



**VINCENZO CAPUANO**

World champion of pizza

*Hello La Spezia!*

  
*Vincenzo Capuano*  
vivere di pizza è meraviglioso

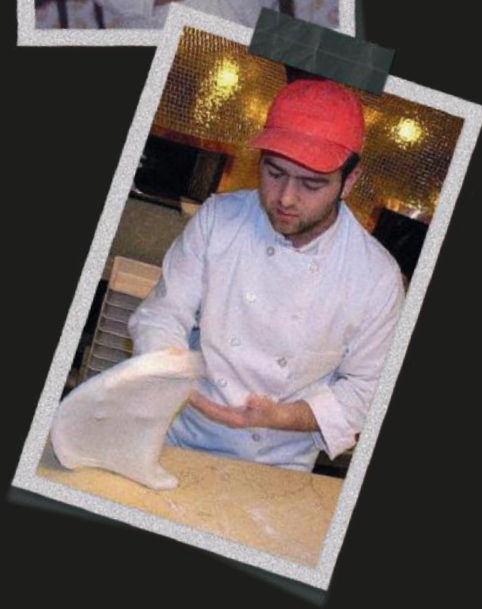
## History

**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 Provoleta

**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

<b>NEAPOLITAN FRITTATINA</b>	3,5
<b>MONTANARA WITH RAGÙ</b> 2 pz. 	6
<b>MIXED MONTANARE TRIO</b>	10
1. 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	
<b>POTATO CROQUETTE</b> 1 pz	3
<b>BRUSCHETTE WITH CHERRY TOMATOES</b> 2 pz.	5,5
<b>1 KG BIG MOZZARELLA CON FOCACCIA</b>	32
<b>STELLA DI CAPUANO</b>	20
5 Tips stuffed with Fuscella Ricotta, Fiordilatte in the centre and red cherry tomatoes, coming out of the oven: rocket seasoned <b>in the centre with 125 g Mozzarella</b>	

### Salads

<b>CAPRESE</b>	11
Buffalo Mozzarella, "Cuore di Bue" tomatoes, fresh basil, oregano, evo oil	
<b>PAESTUM</b>	13
Green salad, pieces of Buffalo Mozzarella DOP, Red cherry tomato, Tuna, evo oil	
<b>GAMBERETTA</b>	16
Green salad, dried tomatoes, mimosa hard-boiled egg, Arugula, capers, Shrimp tartare*, sauce Apulian burrata, avocado and pine nuts	
<b>CAESAR SALAD</b>	13
Green salad, Grilled chicken breast, Crostini, Crispy bacon, black Taggiasca olives, Caesar sauce	

\*Product blast chilled and frozen



## 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



10,5

**Stuffed crust with ricotta**, yellow cherry tomato

Buffalo Mozzarella, DOP Topped with Pecorino Romano flakes, scented crispy bread, evo oil, basil.

### DOMENICHE LONTANO



10,5

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

### ABBRACCIO E MAMMÀ



11,5

**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



11,5

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

### TETTI ILLUMINATI



11

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

### DETTO FATTO



10,5

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



10,5

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



## 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 *the Neapolitan Gateau*

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 ✨

13

Hand-crushed tomato, Fiordilatte from the mountains, Taggiasca olives, porcini mushrooms, Topped with: artichoke heart, cooked ham, evo oil, basil.

### MELANZANELLA ✨

12

Low-temperature cooked cherry tomato, Mountains Fiordilatte, "funghetto" eggplants, topped with burrata heart, evo oil, basil.



**LA TETTI ILLUMINATI**  
con Mortadella e Pistacchio

## 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, *Shrimp tartare\** 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

15

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



100% Neapolitan Okm gin with botanicals collected and dried on Vesuvius

## The Traditional

### MARINARA

7

Hand-crushed tomato, oregano, garlic, evo oil.

### MARGHERITA

8

Available in the "cartwheel" version Ø 36 cm. **+3 €**

Hand-crushed tomato, mountains Fiordilatte, oil, and basil.

### MARGHERITA CON BUFALA

10

Hand-crushed tomato, Buffalo Mozzarella DOP, evo oil, and basil.

### BUFALA A FILETTO

11

Seasoned datterino tomato, Buffalo Mozzarella DOP evo oil, and basil.

### NAPOLI

11

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

13

Base with Fiordilatte from the mountains.  
Topped with: aged raw ham, Grana Padano DOP flakes, dressed arugula, evo oil, and basil.

### SALSICCIA E FRIARIELLI

11

Smoked Provola from the mountains, Neapolitan sausage and friarielli (Neapolitan broccoli), evo oil and basil

## Neapolitan style

### CALZONE AL FORNO

10

Filling with Ricotta Fuscella, Napoli salami, cooked ham, Fiordilatte from the mountains, hand-crushed tomato.

### PIZZA FRITTA COMPLETA

10

Neapolitan pork cracklings, Ricotta Fuscella from Naples, hand-crushed tomato, smoked Provola from the mountains, salt, and a mix of peppers selected by Vincenzo.

## Sweet Cuddles

### CLASSIC BABÀ

6,5

### NEAPOLITAN PASTIERA

6,5

### CAPRESE WITH CHOCOLATE

6,5

### TIRAMISÙ

6,5

### CHEESECAKE

6,5

with Pistachio - Berries - Nutella

### VINCENZINI WITH NUTELLA

6,5

### SWEET OF THE DAY

6,5

## Soft drinks

<b>STILL WATER</b> 50 CL.	2,5
<b>SPARKLING WATER</b> 50 CL.	2,5
<b>COCA COLA</b> 33 CL.	3,5
<b>COCA COLA ZERO</b> 33 CL.	3,5
<b>SPRITE</b> 33 CL.	3,5
<b>FANTA</b> 33 CL.	3,5

## Draft beers

<b>BLONDE BEER</b> 20 CL.	3,5
<b>BLONDE BEER</b> 40 CL.	6
<b>RED BEER</b> 20 CL.	4
<b>RED BEER</b> 40 CL.	6,5
<b>WEISS BEER</b> 20 CL.	4
<b>WEISS BEER</b> 40 CL.	7

## Homemade beers

**CONSULT OUR STAFF FOR**  
*our selection of craft beers.*

Supplements depending on the request from 1.00, 2.00 and 3.00 euro

**COVER CHARG 2 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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