



VINCENZO CAPUANO

World champion of pizza

HELLO Napoli!

Piazza Trieste e Trento, 8

Vincenzo Capuano
vivere di pizza è meraviglioso

pizza chef
FOR
GEN
ERA
TION




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!

Contemporary 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 Fior di latte
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**



Berlino
Weinbergsweg, 24

Bielefeld
Klosterplatz, 9

Berlino Rosenhöfe
Rosenthaler Str. 36

Amsterdam
Herengracht 88A

Kosovo
Ruga B - Priština



the SA LA DS



CAPRESE

buffalo mozzarella dop,
"cuore di bue" tomatoes,
fresh basil, oregano,
evo oil (7.)

13

DON CARLO

green salad, dried tomatoes, provola dei monti, flakes of pecorino (7.)

13

PAESTUM

green salad, pieces of buffalo mozzarella dop, red cherry tomato,
tuna, evo oil (4.7.)

13



the STA RTE RS

FRITTATINA

NAPOLETANA 2 pz.
bucatini pasta, bechamel,
pepper, minced meat,
grana padano, provola
of the mountain
and basil (1.3.7.8.9.)

6

MONTANARA

AL RAGÙ 2 pz. 
neapolitan ragù, grana padano
and basil (1.3.7.8.9.)

5

MIXED MONTANARE TRIO (1.3.7.5.4.8.)

9

1. courgette cream made by us and courgette chips
2. cream and chopped pistachios, IGP mortadella
and ricotta of the mountains
3. heart of burrata, anchovies and lemon zest

POTATO CROQUETTE 2 pz.

6

mashed potatoes, pepper, grana padano and
smoked provola of the mountains (1.3.7.8.)

BRUSCHETTE WITH CHERRY TOMATOES 2 pz.

4

pizza bread with red datterino tomatoes, evo oil, basil (1.3.8.)

PARMIGIANA DI MELANZANE

10

tomato, fried aubergines, grana padano cheese (3.7.8.)

FRENCH FRIES* (1.3.7.8.)

5

250 GR. MOZZARELLA

15

served with: hot honeycomb focaccia,
seasoned with: red and yellow tomatoes, rocket, evo oil and basil (1.7.)



FRI ED air of Naples



FULL FRIED PIZZA

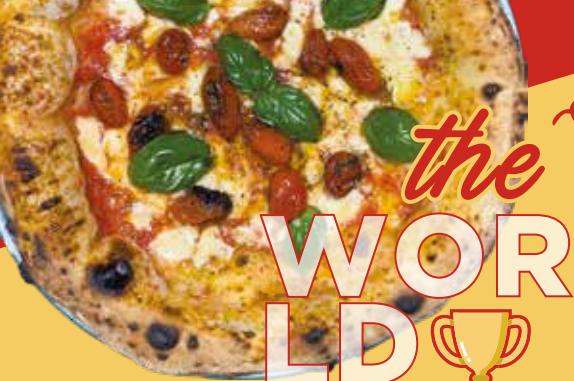
12

neapolitan pork cracklings,
ricotta from the mountains,
hand-crushed tomato,
smoked provola from the mountains,
salt, and a mix of peppers
tomato on request (1.7.)

*Product blast chilled and frozen



Lactose free + 3 €



the ~ WOR~LD~ Champion

PROVOLA E PEPE 12

Iconic Pizza Winner of the 19th World Championship

smoked provola from the mountains, hand-crushed tomatoes, pepper mix, seasoned roasted cherry tomatoes, evo oil, basil. (1.7.)



the ~ UNIQUE *pizzas by Capuano*

DON VINCENZO 14

Stuffed crust with ricotta of the mountains, yellow cherry tomato, buffalo mozzarella dop, topped with pecorino romano flakes, neapolitan tarallo with suet, pepper and crumbled almonds, evo oil, basil (1.7.)

DOMENICHE LONTANO 14

base with buffalo mozzarella dop, baked potatoes, and neapolitan sausage, topped with: buffalo mozzarella dop chunks, evo oil, and basil. (1.7.)

ABBRACCIO E MAMMÀ 14

Stuffed crust with ricotta of the mountains, base with fior di latte from the mountains and classic meatballs by nonno Enzo, grana padano fondue, buffalo mozzarella, evo oil, and basil. (1.7.4.)

