



Vincenzo Capuano

VINCENZO CAPUANO

World champion of pizza

HELLO Pomigliano!


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*

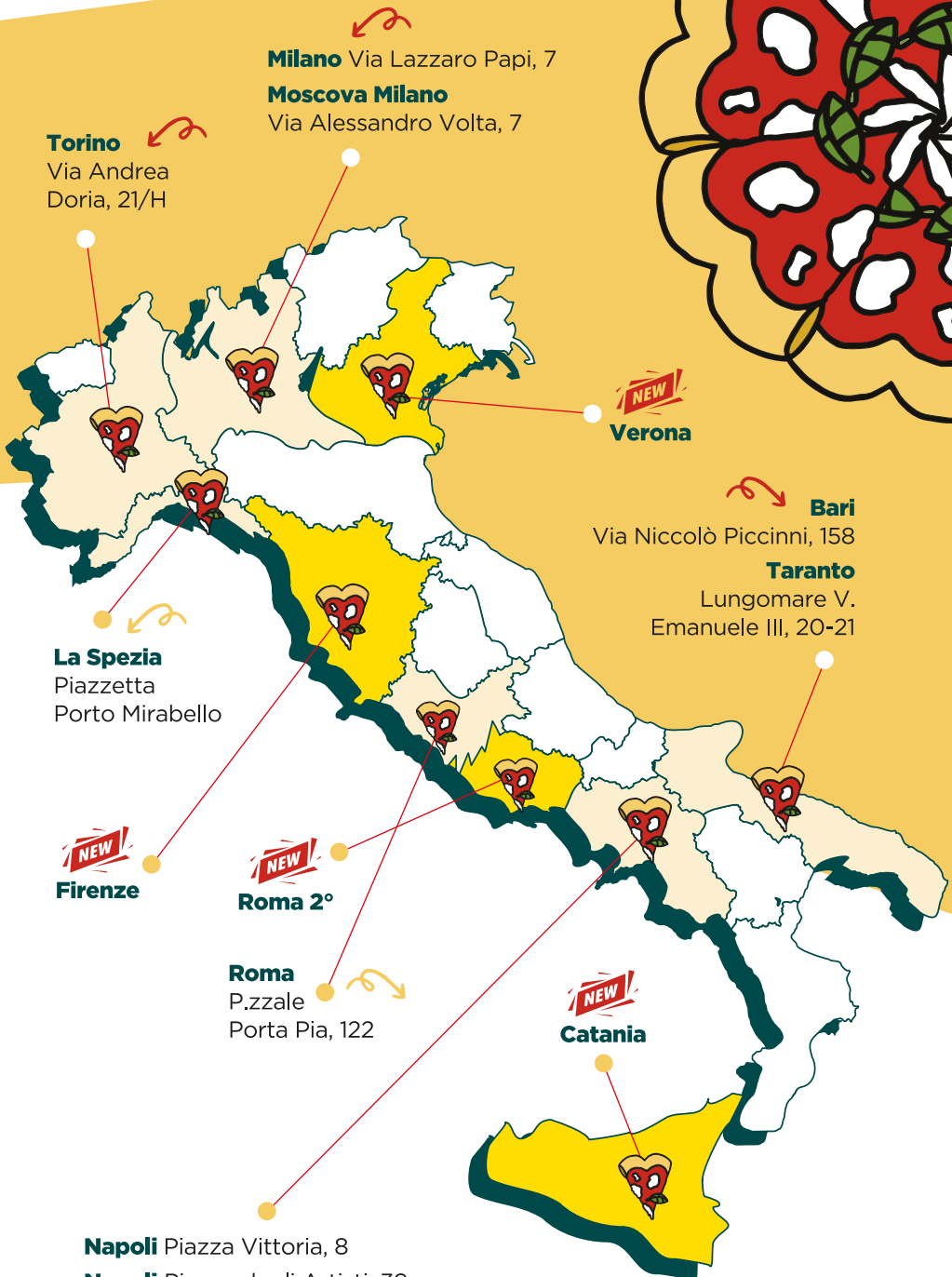
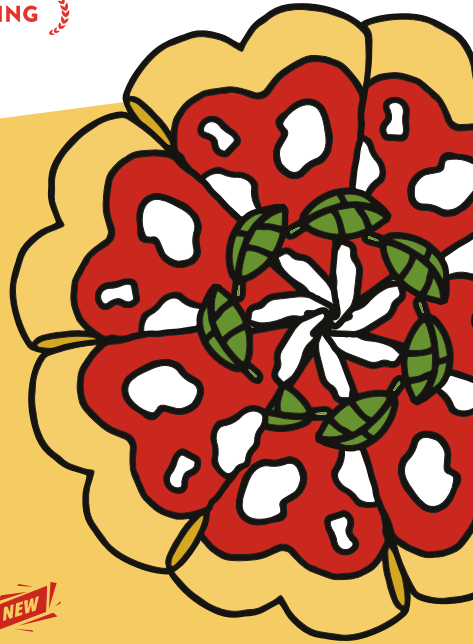
Latteria Sorrentina represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

OUR PARTNERS





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



Torino
Via Andrea
Doria, 21/H

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

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.)

3,5

FRIED SPECIAL

ask the dining room staff

3,5

MIXED MONTANARE TRIO (1.7.5.4.8.)

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

MONTANARA WITH RAGÙ 2 pz.



neapolitan ragù, grana padano and basil (1.7.9.)

4

POTATO CROQUETTE 1 pz.

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

2,5

BRUSCHETTE WITH CHERRY TOMATOES 2 pz.

