



VINCENZO CAPUANO

World champion of pizza

HELLO Napoli!

Piazza Trieste e Trento, 8


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*

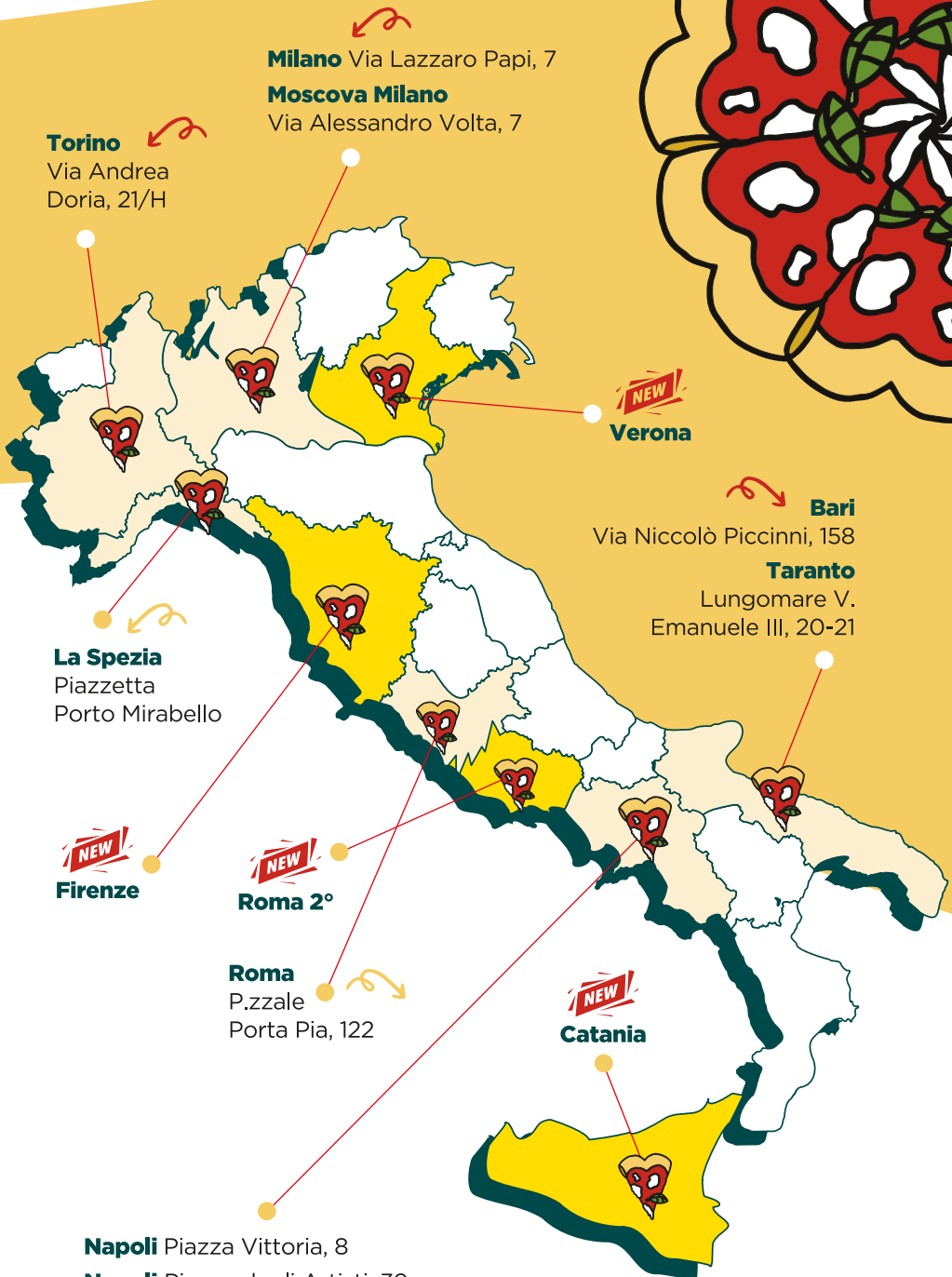
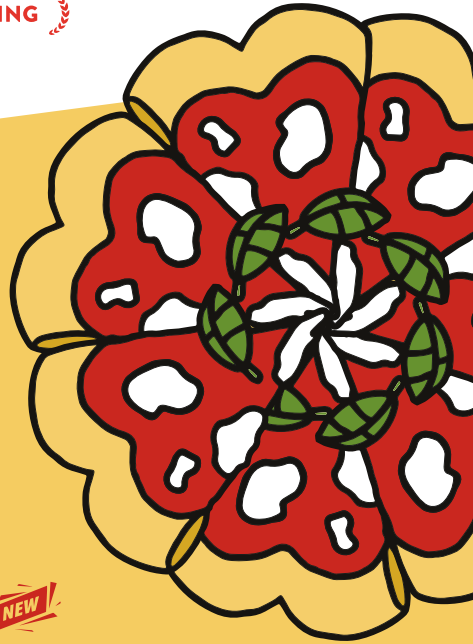
Latteria Sorrentina represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

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 SALADS



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 STARTERS



NEAPOLITAN FRITTATINA

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

6

MONTANARA WITH 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.)

