



VINCENZO CAPUANO

World champion of pizza

Hello Aversa!



Vincenzo Capuano
vivere di pizza è meraviglioso

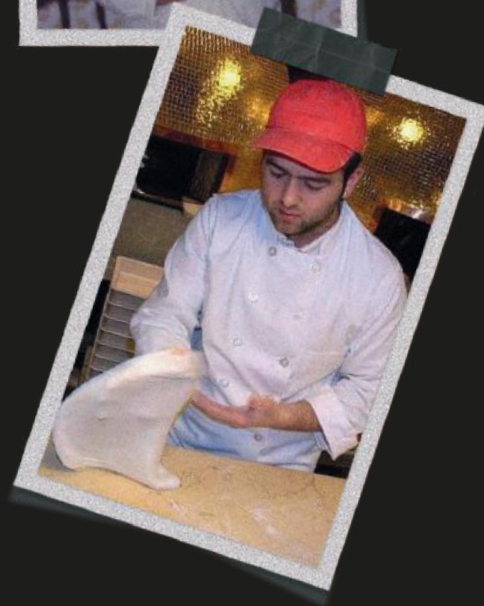
History

Vincenzo, among the protagonists of the **nouvelle vague** of Neapolitan pizza, **experiments and innovates**, keeping his roots firm.

Study of the dough, **precision** of cooking, balance of seasonings and **lightness** characterize his pizza.

Third generation family, represents three evolutions of Neapolitan pizza: grandfather, father, him.

Knowledge and flavor are the pillars of his mastery, transforming pizza into a journey through the history and culture of Naples, reinterpreted with passion and love.



Contemporary dough The new era of Neapolitan Pizza

For our contemporary pizza we use **Mulino Caputo** flour, from the **Nuvola line**: a careful selection of **100% natural raw materials**, without additives or preservatives which guarantees **volume and softness** of the dough thanks to the high fermentation capacity naturally present in the grains

The delicate flavor of Fiordilatte The freshness of our Provola

Latteria Sorrentina represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion** for **new food, the genuine one**, the authentic one.

OUR PARTNERS



**14th BEST
PIZZERIA CHAIN
ARTISANS OF
WORLD 2023**

contemporary PIZZA



Napoli Piazza Vittoria, 8 - **Napoli** Piazza degli Artisti, 39
Pompei Via Roma, 27 - **Pozzuoli** Via S. Paolo, 17
Pomigliano D'Arco Via Leone, 5 - **Nola** SS7bis, 251/253
Avellino Viale Italia, 199 - **Sorrento** Via Marina di Cassano, 42
Cava De' Tirreni Corso Umberto I, 302 - **Aversa** Viale J.F. Kennedy, 9
Milano Via Lazzaro Papi, 7 - **Napoli** Via Bisignano, 14
Napoli Piazza Trieste e Trento, 8 - **Caserta** Piazza G. Matteotti, 40
Bari Via Niccolò Piccinni, 158 - **Roma** Piazzale Porta Pia, 122
Battipaglia Via Paolo Baratta, 6 - **Torino** Via Andrea Doria, 21/H



Berlino Weinbergsweg, 24 - **Bielefeld** Klosterplatz, 9
Berlino Rosenhöfe Rosenthaler Str. 36



Capuano experience

**We are the
First Pizzeria in the World
where it is possible to cut
pizza with scissors.**

**A way to enhance the
our cornice.**

**Try it too!
Ask maestro Capuano
or to the pizzeria staff.**



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Pizza chefs for 3 generations

Starters

NEAPOLITAN FRITTATINA Bucatini pasta, Bechamel, Pepper, Minced scottona meat, provola and nutmeg	3
FRITTATINA SPECIAL Ask the dining room staff	3,5
MONTANARA WITH RAGÙ 2 pz.	3
MIXED MONTANARE TRIO 1. Courgette soup, fried courgette chips, Grana Padano DOP fondue 2. Cream and chopped pistachios, Mortadella and Ricotta Fuscella from Naples 3. Heart of burrata, Anchovies and lemon peels	9
POTATO CROQUETTE 1 pz. Mashed potatoes, pepper, parsley and smoked provola	2
STUFFED PUMPKIN FLOWER 1 pz. Battered courgette flower, filled with Fuscella ricotta and Napoli salami	3
BRUSCHETTE WITH CHERRY TOMATOES 2 pz. Bread with red datterino tomatoes, extra virgin olive oil and basil	3
PARMIGIANA DI MELANZANE Tomato, fried aubergines, Grana Padano DOP cheese	6
MOZZARELLONE WITH FOCACCIA 1kg Big Mozzarella. Served with: Red cherry tomatoes, focaccia, extra virgin olive oil and oregano	32

