



VINCENZO CAPUANO

World champion of pizza

HELLO *Milano!*

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 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



Verona



Bologna

Via Santo
Stefano, 33

Bari

Via Niccolò Piccinni, 158

Taranto

Lungomare V.
Emanuele III, 20-21

La Spezia

Piazzetta
Porto Mirabello



Firenze



Roma 2°

Roma

P.zzale
Porta Pia, 122

Catania

P.zza Ettore
Majorana, 42

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

Ruga B - Priština



NEAPOLITAN FRITTATINA

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

4

MONTANARA WITH RAGÙ

2 pz.



neapolitan ragù, grana padano and basil (1.7.9.)

8

MIXED MONTANARE TRIO

(1.7.5.4.8.)

12

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

11

classic parmigiana with Neapolitan ragù, fried aubergines, grana padano cheese (3.7.8.)

POTATO CROQUETTE

1 pz.

4

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

BRUSCHETTE WITH CHERRY TOMATOES

2 pz.

7

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



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

11

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

PAESTUM

13

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

POSITANO



18

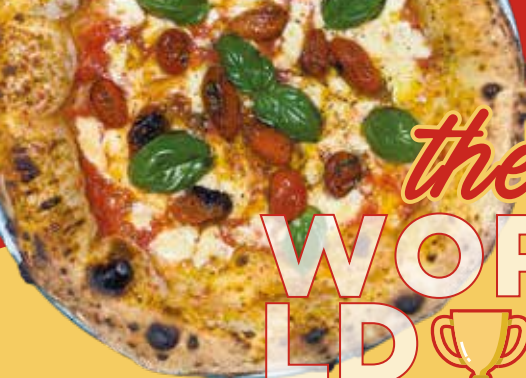
green salad, dried tomatoes, mimosa hard-boiled egg, rocket, pine nuts, red prawn tartare*, heart of burrata and avocado (3.4.7.8.12.14.)

CAESAR SALAD

14

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





the WORLD Champion

PROVOLA E PEPE



11

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



13,5

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



13,5

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



14,5

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



14,5

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



13,5

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

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



13

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

12,5

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

12,5

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

12

For lovers of *eggplant mushroom-style 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.)



O SAPORE DO MARE



22

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

14,5

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

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 7,5

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

MARGHERITA 8,5

Available in version
"cartwheel" +3€

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.)

BUFALA A FILETTO

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

NAPOLI

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

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.)

COME UNA CAPRICCIOSA

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

BELLARIA

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

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

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

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.)



GRAFFA OF GRANDPA ENZO'S

Various tastes



TIRAMISÙ

PASTIERA

DELIZIA A LIMONE

CAPRESE AL CACAO


CHEESECAKE Various tastes

BABÀ



Soft Drink



WATER LURISIA 50 CL	2,8
sparkling and natural	
 COCA COLA	3,8
COCA COLA ZERO 33 CL	
FANTA / SPRITE 33 CL	3,8

Beer

Bottled beer



FRAVORT Tipo Weiss 50 CL	7
FRAVORT Di Cantina 33 CL	5,5
FRAVORT IPA 33 CL	6

Draft beer



KRONEN BLONDE			It is a beer with a full and aromatic malt flavor, a golden yellow color and a light and fine note of hops. In the aftertaste you can feel a light herbaceous fragrance. This beer of ancient recipe represents every expectation of the true beer connoisseur.
20 CL	4,2		
40 CL	6,5		



DUNKEL RED			It is a markedly malty beer, not too sweet and with a low alcohol content. With a color tending towards dark red/chestnut brown. It goes well with substantial dishes. The finish is pleasantly soft and velvety.
20 CL	4,2		
40 CL	6,8		



HEFE WEISSBIER			Nothing will restore you better than this naturally cloudy wheat beer with a fascinating fresh yeast flavor. It pairs perfectly with light, delicately flavored dishes.
20 CL	4,5		
40 CL	7		

CONSULT OUR STAFF FOR

our selection of craft beers

Cocktail

APEROL SPRITZ	8	PREMIUM GIN	10
CAMPARI SPRITZ	8	GIN TONIC	8

Grappas

BERTA VILLA PRATO	5	NARDINI	5
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Bitters and Liqueurs

LIMONCELLO	4	JAGERMEISTER	5
MELONCELLO	4	MONTENEGRO	5
AMARO DEL CAPO	5	COFFEE	1,8

COVER CHARG 3 EURO FOR PERSON

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

IF YOU SUFFER FROM FOOD ALLERGIES OR INTOLERANCES, REPORT IT TO OUR STAFF

- | | |
|---|---|
| 1. Cereals containing gluten and derived products | 8. Nuts |
| 2. Crustaceans and products made from crustaceans and their derivatives | 9. Celery and celery-based products |
| 3. Eggs and egg products | 10. Mustard and mustard-based products |
| 4. Fish and fish products | 11. Sesame seeds and sesame seed products |
| 5. Peanuts and peanut products | 12. Sulfur dioxide and sulphites |
| 6. Soy and soy products | 13. Lupines and lupine products |
| 7. Milk and derived products including lactose | 14. Shellfish and shellfish products |

Our awards and recognitions



Vincenzo Capuano
vivere di pizza è meraviglioso