



VINCENZO CAPUANO

World champion of pizza

HELLO Roma!

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.

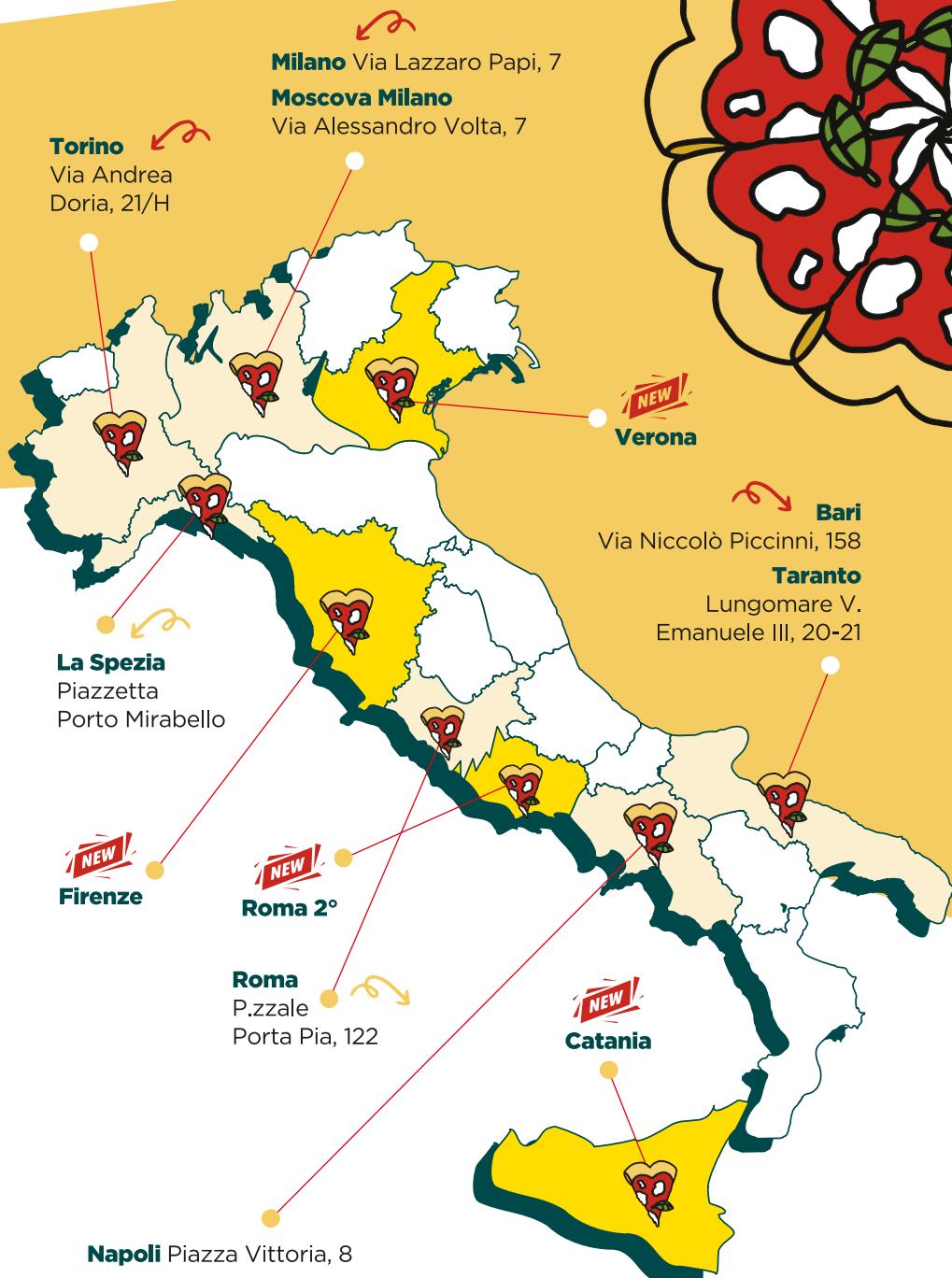
OUR PARTNERS





12th BEST
PIZZERIA CHAIN
ARTISANS OF
WORLD 2024

BEST
MARKETING
2024



Berlino
Weinbergsweg, 24

Bielefeld
Klosterplatz, 9

Berlino Rosenhöfe
Rosenthaler Str. 36

Amsterdam
Herengracht 88A

Kosovo
Ruga B - Priština



the STA RTE RS

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

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.

5

neapolitan ragù, grana padano and basil (1.7.9.)

STUFFED PUMPKIN FLOWER

1 pz.

4

battered, filled with ricotta of the mountain and neapolitan salami (1.7.)

POTATO CROQUETTE

1 pz.

3

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

BRUSCHETTE WITH CHERRY TOMATOES

2 pz.

5

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

GRANDPA ENZO'S AUBERGINE PARMIGIANA

7

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

MOZZARELLONE

36

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



the SA LA DS

FRIED air of Naples

FULL FRIED PIZZA

13

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

MONTANARA DOUBLE COOKING

12

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



CAPRESE

13

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

PAESTUM

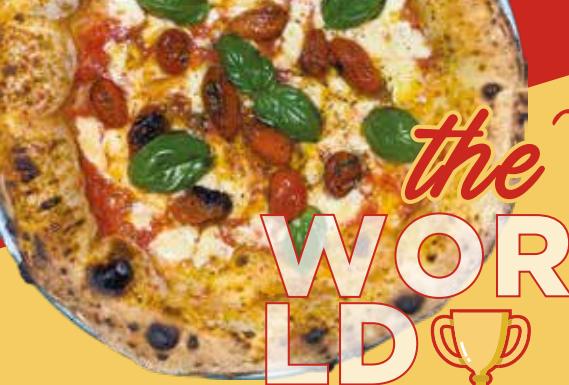
12

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

POLLASTRELLA

14

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



the ~ WOR LD ~ Champion

PROVOLA E PEPE 13

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

13

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

12,5

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

13

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

DON EGIDIO

14

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

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

13,5

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 fondu, evo oil, and basil (1.7.)