Sharing pizzas

STELLA DI CAPUANO 5 Tips stuffed with Fuscella Ricotta, Fiordilatte in the centre and red cherry tomatoes, coming out of the oven: rocket seasoned in the centre with 125 g Mozzarella	20
MARGHERITA LARGE SIZE "cartwheel" Ø 36 cm. Hand-crushed tomato, mountains Fiordilatte, oil, and basil.	12

Salads

POLLASTRELLA Lettuce, grilled chicken breast, bread croutons, Grana Padano DOP fondue	11
CAPRESE Buffalo Mozzarella, "Cuore di Bue" tomatoes, fresh basil, oregano, evo oil	11
PAESTUM Green salad, pieces of Buffalo Mozzarella DOP, Red cherry tomato, Tuna, evo oil	11
TACOS C' 'AMMORE Mortadella from Bologna, heart of burrata, roasted aubergines, extra virgin olive oil	12



Teenie pizzas of my family

PROVOLA E PEPE WORLD CHAMPION



10

Winner of the 19th World Championship

Smoked Provola from the mountains, hand-crushed tomatoes, pepper mix, seasoned roasted cherry tomatoes, evo oil, basil.

PROVOLA MILLE CULURE

12

Smoked Provola from the mountains, red, yellow, and orange Piennolo cherry tomatoes, pepper mix, evo oil, basil.

Unique pizzas by Capuano

DON VINCENZO

11

Stuffed crust with ricotta, yellow cherry tomato Buffalo Mozzarella, DOP Topped with Pecorino Romano flakes, scented crispy bread, evo oil, basil.

DOMENICHE LONTANO

11

Base with Buffalo Mozzarella DOP, baked potatoes, and Neapolitan sausage. Topped with Buffalo Mozzarella DOP chunks, evo oil, and basil.

ABBRACCIO E MAMMÀ

11

Stuffed crust with ricotta, Base with Fiordilatte from the mountains and classic meatballs à la Nonno Enzo, Grana Padano DOP fondue, Buffalo Mozzarella, evo oil, and basil.

DON EGIDIO

12

Base with homemade zucchini velouté. Topped with: zucchini chips, classic meatballs by Nonno Enzo Burrata heart, evo oil, and basil.

TETTI ILLUMINATI

12

Base with Fiordilatte from the mountains. Topped with: Bologna Mortadella, pistachio grains and cream, Pecorino Romano flakes, evo oil, and basil.

DETTO FATTO

12

Base with artisanal purple potato velouté and Fiordilatte from the mountains, with tense pancetta. Topped with crispy purple potato chips and Grana Padano DOP fondue.

NAPOLITUDINE

10

Base with hand-crushed tomato and smoked Provola from the mountains. Topped with classic meatballs by Nonno Enzo, ricotta tufts, pepper, evo oil, and basil.



Stuffed crust with ricotta



The favourites by Vincenzo



Lactose-free + € 2

The Innovatives ✨

CENTRO CALABRIA ✨	10
Hand-crushed tomatoes, smoked Provola from the mountains, Calabrian 'Nduja, Neapolitan sausage, evo oil, basil.	
RITORNO A NAPOLI ✨	10
It takes inspiration from <i>the Neapolitan Gateau</i> Base with Mountain fiordilatte and ground pepper. Output: Neapolitan Potato Croquette, baked ham, evo oil and basil	
MARINARA CONTEMPORANEA ✨	12
Low-temperature cooked cherry tomato, Taggiasca olives, Anchovies, garlic, oregano, evo oil, basil.	
COME UNA CAPRICCIOSA ✨	12
Hand-crushed tomato, Fiordilatte from the mountains, Taggiasca olives, porcini mushrooms, Topped with: artichoke heart, cooked ham, evo oil, basil.	
MELANZANELLA ✨	10
Low-temperature cooked cherry tomato, Mountains Fiordilatte, "funghetto" eggplants, topped with burrata heart, evo oil, basil.	



