



**VINCENZO CAPUANO**

World champion of pizza

*Hello Tomero!*

  
*Vincenzo Capuano*  
vivere di pizza è meraviglioso

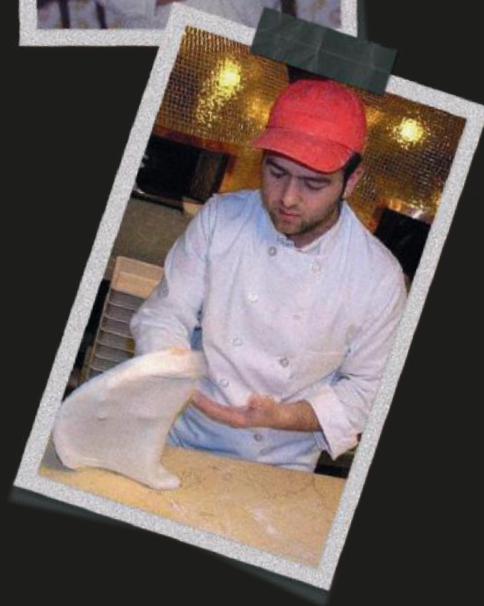
## History

**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 Provolone

**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.**



Vincenzo Capuano  
vivere di pizza è meraviglioso



## Pizza chefs for 3 generations

### Starters

<b>NEAPOLITAN FRITTATINA</b> Bucatini pasta, Bechamel, Pepper, Minced scottona meat, provola and nutmeg	2,5
<b>FRITTATINA SPECIAL</b> Ask the dining room staff	3,5
<b>MONTANARA WITH RAGÙ</b> 2 pz. 	3
<b>MIXED MONTANARE TRIO</b> 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	8
<b>POTATO CROQUETTE</b> 1 pz. Mashed potatoes, pepper, parsley and smoked provola	2
<b>STUFFED PUMPKIN FLOWER</b> 1 pz. Battered courgette flower, filled with Fuscella ricotta and Napoli salami	3
<b>BRUSCHETTE WITH CHERRY TOMATOES</b> 2 pz. Bread with red datterino tomatoes, extra virgin olive oil and basil	3
<b>PARMIGIANA DI MELANZANE</b> Tomato, fried aubergines, Grana Padano DOP cheese	6
<b>MOZZARELLONE WITH FOCACCIA</b> 1kg Big Mozzarella. Served with: Red cherry tomatoes, focaccia, extra virgin olive oil and oregano	32

### Sharing pizzas

<b>STELLA DI CAPUANO</b> 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>	20
<b>MARGHERITA LARGE SIZE</b> <b>"cartwheel" Ø 36 cm.</b> Hand-crushed tomato, mountains Fiordilatte, oil, and basil.	12

### Salads

<b>POLLASTRELLA</b> Lettuce, grilled chicken breast, bread croutons, Grana Padano DOP fondue	11
<b>CAPRESE</b> Buffalo Mozzarella, "Cuore di Bue" tomatoes, fresh basil, oregano, evo oil	11
<b>PAESTUM</b> Green salad, pieces of Buffalo Mozzarella DOP, Red cherry tomato, Tuna, evo oil	11
<b>PERE E AMMORE</b> Rocket, Williams pears, walnut kernels, Grana Padano DOP, oil and balsamic vinegar	12



## Iconic pizzas of my family

### PROVOLA E PEPE WORLD CHAMPION

Winner of the 19th World Championship



10

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

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

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

### DOMENICHE LONTANO



10

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



11

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

### TETTI ILLUMINATI



10,5

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 *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 ✨

12

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

### MELANZANELLA ✨

9

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, *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

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



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

## "Rutello" Pizzas

<b>MARGHERITA</b>	9
<b>MARINARA CONTEMPORANEA</b>	14
<b>CENTRO CALABRIA</b>	12
<b>SAUSAGE AND POTATOES</b>	12

## The Traditional

<b>MARINARA</b> Hand-crushed tomato, oregano, garlic, evo oil.	6,5
<b>MARGHERITA</b> Hand-crushed tomato, mountains Fiordilatte, oil, and basil.	7
<b>MARGHERITA CON BUFALA</b> Hand-crushed tomato, Buffalo Mozzarella DOP, evo oil, and basil.	8,5
<b>DON LUIGI COSACCA</b> Hand-crushed tomato, Pecorino Romano flakes, evo oil, and basil.	7
<b>BUFALA A FILETTO</b> Seasoned datterino tomato, Buffalo Mozzarella DOP evo oil, and basil.	8,5
<b>NAPOLI</b> Hand-crushed tomato, Fiordilatte from the mountains, Anchovies, Taggiasca olives, evo oil, and basil.	9,5
<b>DIAVOLA ALLA NONNO ENZO</b> Hand-crushed tomato, Fiordilatte from the mountains, spicy Napoli salami according to Nonno Enzo tradition, evo oil, and basil.	8,5
<b>SGUARDO ALTO</b> Base with Fiordilatte from the mountains. Topped with: aged raw ham, Grana Padano DOP flakes, dressed arugula, evo oil, and basil.	10



Lactose-free  
+ € 2



Gluten Free  
+ 3 €

## Neapolitan style

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

## Sweet Cuddles

ASK FOR OURS

*Special menu exclusive to Vomero*

## Beer

### Draft beers

 <b>N'ARTIGIANA ORO</b> 33cl	5,5
 <b>N'ARTIGIANA AMBRATA</b> 33cl	5,5
 <b>N'ARTIGIANA DOPPIO MALTO</b> 33cl	5,5
 <b>N'ARTIGIANA GLUTEN FREE</b> 33cl	5,5
<b>FRANZISKANER</b> 50cl	6

### Draft beers

<b>KELLER</b> 30cl	4,5
50cl	6
<b>OBERBRAU</b> 30cl	5
50cl	7
<b>WEISS</b> 30cl	4,5
50cl	6

### Soft drink

<b>WATER</b> 50cl Still, sparkling, effervescent	2
<b>COCA COLA</b> 33cl	3
<b>COCA COLA ZERO</b> 33cl	3
<b>FANTA</b>	3
<b>SPRITE</b>	3
<b>CALICE DI VINO</b>	6

### Cocktail

<b>VESUVIUS GIN</b>  100% Neapolitan 0km gin with botanicals collected and dried on Vesuvius	10
<b>APEROL SPRITZ</b>	6,5

## Wine

### White

<b>FALANGHINA</b> Pridie	15
<b>GRECO DI TUFO</b> Veneria	18
<b>GEWURZTRAMINER</b> Kurtatsch	26

### Red

<b>GRAGNANO</b> Graunè	20
<b>CHIANTI</b> Banfi	16
<b>TAURASI</b> Veneria	28

### Champagne

<b>CLICQUOT CLASSIC</b> Veuve Clicquot	80
<b>PERRIER ROSÉ</b> Laurent-Perrier	120

### Bubbles

<b>PROSECCO</b> Valdobbiadene	20
<b>FRANCIACORTA</b> Ca' Del Bosco	40

### Bitter

**ASK FOR OURS**  
*Dedicated Menu*

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*



*Vincenzo Capuano*  
vivere di pizza è meraviglioso