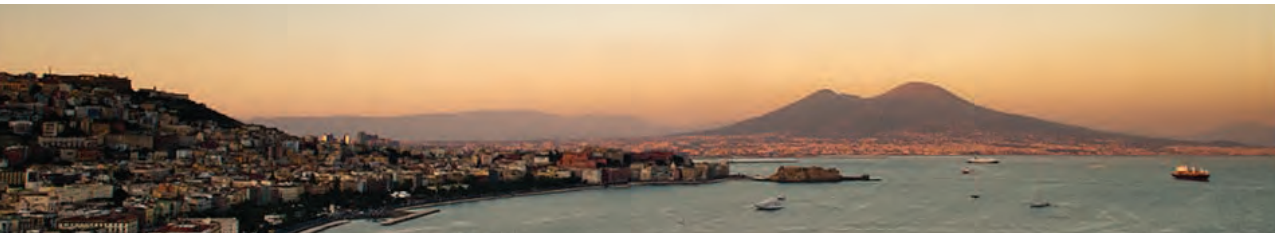
BROCOLI RABE: Pleasantly bitter broccoli
TORTELLINI: Ring shaped stuffed pasta
ESCAROLE: Delicious chickory leaf vegetable
FUSILLI: Artisan long twisted pasta
GNOCCHI: Potato dumplings

LIMONCELLO: Distilled sweet lemon liqueur
PACCHERI: Jumbo Neapolitan rigatoni
PANCETTA: Italian Bacon
PANUOZZO: Brick oven panino
PROVOLONE: 12 month aged sharp cheese

REGINETTE: Extra wide ribboned fettucine
SCAMORZZA: Flavorful aged mozzarella
TIMBALLO: Parmesan herb crusted lasagna-like specialty, made with paccheri pasta
TRATTORIA: Italian family run restaurant

NEAPOLITANS EAT SEAFOOD AT LEAST ONCE A WEEK

Some of Italy’s most classic seafood dishes are at the heart of Neapolitan cuisine. The bay of Naples provides a magnificent setting in which to enjoy the fruits of the Mediterranean



Panoramic view of Mount Vesuvius from the Nouvo Porto of Naples

SEAFOOD	
MUSSELS POSSILIPO fresh mussels, marinara, garlic, herbs, linguine	L10.95/D13.95
CALAMARI NAPOLI sauteed calamari, tomato, garlic, peas, linguine	L10.95/D13.95
LINGUINE & CLAMS fresh clams, olive oil, garlic, white wine, chili, herbs	L12.95/D15.95
SHRIMP DIAVOLO gulf shrimp, clams, baby arugula in a spicy marinara over linguine	L12.95/D15.95
FRITTO MISTO mixed fry of shrimp, scallops, calamari, zucchini & fries	L12.95/D15.95
TILAPIA LIMONCELLO 🍋 pan seared tilapia, limoncello white wine sauce. served with asparagus & arancini	L12.95/D16.95
SALMONE AL FORNO brick oven baked on a cedar plank, served with asparagus & arancini	L12.95/D16.95
SCOGLIO shrimp, clams, mussels, scallops, calamari, salmon, garlic, white wine, linguini	L13.95/D18.95
BACCALA baked fresh mediterranean cod with clams, mussels, tomato, chili, garlic, olives, tomato & herbs	L/D17.95

NEAPOLITAN DESSERTS WILL MAKE YOU FEEL GOOD

Our studies have shown that finishing a meal with a Neapolitan dessert will put a smile on your face & make you feel “benissimo”. Ancient recipes, as well as some modern ones, provide guests with delicious choices that Via Napoli chefs guarantee will please. Don’t forget the Limoncello!



Pastiera cheese cake, a specialty of Naples

GIVE THE GIFT OF GOOD TASTE

Nothing says “AMORE” like a fine Italian meal. And Via Napoli Gift Cards are the perfect way to share a little love. Cards come in all denominations, so you can order the perfect Gift Card for whomever you like, for whatever reason you like.

GRILL SPECIALTIES	CHICKEN NAPOLI
GRILLED SAUSAGE & PEPPERS sweet & hot, peppers, onions L10.95/D13.95	POLLO NATURALE brick oven baked natural chicken, marinated in olive oil and herbs 9.95/D13.95
ISCHIA ISLAND SKEWERS shrimp, chicken, melon & pineapple, drizzled with a mint pesto sauce, with arancini & asparagus L12.95/D15.95	MARSALA BELLA marsala wine sauce, baby portobello mushrooms L10.59/D14.95
VEAL BRASCIOLE rolled & stuffed with neapolitan cheese & fresh herbs. served with reginette pasta L16.95/D19.95	LIMONCELLO 🍋 limoncello butter sauce, wild mushrooms L10.95/D14.95
STEAK PIZZAIOLA sirloin medallions pan seared with tomato, garlic & parmesan crust L/D19.95	SALTIMBOCCA NAPOLI prosciutto, sage, mozzarella white wine sauce L12.95/D16.95
STEAK MARSALA fire grilled with wild mushrooms L/D19.95	Grill specialties & chicken features served with roasted potatoes & fire grilled asparagus unless otherwise noted

PARMESAN PARTY	
Delicious Parmesan done 4 different ways All served with reginette pasta	
•EGGPLANT	L8.95/D11.95
•CHICKEN	L9.95/D13.95
•SHRIMP	L13.95/D16.95
•VEAL	L14.95/D17.95



Parmesan wheels being aged

DESSERT	
PASTIERA CHEESE CAKE an amazing neapolitan cheesecake made with ricotta cheese & grain	4.95
BABA the original rum sponge cake made for Neapolitan royalty	4.95
CREME BRULEE creamy custard topped with caramalized sugar	4.95
CHOCOLATE MOUSSE smooth & delicate chocolate- chambord artisan mousse	4.95
TIRAMISU lady fingers, soaked with espresso, coffee liqueur, mascarpone cheese.....heavenly	4.95
PANNA COTTA baked cream, served chilled with wild berry accents	4.95
STRAWBERRY ZABAGLIONE fresh strawberries topped with a chilled zabaglione cream	4.95
COPPA GELATO 3 ice creams, crema, wafer cookie	4.95
APPLE CROSTATA baked apple tart, vanilla ice cream	6.50
CHOCOLATE VESUVIUS warm chocolate soufflee with a chocolate lava core served with ice cream	6.50
LIMONCELLO  VILLA MASSA napoli’s signature after dinner liqueur featuring distilled sweet lemons... what a way to cap off your meal!	4.95
NAPOLI ESPRESSO/CAPPUCCINO featuring super-premium Galdiero espresso beans from Naples	2.50/3.95

BAMBINI RULE!
Neapolitans love vespas, fashion, fast cars, pizza & music. More than anything though, they love their Bambini (kids). Here are some delicious features for our special little ones.



KIDS MENU	
SPAGHETTI & BUTTER	4.50
SPAGHETTI & TOMATO	4.95
SPAGHETTI & MEATBALL	5.95
WAGON WHEELS & CHEESE	4.95
RAVIOLI	5.50
KIDS MARGHERITA PIZZA	5.50
KIDS FRENCH FRY PIZZA	6.50
KIDS PEPPERONI PIZZA	6.50
KIDS CHICKEN PARM	6.50
KIDS GRILLED CHICKEN	6.50
CHICKEN FINGERS	4.95
KIDS BURGER	4.50
KIDS CHEESE BURGER	4.95
KIDS COPPA GELATO (1 SCOOP)	2.95