



VINCENZO CAPUANO

World champion of pizza

Hello Ischia!



Vincenzo Capuano

vivere di pizza è meraviglioso

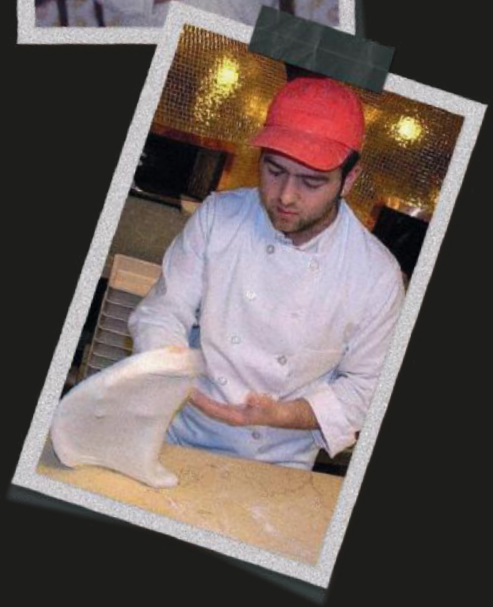
History

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
La Spezia Piazzetta Porto di Mirabello
Ischia Via Antonio Sogliuzzo, 69



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

FRITTATINA NAPOLETANA	4
MONTANARA WITH RAGÙ 2 pz. 	5
TRIS DI MONTANARE	9
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	
POTATO CROQUETTE 1 pz	4
BRUSCHETTE WITH CHERRY TOMATOES 2 pz.	5

Mozzarella to Share

STELLA DI CAPUANO	22
5 Tips stuffed with Fuscella Ricotta, Fiordilatte in the centre and red cherry tomatoes, coming out of the oven: rocket seasoned <i>in the centre with 250 g Mozzarella</i>	
MOZZARELLONE	32
<i>1 kg Big Mozzarella.</i> Served with: Red cherry tomatoes, focaccia, extra virgin olive oil and oregano	

Salads

POLLASTRELLA	12
Lettuce, grilled chicken breast, bread croutons, Grana Padano DOP fondue	
CAPRESE	12
Buffalo Mozzarella, "Cuore di Bue" tomatoes, fresh basil, oregano, evo oil	
PAESTUM	12
Green salad, pieces of Buffalo Mozzarella DOP, Red cherry tomato, Tuna, evo oil	



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



12

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



11,5

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

DETTO FATTO



11

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



11

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 ✨ 12

Hand-crushed tomatoes, smoked Provola from the mountains, Calabrian 'Nduja, Neapolitan sausage, evo oil, basil.

RITORNO A NAPOLI ✨ 11

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 ✨ 11

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 15

Lemon cream, Fior di Latte from Naples, Tufts of Fuscella di Napoli Flavored with Lemon, Grana Padano DOP chips, evo oil, basil

POSILLIPINA ❤️ 20

Base Cooked at the right temperature output: topped with burrata heart, *Shrimp tartare** and lemon zest, evo oil, basil

COME UNA NERANO 14

Fior di Latte base in cream, output: Cooked ham, Courgette chips and lemon zest, evo oil, basil

BELLARIA 13

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

The Traditional

MARINARA	8
Hand-crushed tomato, oregano, garlic, evo oil.	
MARGHERITA	9
Available in the "cartwheel" version Ø 36 cm. +3€	
Hand-crushed tomato, mountains Fiordilatte, oil, and basil.	
MARGHERITA CON BUFALA	11
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	10,5
Hand-crushed tomato, Fiordilatte from the mountains, Anchovies, Taggiasca olives, evo oil, and basil.	
DIAVOLA ALLA NONNO ENZO	10
Hand-crushed tomato, Fiordilatte from the mountains, spicy Napoli salami according to Nonno Enzo tradition, evo oil, and basil.	
SGUARDO ALTO	11,5
Base with Fiordilatte from the mountains. Topped with: aged raw ham, Grana Padano DOP flakes, dressed arugula, evo oil, and basil.	
SALSICCIA E FRIARELLI	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

ASK TO TE
dining room Staff

Soft drink

ACQUA 75cl	3
Natural, sparkling, effervescent	
 	
COCA COLA 33cl	3,5
COCA COLA ZERO 33cl	3,5
FANTA 33cl	3,5
SPRITE 33cl	3,5
WINE GLASS	6

Beer

Bottled beers

LEFFE	
Blonde 33 cl	6
Triple 33 cl	6
LISA BIRRA	
DEL BORGO 33 cl	6
FRANZESKAINER 50 cl	8

Draft beers

LEFFE	
Red 30 cl	6
STELLA ARTOIS	
20 cl	4,5
40 cl	6

Bitter

LIMONCELLO	4
MELONCELLO	4
AMARO DEL CAPO	4
JAGERMEISTER	4
JEFFERSON	5
GRAPPA NARDINI	5

Wine

White

FALANGHINA	25
Cantine Mastroberardino	
FIANO DI AVELLINO	30
Cantine Mastroberardino	
GRECO DI TUFO	30
Cantine Mastroberardino	
TRAMONTI COSTA D'AMALFI	40
Tenuta San Francesco	
BIANCOLELLA	30
Cantine Casa D'Ambra	
VIGNA DEL LUME	35
Antonio Mazzella	

Red

RADICI	50
Cantine Mastroberardino	
MOIO 57	35
Cantine Moio	
ROSSO BASTARDO	35
Cantine Bastardi	
PRIMITIVO MANDURIA 60y	60
Cantine San Marzano	
AGLIANICO	25
Cantine Mastroberardino	
GRAGNANO OTTO UVE	25
Cantine Gragnano	

Rosé

EREO VESUVIO ROSATO	35
Cantine Olivella	

Champagne

COLLECTION	120
Louis Roederer	
PERRIER ROSÉ	130
Laurent-Perrier	
PREMIERE CUVÉE	120
Bruno Paillard	

Bubbles

RIPABASSA	40
Villa Raiano	
FRANCIACORTA	70
Ca' Del Bosco	

Supplements depending on request from €1.00, 2.00 and 3.00

COVER CHARG 2 EURO
LUNCH AND DINNER PER 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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