DON EGIDIO 13

base with courgette cream made by us, topped with: zucchini chips, classic meatballs by nonno Enzo, burrata heart, evo oil, and basil. (1.7.4.)

TETTI ILLUMINATI 14

Available in the “cartwheel” version +3€

base with fior di latte from the mountains, topped with: igp mortadella, pistachio grains and cream, pecorino romano flakes, evo oil, and basil. (1.7.8.)

DETTO FATTO 12

base with purple potato cream made by us and fior di latte from the mountains, with tense pancetta, topped with: crispy purple potato chips and grana padano dop fondue, evo oil, and basil (1.7.)

NAPOLITUDINE 12

Available in the “cartwheel” version +3€

base with hand-crushed tomato and smoked provola from the mountains, topped with: classic meatballs by nonno Enzo, ricotta from the mountains, pepper, evo oil, and basil. (1.7.4.)



Stuffed cornice



Vincenzo's favorites



THE best seller

CENTRO CALABRIA

12

For lovers of *Calabrian Nduja*

hand-crushed tomato, smoked provola from the mountains, calabrian nduja, neapolitan sausage, evo oil and basil (1.7.)

RITORNO A NAPOLI

12

It takes inspiration from *the Neapolitan Gateau*

base fior di latte from the mountain sand ground pepper.

output: neapolitan potato croquette, baked ham, evo oil and basil (1.7.)

MARINARA CONTEMPORANEA

12

A great classic revisited in a contemporary key

low temperature cooked cherry tomato, taggiasca olives, anchovies, garlic, oregano, evo oil and basil (1.4.7.)

MELANZANELLA

12

For lovers of *mushroom aubergines called "a fungetelli"*

cherry tomato cooked at low temperature, fior di latte from the mountains, mushroom aubergines. output: heart of burrata, evo oil and basil (1.7.)



DON FERDINANDO DOUBLE COOKING

16

fried base, sautéed in the oven, with mozzarella, coming out of the oven: raw ham, evo oil, basil (1.7.)



A' PARIMIGIAN RO' NONN

16

neapolitan ragù and aubergine parmigiana as per neapolitan tradition, fior di latte from the mountains, classic meatballs grandfather Enzo, grana padano, evo oil and basil (1.7.9.3.4.)

MAZZ' A TARALL

16

base fior di latte from the mountains, ricotta from the mountains and naples salami, coming out of the oven: our iconic neapolitan tarallo with suet and pepper and crumbled almonds, evo oil and basil (1.7.8.)

A PIZZ' CU A' SCAROL

16

stuffed with escarole, black olives and anchovies, provola from the mountains, pecorino romano, evo oil and basil (1.7.4.)



MARINARAAvailable in the
“cartwheel” version

8

€ +3

hand-crushed tomato,
oregano, garlic, evo oil (1.7.)**MARGHERITA**Available in the
“cartwheel” version

9

€ +3

hand-crushed tomato,
fior di latte from the mountain,
evo oil, and basil (1.7.)**MARGHERITA SORRENTO**

Available in the “cartwheel” version

+3 €

11

smoked provola from the mountains, pepper, grated lemon (1.7.)

MARGHERITA CON BUFALA

Available in the “cartwheel” version

+3 €

11

hand-crushed tomato, buffalo mozzarella dop, evo oil, and basil (1.7.)

BUFALA A FILETTO

Available in the “cartwheel” version

+3 €

11

seasoned datterino tomato, buffalo mozzarella dop, evo oil, and basil (1.7.)

NAPOLI

Available in the “cartwheel” version

+3 €

12

hand-crushed tomato, fiordilatte from the mountains,
anchovies, taggiasca olives, evo oil, and basil (1.4.7.)**DIAVOLA ALLA NONNO ENZO**

Available in the “cartwheel” version

+3 €

13

hand-crushed tomato, fior di latte from the mountains, spicy napolitan
salami according to nonno Enzo tradition, evo oil, and basil (1.7.)**COME UNA CAPRICCIOSA**

Available in the “cartwheel” version

+3 €

13

hand-crushed tomato, fiordilatte from the mountains,
taggiasca olives, porcini mushrooms,
topped with: artichoke heart, cooked ham, evo oil, basil (1.7.)**BELLARIA**seasoned red datterino tomatoes, buffalo mozzarella dop.
output: topped with burrata heart, prosc. seasoned raw ham,
basil pesto, evo oil, basil (1.7.)**SGUARDO ALTO**

Available in the “cartwheel” version

+3 €

14

base with fior di latte from the mountains, topped with: aged raw
ham, grana padano dop flakes, dressed arugula, evo oil, and basil (1.7.)**SALSICCIA E FRIARIELLI**smoked provola from the mountains, **neapolitan sausage**
and friarielli (neapolitan broccoli), evo oil and basil (1.7.)

