



Via Napoli Italy - World Showcase Epcot

Menu Date: November 2013

Piccoli Piatti

- Fritto di Verdura** - crisp fried vegetables, marinara piccante \$8
- Gamberetti Fagioli** - jumbo shrimp, cannellini bean salad, extra virgin olive oil, lemon juice \$9
- Peperoni Arrostiti** - roasted peppers, tomato, onion, garlic \$8
- Prosciutto e Melone** - parma ham, canteloupe \$9.00
- Salami e Provolone** - dry cured sausage, imported provolone cheese \$9.00
- Mozzarella Caprese** - vine-ripened tomato, fresh milk mozzarella \$9.00

Antipasti

- Arancini** - fried risotto balls filled with mozzarella and meat ragu \$11.00
- Calamari Fritti** - corn-crusting rings served with spicy tomato sauce \$14.00
- Tortellini in Brodo** - meat tortellini in broth \$8.00
- Minestrone** - vegetable & cannellini bean soup with basil pesto \$8.00
- Insalato del Contadino** - cucumber, fennel, green beans, red wine vinaigrette \$10.00
- Fritto Misto** - an assortment of just-fried seasonal vegetables, calamari & cheese. Serves 2 people. Arancini, mozzarella, calamari, melanzane, asparagi, zucchini, artichoke, pomodoro piccante sauce \$26.00

Pastas

baked in signature wood-fired ovens: "Vesuvio", "Stromboli", and "Etna"

Al Forno

- Lasagna Verde** - spinach, parmesan, besciamella \$22
- Candele** - candle stick pasta, sausage ragu, polpettine meatballs, mozzarella, ricotta \$24.00

Speciale

- Spaghetti e Polpettine** - hand-crafted veal meatballs & tomato sauce \$21.00
- Mezze Rigatoni alla Creme con Pollo** - cream, chicken and peas \$24.00
- Linguini Frutti di Mare** - shrimp, clams, mussels, and squid tossed in marinara piccante \$30

Piatti alla Parmigiana

traditional preparation with tomato sauce, parmesan and mozzarella, served with roasted potatoes

- Pollo** - chicken breast \$26.00
- Tortino di Melanzane** - eggplant \$22.00
- Vitello** - veal \$30

Insalate

- Pollo** - chopped romaine, chicken, cucumber, peppers, toasted almonds, canteloupe, honey-citrus vinaigrette \$18.00
- Insalata de Cesare** - the classic Caesar salad with chicken \$22.00; with shrimp \$24.00



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Wood Fired Authentic Pizza Napoletana

Caputo flour imported from Naples, San Marzano tomatoes, handmade fior di latte mozzarella, water from our own wells identical to the water found in Naples, to make our pizza as authentic and delicious as that found on the streets of Naples.

Build Your Own

Individual \$17, Large \$28 (serves 2 - 3), Mezzo Metro \$39 (serves 3 - 5)

Margherita - tomato, mozzarella, basil

Add a topping \$3.50 each

Eggplant, Italian Spicy Sausage, Fontina Cheese, Pepperoni, Prosciutto, Red Peppers, Artichokes, Olives, Anchovies, Mushrooms, Onions, Zucchini, Parma Cotto Ham, Arugula, Chicken Sausage

Signature Pies

Individual \$21, Large \$31 (serves 2 - 3), Mezzo Metro \$41 (serves 3 - 5)

Capriciosa - eggplant, artichokes, prosciutto, mushrooms

Funghi - portobello, crimini mushrooms

Pepperoni - pepperoni, tomato, mozzarella

Piccante - Italian spicy sausage

Ortolano - tomato, mozzarella, vegetables

Quattro Formaggi - mozzarella, parmesan, fontina, provolone

Prosciutto e Melone - fontina, mozzarella, prosciutto, cantelopes

Carciofi - white pizza, artichoke, fontina, mozzarella, truffle oil

"Family Style" House Salad

Served Exclusively with Pizza - \$7 per person, minimum 2 people; leaf lettuces, roasted red peppers, marinated mushrooms, olives, peperonicini, red wine vinaigrette

