



Vincenzo Capuano

# VINCENZO CAPUANO

World champion of pizza

**HELLO** Battipaglia!



Vincenzo Capuano  
vivere di pizza è meraviglioso

*pizza chef*  
**FOR 3  
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 Provola*

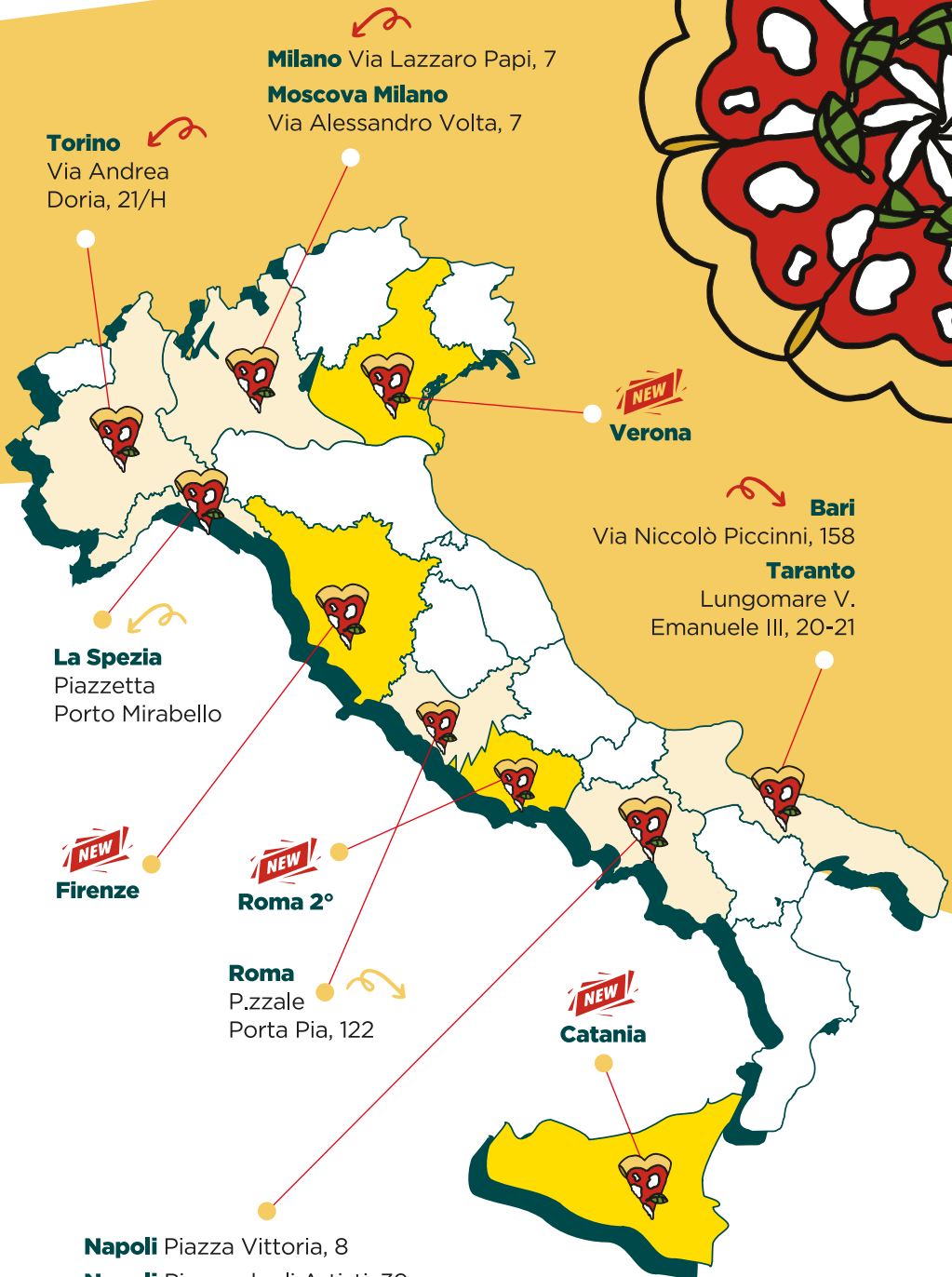
**Latteria Sorrentina** represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