THE TETTI ILLUMINATI
with Mortadella and Pistachio

Capuano's Social Pizzas

SORRENTO CONTEMPORANEA	14,5
Lemon cream, Fior di Latte from Naples, Tufts of Fuscella di Napoli Flavored with Lemon, Grana Padano DOP chips, evo oil, basil	
POSILLIPINA ❤️	19
Base Cooked at the right temperature output: topped with burrata heart, <i>Shrimp tartare*</i> and lemon zest, evo oil, basil	
COME UNA NERANO	13,5
Fior di Latte base in cream, output: Cooked ham, Courgette chips and lemon zest, evo oil, basil	
BELLARIA	12
Seasoned red datterino tomatoes, Buffalo Mozzarella DOP. output: topped with burrata heart, Prosc. Seasoned raw ham, basil pesto, Evo oil, basil	

*Product blast chilled and frozen

"Rutello" Pizzas

MARGHERITA	9
MARINARA CONTEMPORANEA	14
CENTRO CALABRIA	12
SAUSAGE AND POTATOES	12

The Traditional

MARINARA	6,5
Hand-crushed tomato, oregano, garlic, evo oil.	
MARGHERITA	7
Hand-crushed tomato, mountains Fiordilatte, oil, and basil.	
MARGHERITA CON BUFALA	9
Hand-crushed tomato, Buffalo Mozzarella DOP, evo oil, and basil.	
DON LUIGI COSACCA	7
Hand-crushed tomato, Pecorino Romano flakes, evo oil, and basil.	
BUFALA A FILETTO	9
Seasoned datterino tomato, Buffalo Mozzarella DOP evo oil, and basil.	
NAPOLI	10
Hand-crushed tomato, Fiordilatte from the mountains, Anchovies, Taggiasca olives, evo oil, and basil.	
DIAVOLA ALLA NONNO ENZO	9
Hand-crushed tomato, Fiordilatte from the mountains, spicy Napoli salami according to Nonno Enzo tradition, evo oil, and basil.	
SGUARDO ALTO	11
Base with Fiordilatte from the mountains. Topped with: aged raw ham, Grana Padano DOP flakes, dressed arugula, evo oil, and basil.	



Lactose-free
+ € 2



Gluten Free
+ 3 €

Neapolitan style

CALZONE AL FORNO	10
Filling with Ricotta Fuscella, Napoli salami, cooked ham, Fiordilatte from the mountains, hand-crushed tomato.	
PIZZA FRITTA COMPLETA	9
Neapolitan pork cracklings, Ricotta Fuscella from Naples, hand-crushed tomato, smoked Provola from the mountains, salt, and a mix of peppers selected by Vincenzo.	

Pizzas in Pala

PROVOLA MILLE CULURE	30
TETTI ILLUMINATI	27
COME UNA NERANO	25

Sweet Cuddles

GRANDPA ENZO'S TIRAMISÙ 	6
CHEESECAKE	6
Cheese mousse on a honey flavored biscuit base. Garnished with: fresh berries, Vesuvius apricots, dark chocolate and hazelnuts caramel and caramelized hazelnut chips, Nutella and white crispearls cream and chopped pistachios also with tomato jam + 1 euro	
DECOMPOSED CANNOLO	7
Sicilian ricotta cream, Sicilian cannoli peel. Topped with: Crispearls dark chocolate, Strega orange peel, chopped pistachios and icing sugar	
NEAPOLITAN BABÀ	7
Classic Neapolitan Babà with rum syrup and garnished with fresh berries and home made cream	

CAKE SERVICE + 1 euro per person

Beer

Bottled beer

KBIRR NATAVOTA LAGER - 33 CL - 5,2% - NAPOLI	5
KBIRR #CUOREDINAPOLI AMERICAN PALE ALE - 33 CL - 6% - NAPOLI	5,5
KBIRR NATAVOTA RED RED - 33 CL - 9% - NAPOLI	6
VETRA BOCK BOCK - 33 CL - 6,3% - ITALY	6
VETRA SAISON SAISON - 33 CL - 5,5% - ITALY	6,5
KARMA SUMERA TRIPLE - 33 CL - 7,5% - ITALY	7,5
SUPER 8 EXPORT LAGER - 33 CL - 4,8% - BELGIUM	7