12

CALZONE AL FORNOfilling with ricotta from the mountain, napolitan salami,
cooked ham, fior di latte from the mountains,
hand-crushed tomato, evo oil and basil (1.7.)

12

NEAPOLITAN

8

BABA

(1.3.7.)

GRANDPA**ENZO'S****TIRAMISÙ****HOMEMADE** (1.3.7.8.)

6

SWEET OF THE DAY

7

Ask the dining room staff



Soft drink

WATER	75 cl Natural, Sparkling	3,5
		
COCA COLA	33cl	3,5
COCA COLA ZERO	33cl	3,5
FANTA	33cl	3,5
Sprite	33cl	3,5
GLASS OF WINE		6

Beer

Draft Beer



STELLA ARTOIS
0,20 CL 4,5
0,40 CL 6



LEFFE ROSSA
0,33 CL 6

Bottled beers



LEFFE BLONDE
CL. 33
6



LISA
CL. 33
6



DUCHESSA
CL. 33
6

Cocktails

CAMPARI SPRITZ	8
APEROL SPRITZ	8
AMERICANO	8
NEGRONI	10
NEGROSKY	10
GIN TONIC	10
VODKA TONIC	10
GIN LEMON	10
VODKA LEMON	10
MOSKOW MULE	10
FERDINANDO'S	10
VIRGIN FERDINANDO'S	8

Wines

White

FIANO DI AVELLINO	25
PATERNO	
GRECO DI TUFO	25
PATERNO	
FALANGHINA	18
RADICI VIVE	
GEWURZTRAMINER	35
SAN MICHELE APPIANO	
RIBOLLA GIALLA	25
PERUSINI	

PECORINO BIO

JOCO STYLE 20

FONTEZOPPA

GRILLO BRANCIFORTI

FIRRIATO

Red

GRAGNANO OTTOUVE 25
SALVATORE MARTUSCIELLO

AGLIANICO RADICI VIVE 18
ASTRONI

MOIO 57 30
MOIO

CHIANTI CASTIGLIONI 20
MARCHESI DE FRESCOBALDI

UMANI RONCHI 20
MONTEPULCIANO D'ABRUZZO

LIRICA PRIMITIVO 25
DI MANDURIA

PRODUTTORI MANDURIA VINI

NERO D'AVOLA 18
BRANCIFORTI

FIRRIATO

Rosè
ROSATO TERRE CERASE 25
VILLA MATILDE

Distillates

LIMONCELLO	4
MELONCELLO	4
AMARO DEL CAPO	5
JÄGERMEISTER	5
JEFFERSON	6
HAVANA 3Y	6
J BALLY 7Y	15
LAPHROAIG 10Y	10
GLEN MORANGIE 10Y	10
BUSKER RED	6
WOODFORD RESERVE	10
PATRON REPOSADO	12
SIBONA UVE DI LANGA 50CL	6
SIBONA BOTTI DI PORTO 50CL	8
VALFRUTTA SMOOTHIES	4

Bubbles

TRENTA PIOLI	30
ASPRINIO	
FOSS MARAI	25
PROSECCO	
VALDOBBIADENE BRUT	

DE BERNARD	20
SPUMANTE	
CUVÈE PRESTIGE	
VITAGLIANO	20
AMIENS PAS DOSÉ	

Supplements depending on the request from 1.00, 2.00 and 3.00 - **COVER CHARG 3 EURO FOR PERSON**

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

1. Crustaceans and products made from crustaceans and their derivatives
2. Cereals containing gluten and derived products
3. Celery and celery-based products
4. Eggs and egg products
5. Mustard and mustard-based products
6. Fish and fish products
7. Sesame seeds and sesame seed products
8. Peanuts and peanut products
9. Sulfur dioxide and sulphites
10. Soy and soy products
11. Lupines and lupine products
12. Milk and derived products including lactose
13. Shellfish and shellfish products
14. Nuts

*I nostri
premi e riconoscimenti*



Vincenzo Capuano

vivere di pizza è meraviglioso