



**VINCENZO CAPUANO**

World champion of pizza

**HELLO** *Torino!*

*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*

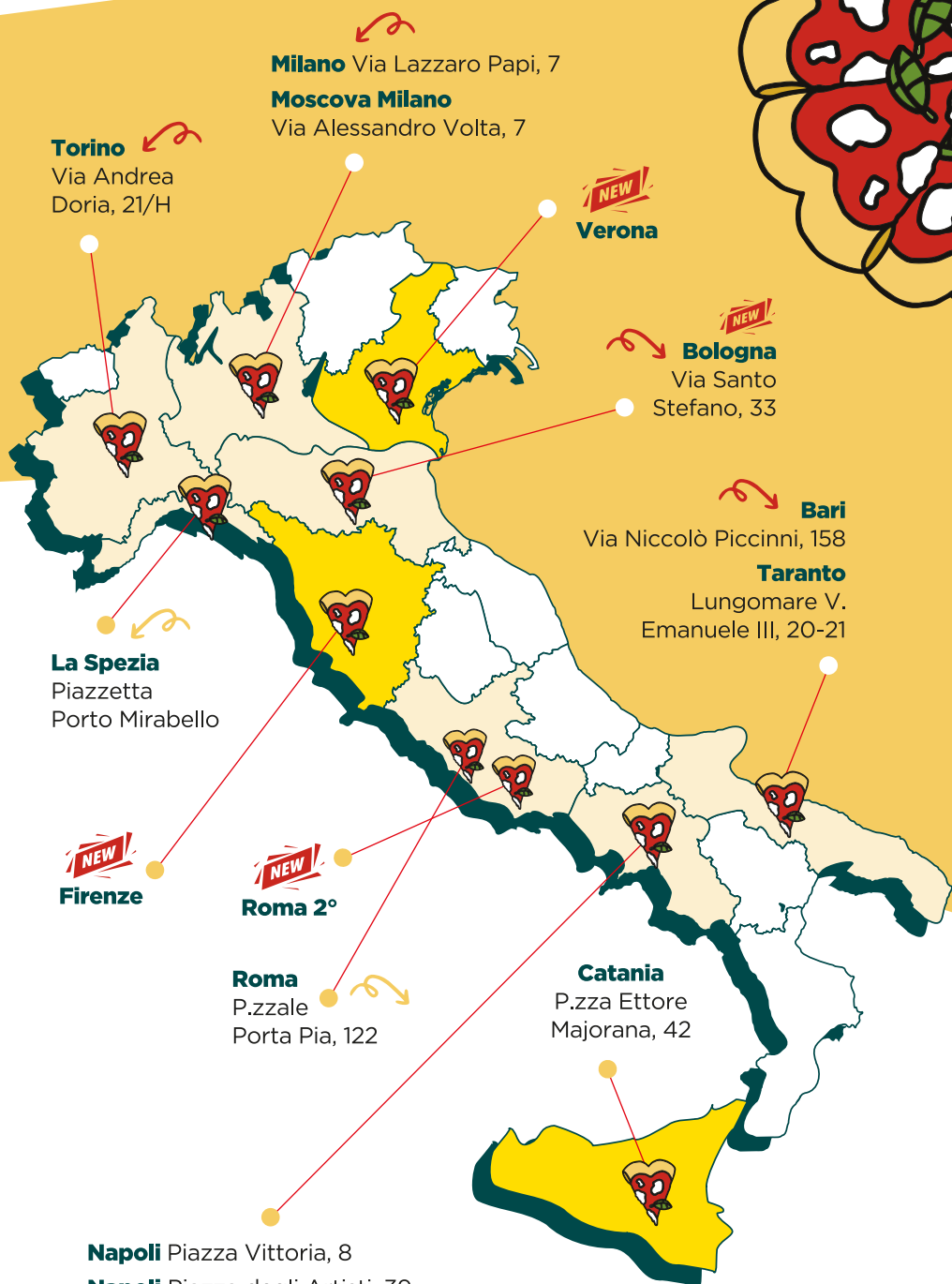
**Latteria Sorrentina** represents the true **tradition  
of Campania**, which has been handed down over  
the years from generation to generation: the **passion**  
for **new food, the genuine one**, the authentic one.

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

**NEW**  
**Verona**

**NEW**  
**Bologna**  
Via Santo  
Stefano, 33

**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

**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**  
Rruga B - Priština



## NEAPOLITAN FRITTATINA

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

3,5

## MONTANARA WITH RAGÙ

2 pz.



neapolitan ragù, grana padano and basil (1.7.9.)

7,5

## MIXED MONTANARE TRIO (1.7.5.4.8.)

11

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

10

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

## POTATO CROQUETTE

1 pz.

3,5

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

## BRUSCHETTE WITH CHERRY TOMATOES

2 pz.

6,5

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



## FULL FRIED PIZZA

12

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

## MONTANARA DOUBLE COOKING

11

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.)

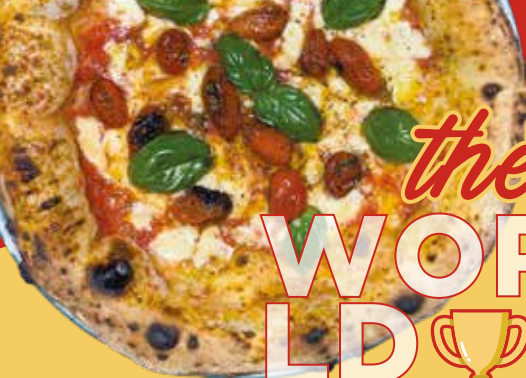
## CAESAR SALAD

13

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



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



13

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, 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



13

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



12,5

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.)



**Stuffed crust with ricotta**



**Vincenzo's favorites**



# THE *best seller*

## CENTRO CALABRIA

11,5

### **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

11,5

### **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



21

### **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

14,5

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

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, fior di latte 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

## ROCCOBABÀ

## BABÀ

## PASTIERA

## CAPRESE AL CACAO

## DELIZIA AL LIMONE

## CHEESECAKE\* Various tastes

## TIRAMISÙ



## Soft Drink



**WATER LURISIA** 50 CL  
sparkling and natural

2,6



**COCA COLA**  
**COCA COLA ZERO** 33 CL

3,8

**FANTA / SPRITE** 33 CL

3,8

## Beer

### Bottled beer



**BEER BREWERY**  
**AGRICULTURAL ARTISAN**  
**BALADIN** 33 CL.

6,5

### Draft beer



**KRONEN BLONDE**

20 CL

4,2

40 CL

6,5

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.



**DUNKEL RED**

20 CL

4,2

40 CL

6,8

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.



**HEFE WEISSBIER**

20 CL

4,2

40 CL

7

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.

**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

## Bitters and Liqueurs

**LIMONCELLO**

4

**JAGERMEISTER**

5

**MELONCELLO**

4

**MONTENEGRO**

5

**AMARO DEL CAPO**

5

**COFFEE**

1,8

**COVER CHARG 2,5 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

2. Crustaceans and products made from crustaceans and their derivatives

3. Eggs and egg products

4. Fish and fish products

5. Peanuts and peanut products

6. Soy and soy products

7. Milk and derived products including lactose

8. Nuts

9. Celery and celery-based products

10. Mustard and mustard-based products

11. Sesame seeds and sesame seed products

12. Sulfur dioxide and sulphites

13. Lupines and lupine products

14. Shellfish and shellfish products



## *Our awards and recognitions*



Vincenzo Capuano  
vivere di pizza è meraviglioso