Aqua Frescas

Signature House-made Seasonal Fruit Coolers - 14 oz. Blood Orange, Strawberry, \$6 each

Beverages

Fresh Brewed Tropical Blend Iced Tea \$3

Soft Drinks - Coke, Diet Coke, Sprite, Lemonade \$3

San Pellegrino - sparkling Italian bottled water \$5 for half liter, \$6.50 for 1 liter

Aranciata, Limonata - bottled Italian soda \$4.50

Acqua Panna - Italian still water \$5 1/2 liter; \$6.50 1 liter

Beer

Moretti - Imported Italian lager \$9 for a mug, \$22 for a pitcher

Bud Light - \$8 for a mug, \$22 for a pitcher

Contessa Amiata - mug \$12

La Rossa - debuting only at Via Napoli! Amber-colored double malt Italian lager \$9 for a mug, \$22 for a pitcher

Featured Wines by the Glass

Pinto Grigio - \$9

Campofiorin Masi - \$12

Sangria - a refreshing blend of Italian wine and fresh fruit \$8 for a glass, \$20 for a pitcher





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Signature Drinks

- Bellini** - peach puree, Prosecco sparkling wine \$12
- Lemon Drop** - Vodka and Limoncello over shaved ice \$12
- Sicilian Sunset** - Vodka, Orangetello, orange and pineapple juices over shaved ice \$12
- Tiramisu Martini** - vanilla vodka, Kahlua, Bailey's, espresso, cream, cocoa \$14
- Espresso Martini** - made with Lavazza espresso \$12
- Cannoli Martini** - Biscotti liqueur, cream chocolate and crushed cannoli shell \$11
- Via Vesuvio** - blood orange vodka, Prosecco, raspberries \$14
- Alpine Mojito** - apple mint vodka, agave nectar, lime, blueberries \$14
- Frozen Cappuccino** - cappuccino, ice, Borghetti espresso liqueur \$10

Sweets

- Tiramisu** - Mascarpone cream, espresso coffee, lady fingers, and chocolate \$9
- Zeppole di Caterina** - Ricotta cheese fritters, served with whipped cream and chocolate sauce \$10
- Torta di "Mamma Rosario"** - apple cake with almond sorbetto \$8
- Gelato e Sorbetto** - vanilla, chocolate, pistachio, lemon sorbet \$9
- Coppa dii Brutti Ma Buon!** - Amarena cherry and vanilla gelato sundae \$14
- Gelato Frizzante** - ice cream sold "Italian style" with San Pellegrino Aranciata and vanilla gelato \$10

Drinks

- Espresso** \$4
- Cappuccino** \$5
- Double Espresso** \$6
- Caffe Americano** \$3
- Caffe Freddo** \$5
- Hot Teas** \$4

Dessert Wines

- Moscato** - glass \$12
- Rosa Regale** - glass \$12
- Prosecco** - glass \$8

Cordials

- Amaretto Di Saronno** \$9
- Sambuca** \$9
- Frangelico** \$8
- Limoncello** \$9
- Orangetello** \$9

Kids' Menu

Child entrees include a complimentary juice, 1% milk or bottled water. Refills are not included.
For guest age 9 and under

Appetizers

- Insalata Verde** - cucumber, celery, green apple, spinach citrus dressing \$6
- Fruit Cocktail** - orange, apple, strawberry, red grapes \$6

Entrees

- Spaghetti e Polpettini** (meatballs) \$9.50
- Bocconcini** - breaded and fried mozzarella bites \$9.50
- Pizza Margherita** - tomato and mozzarella kids-size pizza \$9.50

Desserts

- Coppetta di Gelato** - chocolate or vanilla Italian sundae \$8
- Ruota di Carretto** - vanilla gelato cookie sandwich \$8