Draft beer

KONIG LUDWIG SCHLOSS KELLER BLONDE - 30 cl - 5,5% - GERMANY	4,5
BLONDE - 50 cl - 5,5% - GERMANY	6
OBERBRAU 1605 RED - 30 cl - 6,5% - GERMANY	5
RED - 50 cl - 6,5% - GERMANY	7
KONIG LUDWIG HEFE WEISSE AMBER - 30 cl - 5,5% - GERMANY	4,5
AMBER - 50 cl - 5,5% - GERMANY	6

Soft drink

WATER 50cl Lete, Sorgesana	2
WATER Ferrarelle Maxima 75cl	3
COCA COLA ZERO 33cl	3
FANTA 33cl	3
SPRITE 33cl	3
WINE GLASS	5

Digestives

CAFFÈ	1,5
DECAFFEINATO	2
LIMONCELLO MARGA	3
MELONCELLO N. D'ORO	3
AMARO DEL CAPO	4
AMARO JÄGERMEISTER	4
AMARO JEFFERSON SERVED WITH: FRESH ORANGE AND ROSEMARY	7
GRAPPA MARGA	5
GRAPPA BARRIQUE MARGA	5
GRAPPA AL FICO MARGA	5
PASSITO FINA PANTELLERIA SERVED WITH: DRIED ORANGE AND AMARETTO	6
LIQUIRIZIA MAZZETTI SERVED WITH: CRUMBLed AMARETTI, LIQUORICE ROOTS AND MINT LEAF	6
RUM DIPLOMATICO RESERVA SERVED WITH: DARK CHOCOLATE AND AMARETTO	8
LIQUEUROUS WINE SHERRY SERVED WITH: DARK FLAKES AND CHERRIES	8

Wine

White

FALANGHINA VENDEMMIA TARDIVA ROCCAMONFINA IGP FATTORIA PAGANO	16
CATALUNA CATALANESCA MONTE SOMMA IGP TENUTA AUGUSTEA	16
ERA 79 LACRYMA CHRISTI VESUVIO DOP TENUTA AUGUSTEA	16
ZITE - PECORINO TERRE DI CHIETI IGP TERRE D'ALIGI	18
KIKÈ TRAMINER AROMATICO SICILIA IGP FINA	22
FIANO TRENTE NARE PAESTUM IGP SAN SALVATORE	27

Red

MONTEPULCIANO D'ABRUZZO DOP - TERRE D'ALIGI	16
DON FIORE LACRYMA CHRISTI VESUVIO DOC - FIORAVANTE ROMANO	16
SAN PANCRAZIO CHIANTI DOCG COLLI FIORENTINI FATTORIE SAN PANCRAZIO	16
CRITERA PRIMITIVO SALENTO IGP SCHOLA SARMENTI	18
OTTOUVE GRAGNANO PEN. SORRENTINA DOP SALVATORE MARTUSCIELLO	22
AGLIANICO JUNGANO PAESTUM IGP SAN SALVATORE	28
RIPASSO CLASSICO SUPERIORE VALPOLICELLA DOMINI VENETI	30

Bubbles

PROSECCO VALDOBBIADENE DOCG VINICOLA SERENA	18
RIBOLLA GIALLA SPUMANTE IGP FANTINEL	20
CESONATO SPUMANTE FRANCIACORTA SATÈN DOCG VILLA CRESPIA	40
ROSÈ BROLESE FRANCIACORTA DOCG VILLA CRESPIA	40
CHAMPAGNE ASK THE DINING ROOM STAFF	

Cocktail

GIN TONIC Various types of gin	10
APEROL SPRITZ	7

Supplements depending on the request from 1.00, 2.00 and 3.00 euro - COVER CHARG 2,5 EURO FOR PERSON

IF YOU SUFFER FROM FOOD ALLERGIES OR INTOLERANCES, REPORT IT TO OUR STAFF

Crustaceans and products made from crustaceans and their derivatives

Cereals containing gluten and derived products

Celery and celery-based products

Eggs and egg products

Mustard and mustard-based products

Fish and fish products

Sesame seeds and sesame seed products

Peanuts and peanut products

Sulfur dioxide and sulphites

Soy and soy products

Lupines and lupine products

Milk and derived products including lactose

Shellfish and shellfish products

Nuts

Our awards and recognitions



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