

MEZZE

DIPS

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

THE BREADS AND SPREADS

tzatziki, spicy feta, tarama,
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
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, egg, barrel aged feta,
cucumber, roasted red pepper, crispy chickpeas
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 **GF**
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
small: \$73 • large: \$125

CHARCOAL GRILLED LAMB CHOPS*

charred eggplant salata, sumac, smoked salt
\$190 per 12 pieces

SOUVLAKIA

CHICKEN THIGH \$69 per 24 pieces

FAROE SALMON \$190 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 • large: \$90

VIOLÍ BURGER

florina pepper sauce, barrel aged feta, house pickles
small: \$50 • large: \$90

GF: gluten free **VG:** vegetarian

PASTA

DECONSTRUCTED PASTITSIO

short rib ragu, béchamel, fresh black truffle
small: \$57 • large: \$113

VEGETARIAN PASTITSIO

mushrooms, béchamel, fresh black truffle
small: \$57 • large: \$113

SEAFOOD LINGUINE

lobster, shrimp, manila clams, basil, lemon
small: \$67 • large: \$121

SIDES

small: \$31 • large: \$56

HORTA

braised swiss chard, lemon, cold pressed olive oil **GF VG**

CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano **GF VG**

ROASTED MUSHROOMS

crispy halloumi, lemon, oregano, garlic oil **GF VG**

BASMATI RICE

herb butter *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 • large: \$71

BAKLAVA

toasted pistachio, cinnamon sugar
small: \$43 • large: \$75

SOKOLATOPITA

dark chocolate cake, hazelnut praline,
chocolate coffee custard
small: \$43 • large: \$75

*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.