OUR PARTNERS





**12th BEST  
PIZZERIA CHAIN  
ARTISANS OF  
WORLD 2024**



**Milano** Via Lazzaro Papi, 7  
**Moscova Milano**  
Via Alessandro Volta, 7

**Torino**  
Via Andrea Doria, 21/H

**NEW**  
**Verona**

**Bari**  
Via Niccolò Piccinni, 158  
**Taranto**  
Lungomare V.  
Emanuele III, 20-21

**La Spezia**  
Piazzetta  
Porto Mirabello


**NEW**  
**Firenze**

**NEW**  
**Roma 2°**

**Roma**  
P.zzale  
Porta Pia, 122

**NEW**  
**Catania**

- Napoli** Piazza Vittoria, 8
- Napoli** Piazza degli Artisti, 39
- Napoli** Via Bisignano, 14
- Napoli** Via C. Guglielmo Sanfelice, 48
- Napoli** Piazza Trieste e Trento, 8
- Pomigliano D'Arco** Via Leone, 5
- Aversa** Viale J.F. Kennedy, 9
- Caserta** Piazza G. Matteotti, 40
- Pozzuoli** Via S. Paolo, 17
- Avellino** Viale Italia, 199
- Battipaglia** Via Paolo Baratta, 6
- Nola** SS7bis, 251/253
- Pompei** Via Roma, 27
- Maximall Pompeii** Tv. Andolfi, 75
- Piano di Sorrento** Via Marina di Cassano, 42

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

 **Amsterdam**  
Herengracht 88A

 **Kosovo**  
Rruga B - Priština



# the STARTERS



## NEAPOLITAN FRITTATINA

bucatini pasta, bechamel, pepper, minced meat, grana padano, provola of the mountain and basil (1.7.9.)

3

## MONTANARA WITH RAGÙ

2 pz.



neapolitan ragù, grana padano and basil (1.7.9.)

4

## MIXED MONTANARE TRIO (1.7.5.4.8.)

8

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

## GRANDPA ENZO'S AUBERGINE PARMIGIANA

7

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

## POTATO CROQUETTE

1 pz.

2

mashed potatoes, pepper, grana padano and smoked provola of the mountains (1.7.)

## BRUSCHETTE WITH CHERRY TOMATOES

2 pz.

3

bread with red datterino tomatoes, evo oil, basil (1.)



# FRIED air of Naples



## FULL FRIED PIZZA

9

neapolitan pork cracklings, ricotta from the mountain, hand crushed tomato, smoked provola from the mountains, salt and pepper mix (1.7.)

## MONTANARA DOUBLE COOKING

10

fried base, sautéed in the oven with neapolitan ragù, grana padano and basil (1.7.9.)



# the SALADS



## CAPRESE

11

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

## PAESTUM

11

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

## POSITANO



16

green salad, dried tomatoes, mimosa hard-boiled egg, rocket, pine nuts, red prawn tartare\*, heart of burrata and avocado (3.4.7.8.12.14.)

## CAESAR SALAD

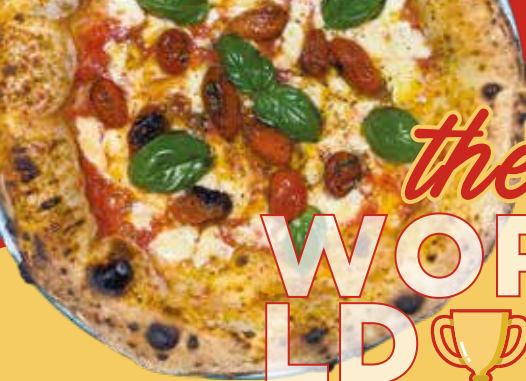
13

green salad, grilled chicken breast, croutons, crispy bacon, taggiasca olives, caesar sauce (1.12.7.)

\*Product blast chilled and frozen



Lactose free + 2 €




*the*  
**WORLD**  
  
*Champion*

**PROVOLA E PEPE**  10,5

**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**   10,5


**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**  11


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**   12


**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**  11


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**  11

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**  10,5

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**  10,5

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 crust with ricotta**

 **Vincenzo's favorites**



# THE *best seller*

## CENTRO CALABRIA

10

**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

10

**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

10

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

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



## VEGAN DREAM

11

courgette cream made by us, mushroom aubergines, yellow datterini tomatoes, roasted red datterini tomatoes, vegan cheese, courgette chips, purple potato chips, evo oil and basil (1.)



