



MEZZE

DIPS

**TZATZIKI • SPICY FETA
HUMMUS • CHARRED EGGPLANT**
\$40 per dip • served with pita and crudite

THE BREADS AND SPREADS
tzatziki, spicy feta, charred eggplant, 60 second pita
small: \$50 • large: \$73 • served with pita and crudite

SPANAKOPITAKIA
spinach, feta, crispy phyllo VG
small: \$33 • large: \$58

ROCK SHRIMP & FETA
tomato, ouzo, oregano
small: \$61 • large: \$109

CRISPY CALAMARI
caper tartar sauce, lemon, smoked paprika
small: \$61 • large: \$109

HUMMUS & CHARRED BEETS
60 second pita, pomegranate, toasted pine nuts VG
small: \$33 • large: \$58

CHARCOAL GRILLED MEATBALLS
smoked yogurt, tomato, mint
small: \$37 • large: \$65

GRILLED OCTOPUS*
charred cipollini onion, fresno chili, kalamata olive relish GF
small: \$64 • large: \$118

SALATA

HORIATIKI
vine-ripened tomatoes, cucumber, barrel aged feta,
red onion, fresh oregano, capers GF VG
small: \$39 • large: \$77

VIOLÍ CHOPPED
little gem lettuce, cherry tomatoes, barrel aged feta, cucumber,
roasted red pepper, crispy chick peas, red onion VG
small: \$37 • large: \$73



ταβέρνα VIOLÍ

small serves 12 guests • large serves 24 guests
48 hour advanced notice required
events.naples@tavernavioli.com • 941.254.1743

MAIN

SLOW ROASTED LAMB GYROS
60 second pita, athenian accoutrements
small: \$69 • large: \$137

CAST IRON MOUSSAKA
beef ragu, grilled eggplant, potato, béchamel
small: \$49 • large: \$97

GREEK LEMON CHICKEN
ladolemono, confit garlic, charred lemon GF
small: \$73 • large: \$125

CHARCOAL GRILLED LAMB CHOPS*
charred eggplant salata, sumac, smoked salt GF
\$190 per 12 pieces



SOUVLAKI GF

CHICKEN THIGH \$69 per 24 pieces
FAROE ISLANDS SALMON \$69 per 24 pieces
LAMB \$69 per 24 pieces
BEEF TENDERLOIN \$121 per 24 pieces

HANDHELDS

GYRO STATION
vine ripened tomato, cucumber, red onion, house pita
choice of:
CHICKEN • LAMB • HALLOUMI
small: \$50

VIOLÍ BURGER
florina pepper sauce, barrel aged feta, house pickles
small: \$50

PASTA

DECONSTRUCTED PASTITSIO
short rib ragu, béchamel, fresh black truffle
small: \$57

VEGETARIAN PASTITSIO
mushrooms, béchamel, fresh black truffle
small: \$57

SEAFOOD LINGUINE
shrimp, manila clams, lobster bisque
small: \$67



SIDES

HORTA
braised greens, lemon, cold pressed olive oil GF VG

CHARRED CAULIFLOWER
lemon vinaigrette, garlic oil, oregano GF VG

BASMATI RICE
dill, tomato, green onion *can be made vegetarian

GREEK FRIES
feta yogurt, ladolemono, mizithra cheese, garlic VG

SEASONAL VEGETABLES
chef's selection

DESSERT

PORTOKALOPITA
orange syrup cake, white chocolate mousse, kataifi
small: \$39

BAKLAVA
toasted pistachio, cinnamon sugar
small: \$51

SOKOLATOPITA
dark chocolate cake, hazelnut praline,
chocolate coffee custard GF
small: \$43



GF: gluten free VG: vegetarian

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.