GRANDPA ENZO'S AUBERGINE PARMIGIANA

10

tomato, provola of the mountainfried aubergines, pepper, grana padano cheese (3.7.8.)

FRENCH FRIES* (1.3.7.8.)

5

250 GR. MOZZARELLA



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

15



FRIED air of Naples



FULL FRIED PIZZA

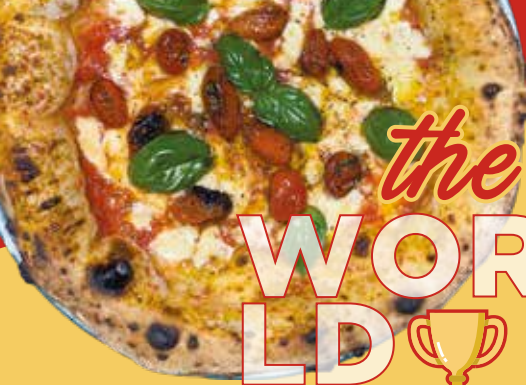
12

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
WORLD

Champion

PROVOLA E PEPE  12

Available in the **"cartwheel"** version 

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

TETTI ILLUMINATI 

14

Available in the **"cartwheel"** version 

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.)

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, 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.)

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.)

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 

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

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 Gateaux

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 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.)



DON FERDINANDO DOUBLE COOKING

16

fried base, sautéed in the oven, with mozzarella, coming out of the oven: raw ham, evo oil and 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 of cetara, provola from the mountains, pecorino romano, evo oil and basil (1.7.4.)



MARINARA 8
Available in the "cartwheel" version €+3

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

MARGHERITA 9
Available in the "cartwheel" version €+3

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

SGUARDO ALTO
Available in the "cartwheel" version +3€

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.)

MARGHERITA SORRENTO 11
Available in the "cartwheel" version +3€

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

MARGHERITA CON BUFALA 11
Available in the "cartwheel" version +3€

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

BUFALA A FILETTO 11
Available in the "cartwheel" version +3€

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

NAPOLI 12
Available in the "cartwheel" version +3€

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

DIAVOLA ALLA NONNO ENZO 13
Available in the "cartwheel" version +3€

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

COME UNA CAPRICCIOSA 13
Available in the "cartwheel" version +3€

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.)

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.)

NEAPOLITAN BABÀ 8
(1.3.7.)

GRANDPA ENZO'S TIRAMISÙ 6
HOMEMADE (1.3.7.8.)

SWEET OF THE DAY 7
Ask the dining room staff

the
TRADITIONAL



the
SWEET
cuddles



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


Rhenania
ALT



RHENANIA ALT RED

0,20 CL 4,5
0,40 CL 7


Krombacher



KROMBACHER BLONDE

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

Bottled beers



CAPPELLI
BLONDE
CL. 30
6



SOR POMPEO
AMBER
CL. 30
7



CALIFORNIA
IPA
CL. 30
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
<i>PATERNO</i>	
GRECO DI TUFO	25
<i>PATERNO</i>	
FALANGHINA	18
<i>RADICI VIVE</i>	
GEWURZTRAMINER	35
<i>SAN MICHELE APPIANO</i>	
RIBOLLA GIALLA	25
<i>PERUSINI</i>	
PECORINO BIO	
JOCO STYLE	20
<i>FONTEZOPPA</i>	
GRILLO BRANCIFORTI	20
<i>FIRRIATO</i>	

Red

GRAGNANO OTTOUVE	25
<i>SALVATORE MARTUSCIELLO</i>	
AGLIANICO RADICI VIVE	18
<i>ASTRONI</i>	
MOIO 57	30
<i>MOIO</i>	
CHIANTI CASTIGLIONI	20
<i>MARCHESI DE FRESCOBALDI</i>	
UMANI RONCHI	20
<i>MONTEPULCIANO D'ABRUZZO</i>	
LIRICA PRIMITIVO	
DI MANDURIA	25
<i>PRODUTTORI MANDURIA VINI</i>	
NERO D'AVOLA	
BRANCIFORTI	18
<i>FIRRIATO</i>	

Rosè

ROSATO TERRE CERASE	25
<i>VILLA MATILDE</i>	

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		
<i>ASPRINIO</i>	30	
FOSS MARAI		
<i>PROSECCO</i>	25	
<i>VALDOBBIADENE BRUT</i>		
DE BERNARD		
<i>SPUMANTE</i>		20
<i>CUVÉE PRESTIGE</i>		
VITAGLIANO		
<i>AMIENS PAS DOSÉ</i>		20

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

- 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