*the*  
**ICONIC**  
*pizzas*

## O SAPORE DO MARE



19

**designed by Giuseppe Scicchitano exclusively for Vincenzo Capuano**

base fior di latte from the mountains, red prawn tartare\*, bitter cocoa and neapolitan tarallo with suet, pepper and crumbled almonds, heart of burrata, evo oil and basil (1.7.8.14.)

## A' PARMIGIAN RO' NONN

14

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

14,5

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

13

stuffed with escarole sautéed in a pan with capers, black olives and anchovies of cetara, provola from the mountains, pecorino romano, evo oil and basil (1.7.4.)



## MARINARA 6

hand-crushed tomato, oregano, garlic, evo oil (1.)

## MARGHERITA 7

Available in version "cartwheel" +3€ (1.7.)

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

## MARGHERITA CON BUFALA

hand-crushed tomato, buffalo mozzarella dop, evo oil, and basil (1.7.) 9

## BUFALA A FILETTO

seasoned datterino tomato, buffalo mozzarella dop evo oil, and basil (1.7.) 10

## NAPOLI

hand-crushed tomato, fiordilatte from the mountains, anchovies, taggiasca olives, evo oil, and basil (1.4.7.) 10

## DIAVOLA ALLA NONNO ENZO

hand-crushed tomato, fior di latte from the mountains, spicy napoli salami according to nonno Enzo tradition, evo oil, and basil (1.7.) 8

## COME UNA CAPRICCIOSA

hand-crushed tomato, fiordilatte from the mountains, taggiasca olives, porcini mushrooms, topped with: artichoke heart, cooked ham, evo oil, basil (1.7.) 13

## BELLARIA

seasoned red datterino tomatoes, buffalo mozzarella dop. output: topped with burrata heart, prosc. seasoned raw ham, basil pesto, evo oil, basil (1.7.) 11

## SGUARDO ALTO

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.) 11

## SALSICCIA E FRIARIELLI

smoked provola from the mountains, neapolitan sausage and friarielli (neapolitan broccoli), evo oil and basil (1.7.) 10

## CALZONE AL FORNO

filling with ricotta from the mountain, napoli salami, cooked ham, fior di latte from the mountains, hand-crushed tomato, evo oil and basil (1.7.) 9,5



## DELIGHT WITH LEMON\* (1.3.7.)

## THREE CHOCOLATE\* (1.7.)

## CHEESECAKE WITH CARAMEL\* (1.7.)



## Soft Drink

<b>WATER 75 CL</b> Natural, Sparkling, Effervescent	3
 	
<b>COCA COLA 33 CL / COCA COLA ZERO 33 CL</b>	3
<b>FANTA 33 CL</b>	3
<b>SPRITE 33 CL</b>	3

## Beer

### Bottled beers

<b>STELLA ARTOIS</b>	4
<b>LEFFE BLONDE</b>	6
<b>BIRRA DEL BORGIO</b> non filtrata	6

### Draft beers

<b>STELLA ARTOIS</b>		
20cl		3
40cl		5
<b>LEFFE ROUGE 33 CL</b>		5,5

## Wine

<b>AGLIANICO</b> Cantine Mastroberardino	19
<b>FALANGHINA</b> Cantine Mastroberardino	20
<b>FIANO</b> Cantine Mastroberardino	22
<b>GRECO</b> Cantine Mastroberardino	22
<b>PROSECCO</b> Vallebelbo	18
<b>VALDOBBIADENE</b> Bortomiol	26
<b>WINES BY THE GLASS</b>	4

## Bitters

<b>LIMONCELLO</b>	3	<b>JAGERMEISTER</b>	3
<b>MELONCELLO</b>	3	<b>JEFFERSON</b>	4
<b>LIQUIRIZIA</b>	3	<b>GRAPPA BIANCA</b>	3
<b>AMARO DEL CAPO</b>	3	<b>GRAPPA BARRICATA</b>	4

## Cocktail

<b>APEROL SPRITZ</b>	6,5	<b>VESUVIUS GIN</b> 	10
		Gin 100% Napoletano a Km0 con botaniche raccolte ed essiccate sul Vesuvio	

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