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

3

GRANDPA ENZO'S AUBERGINE PARMIGIANA

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

6

MOZZARELLONE

32

1 kg. big mozzarella served with: hot honeycomb focaccia, seasoned with: evo oil, salt, outgoing: fresh cherry tomatoes and basil. (1.7.)



FRIED air of Naples

FULL FRIED PIZZA

10

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.)

POLLASTRELLA

11

lettuce, grilled chicken breast, croutons, fondue grana padano (1.7.)

*Product blast chilled and frozen



Lactose free + 2 €



the
WORLD

Champion

PROVOLA E PEPE  10

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  

12

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  

11

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 

12

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 

12

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 

11

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.)

FORMAGGI E MIELE 14

grana padano fondue base, provola dei monti, blue bergader, outgoing: cheese, ricotta, honey, walnuts, evo oil and basil (1.7.8.)



VEGAN DREAM 12

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

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 6,5

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

MARGHERITA 7

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

MARGHERITA LARGE SIZE 12**cartwheel** Ø 36 cm.**MARGHERITA CON BUFALA**

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

BUFALA A FILETTO 9

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

NAPOLI 10

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

DIAVOLA ALLA NONNO ENZO 9

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

DON LUIGI COSACCA 7

hand-crushed tomato, pecorino romano, evo oil and basil (1.7.)

COME UNA CAPRICCIOSA 12

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

BELLARIA 12

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 11

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 10

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

CALZONE AL FORNO 10

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.)

CARTWHEEL VERSION + 1 euro*pizzas*
IN THE
*rutiello***MARGHERITA** 9**MARINARA CONTEMPORANEA** 14**SALSICCIA E FRIARIELLI** 12**A' PARMIGIAN RO' NONN** 15**GRAFFA OF GRANDPA ENZO'S**  6
Various tastes**GRANDPA ENZO'S TIRAMISU**  7
(1.3.7.8.)**CHEESECAKE NEW YORKER** (1.7.) 8
with cream and berries**NEAPOLITAN BABÀ** (1.3.7.) 6**CAKE SERVICE** + 1 euro per person*the*
TRADITIONAL*the*
SWEET
cuddles

Beer

Bottled beers

KBIRR NATAVOTA LAGER - 33 CL - 5,2% - NAPOLI	5
KBIRR #CUORE DINAPOLI AMERICAN PALE ALE - 33 CL - 5% - NAPOLI	5,5
KBIRR NATAVOTA RED RED - 33 CL - 9% - NAPOLI	6
SUPER 8 EXPORT LAGER 33 CL 4.8% BELGIO	6
TSUNAMI BELZIBU IPA- 33 CL - 8,4% - ITALIA	7
KARMA SUMERA TRIPLE - 33 CL - 7,5% - ITALIA	7,5

Draft beers

KONIG LUDWIG SCHLOSS KELLER BLONDE - 30 cl - 5,5% - GERMANIA	4,5
BLONDE - 50 cl - 5,5% - GERMANIA	6
OBERBRAU 1605 RED - 30 cl - 6,5% - GERMANIA	5
RED - 50 cl - 6,5% - GERMANIA	7
KONIG LUDWIG HEFE WEISSE AMBER - 30 cl - 5,5% - GERMANIA	4,5
AMBER - 50 cl - 5,5% - GERMANIA	6

Soft drink

WATER 50cl Lete, Sorgesana	2
WATER Ferrarelle Maxima 75cl	3
COCA COLA ZERO 33cl	3
FANTA/SPRITE 33cl	3
GLASS OF WINE 🍷	6

Digestives

COFFEE	1,5
DECAFFEINATED	2
LIMONCELLO MARGA	3
MELONCELLO N. D'ORO	3
AMARO DEL CAPO	4
AMARO JÄGERMEISTER	4
AMARO JEFFERSON SERVED WITH: FRESH ORANGE AND ROSEMARY	7
WHISKY JACK DANIEL'S HONEY SERVED WITH: DARK CHOCOLATE, AMARETTO AND VARIOUS	8
LIQUORE BABÀ	4
COGNAC MORE PERE	8
RHUM ZACAPA	12
GRAPPA MARGA	5
GRAPPA BARRIQUE MARGA	5
GRAPPA AL FICO MARGA	5
PASSITO FINA PANTELLERIA SERVED WITH: DRIED ORANGE AND AMARETTO	6
LIQUIRIZIA MAZZETTI SERVED WITH: CRUMBLED AMARETTI, LIQUORICE ROOTS AND MINT LEAF	6
RUM DIPLOMATICO RESERVA SERVED WITH: DARK CHOCOLATE AND AMARETTO	8
LIQUEUROUS WINE SHERRY SERVED WITH: DARK FLAKES AND CHERRIES	8

Wine

White

FALANGHINA TARDIVA FATTORIA PAGANO	16
FIANO TRENTANARE	27
CATALUNA CATALANESCA	16
LACRYMA CHRISTI TENUTA AUGUSTEA	16
PECORINO TERRE D'ALIGI	16

Red

AGLIANICO JUNGANO	28
GRAGNANO OTTOUVE	22
LACRYMA CHRISTI TENUTA AUGUSTE	16
MONTEPULCIANO D'ABRUZZO TERRE D'ALIGI	16
VALPOLICELLA CLASSICO SUPERIORE DI RIPASSO	30

Bubbles

CASTELLO DI GUSSAGO SATEN	40
RIBOLLA GIALLA SPUMANTE FANTINEL	20
VALDOBBIADENE PROSECCO DOCG	18
CHAMPAGNE ASK THE ROOM STAFF	

Cocktail

GIN TONIC Various types of gin	10
APEROL SPRITZ	7
SPRITZ CAMPARI	8
NEGRONI	8
NEGRONI WRONG	8

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

COVER CHARG 2,5 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