NAPOLITUDINE

12,5

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.)

PROVOLA MILLE CULURE

14

smoked provola from the mountains, datterini cherry tomatoes red, yellow and orange, mix of pepper, evo oil and basil (1.7.)



Stuffed crust with ricotta



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

14

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.)



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



20

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

15

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

15,5

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

14

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 7,5
hand-crushed tomato,
oregano, garlic, evo oil (1.1.)

MARGHERITA 8,5
hand-crushed tomato,
fior di latte from the mountain,
evo oil, and basil (1.7.)

**MARGHERITA
LARGE SIZE** 13
cartwheel Ø 36 cm.

MARGHERITA CON BUFALA
hand-crushed tomato, buffalo mozzarella dop, evo oil, and basil (1.7.) 10

BUFALA A FILETTO 11
seasoned datterino tomato, buffalo mozzarella dop, evo oil, and basil (1.7.)

NAPOLI 13
hand-crushed tomato, fiordilatte from the mountains,
anchovies, taggiasca olives, evo oil, and basil (1.4.7.)

DIAVOLA ALLA NONNO ENZO 12
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 8,5
hand-crushed tomato, pecorino romano, evo oil and basil (1.7.)

COME UNA CAPRICCIOSA 13,5
hand-crushed tomato, fiordilatte from the mountains,
taggiasca olives, porcini mushrooms,
topped with: artichoke heart, cooked ham, evo oil, basil (1.7.)

BELLARIA 14
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 12
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 12
smoked provola from the mountains, **neapolitan sausage**
and friarielli (neapolitan broccoli), evo oil and basil (1.7.)

CALZONE AL FORNO 12
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.)

<i>pizzas in the rutiello</i>	MARGHERITA 10
	MARINARA CONTEMPORANEA 14
	SALSICCIA E FRIARIELLI 13
	A' PARMIGIAN RO' NONN 15

**GRAFFA OF
GRANDPA ENZO'S** 6
Various tastes

**GRANDPA ENZO'S
TIRAMISU** (1.3.7.8.) 7

CHEESECAKE 8
with caramel - berries - chocolate (1.7.)

**LEMON TART
BROKEN DOWN** (1.3.7.) 8

NEAPOLITAN BABÀ (1.3.7.) 6



Birre

Bottled beers

STELLA ARTOIS	3,5
PREMIUM LAGER - 33 CL - 5%	
LEFFE BLONDE	6
BLONDE - 33 CL - 6,6%	
CORONA ZERO	6
BLONDE - 33 CL - 0%	
REALE LISA BORGO	6
GOLDEN - NON FILTRATA - 33 CL - 5%	

Draft beers

STELLA ARTOIS	
BLONDE - 20 cl - 5%	4,5
BLONDE - 40 cl - 5%	6
FRANZISKANER	
BLONDE - NON FILTRATA - 30 cl - 5%	5
BLONDE - NON FILTRATA - 50 cl - 5%	6,5
LEFFE	
RED - 33 cl - 6,6%	6
REALE IPA	
AMBER- 30 cl - 6,4%	6,5

Vini

White

CORTE DEL GOLFO	18
FALANGHINA DOC (12.)	
IRPINIA	
CANTINE DI ORA	18
GEWÜRZTRAMINER (12.)	
TREMISSE	
REGUTA	22
MÜLLER-THURGAU (12.)	
IAVA	18
PECORINO IGP (12.)	

Red

CENTENUS	20
AGLIANICO IGT (12.)	
VINI DELL'ARCO	22
PRIMITIVO MANDURIA DOP (12.)	
IAVA	18
MONTPELCIANO	
D'ABRUZZO DOC BIO (12.)	
REGUTA	24
MERLOT IGP (12.)	

Soft drink

WATER 50cl	2
Natural, sparkling, effervescent	
WATER Ferrarelle Maxima 75cl	3,5
COCA COLA 33cl	3,5
COCA COLA ZERO 33cl	3,5
FANTA 33cl	3,5
Sprite 33cl	3,5
GLASS OF WINE (12.)	7

Bubbles

MONTESOLE	25
SPUMANTE (12.)	
EXTRA DRY FALANGHINA D.O.C.	
MONTELLIANA	22
ROSÈ (12.)	
MONTELLIANA	20
MONTBLANC COUVEË (12.)	
EXTRA DRY	
ABRAMI	60
FRANCIACORTA MILLESIMATO (12.)	
BLANC DE NOIR	
ABRAMI	48
FRANCIACORTA (12.)	
SATEN BIO	
ABRAMI	48
FRANCIACORTA (12.)	
ROSÈ BIO	
B. PERTOIS	80
CHAMPAGNE (12.)	
BLANC DE BLANCS BRUT	

Cocktail

GIN TONIC O LEMON	10
APEROL SPRITZ (12.)	8
CAMPARI SPRITZ (12.)	8
NEGRONI	8

Bitters and Digestives

AMARO DEL CAPO	5
JAGERMEISTER	6
DISARONNO	4
JEFFERSON	7
LIQUOR ICE	6
LIQUIRIZIA	
LIMONCELLO	5
RUM DIPLOMATICO	8
RUM ZACAPA	12
GRAPPA POLI BIANCA/BARRICATA	5
TALISKER 10YO	12
WHISKY	

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

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

Our awards and recognitions



Vincenzo Capuano
vivere di pizza è meraviglioso