



Vincenzo Capuano

VINCENZO CAPUANO

World champion of pizza

HELLO Roma!



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*

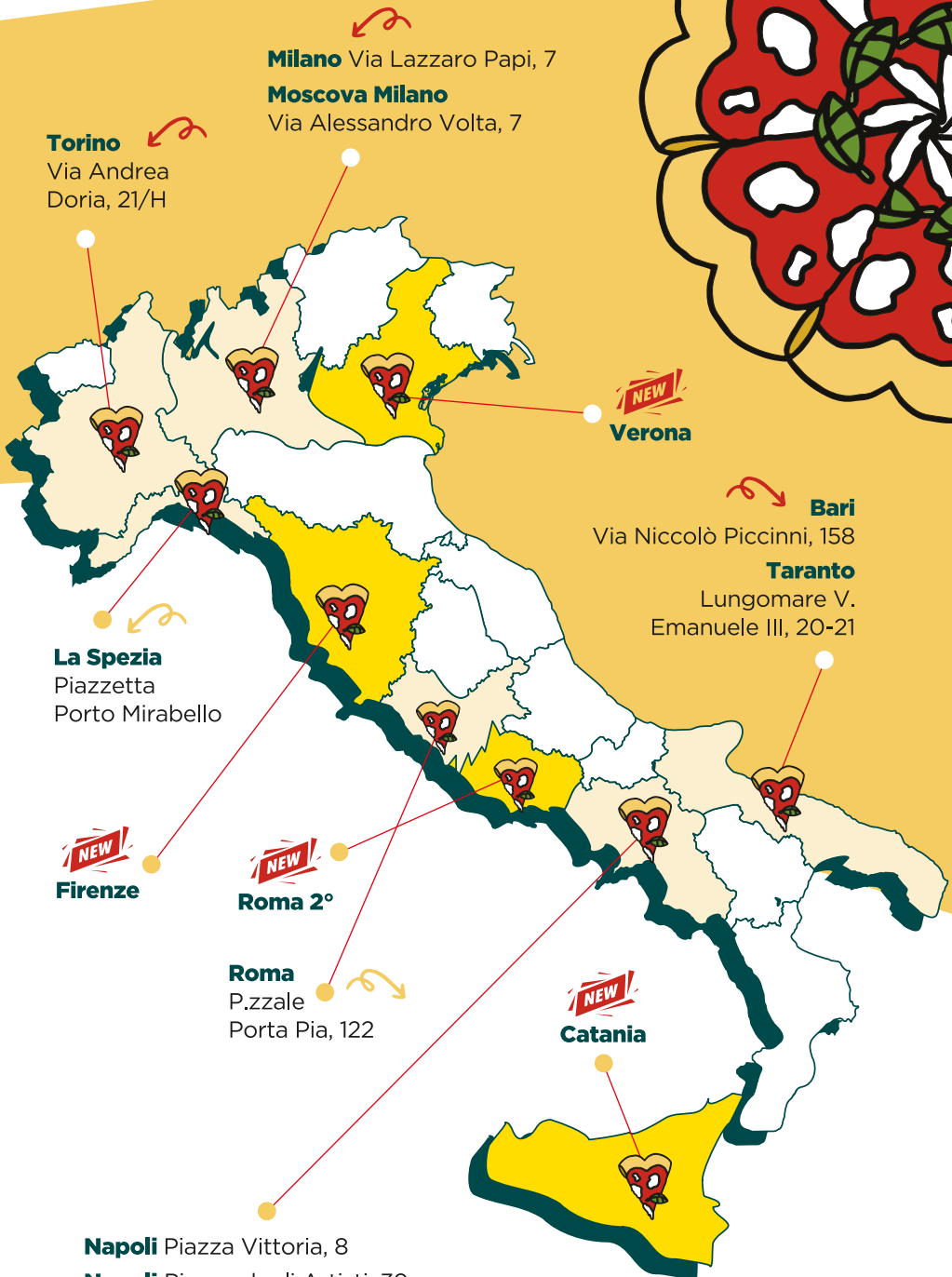
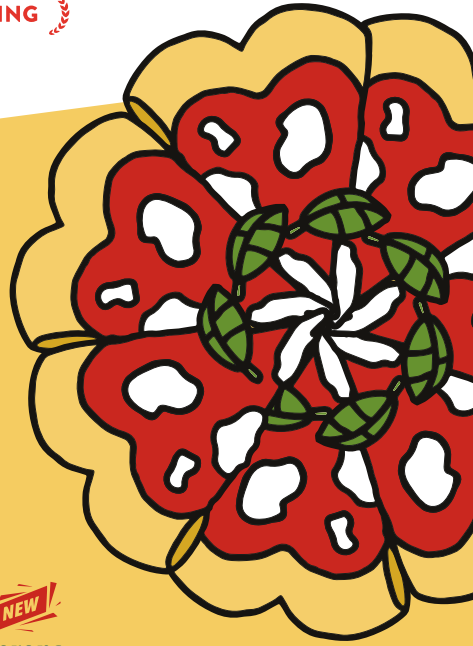
Latteria Sorrentina represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

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

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.)

5

STUFFED PUMPKIN FLOWER 1 pz.

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

4

POTATO CROQUETTE 1 pz.

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

3

BRUSCHETTE WITH CHERRY TOMATOES 2 pz.

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

5

GRANDPA ENZO'S AUBERGINE PARMIGIANA

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

7

MOZZARELLONE

36

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

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.)



the SALADS

CAPRESE

13

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

PAESTUM

12

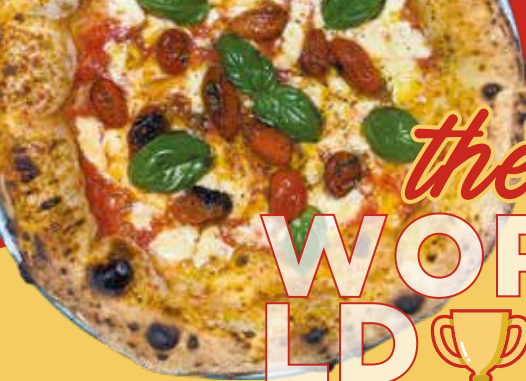
green salad, pieces of buffalo mozzarella dop, red cherry tomato, tuna, evo oil (4.7.)

POLLASTRELLA

14

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





the
WORLD


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 fondue, 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 fondue, 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.)



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 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

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 ICON IC 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 (1.7)

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)

pizzas
IN THE
*rutiello***MARGHERITA** 10**MARINARA CONTEMPORANEA** 14**SALSICCIA E FRIARIELLI** 13**A' PARMIGIAN RO' NONN** 15**GRAFFA OF GRANDPA ENZO'S** ❤️

Various tastes

GRANDPA ENZO'S TIRAMISU (1.3.7.8.) ❤️**CHEESECAKE**

with caramel - berries - chocolate (1.7)

LEMON TART**BROKEN DOWN** (1.3.7.)**NEAPOLITAN BABÀ** (1.3.7.)

6

7

8

8

6

the
SWEET
cuddles

Birre

Bottled beers

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

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

Soft drink

WATER 50cl Natural, sparkling, effervescent	2
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

Cocktail

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

Vini

White

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

Red

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

Bubbles

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

Bitters and Digestives

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

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
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