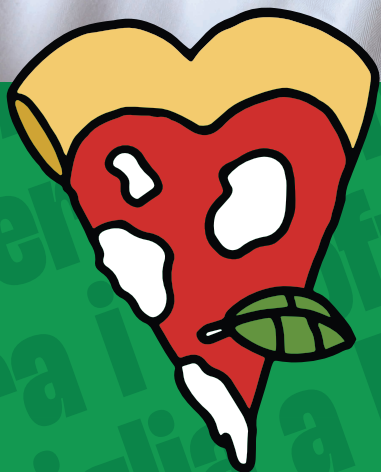




Vincenzo Capuano

Living on pizza is wonderful

Vincenzo Capuano

I'm a third-generation pizza chef, raised amidst the aromas of my family's ovens in Naples. I've transformed tradition into something contemporary, creating my own contemporary pizza: light, vibrant, made with technique, heart, and quality ingredients. Every dough tells my story. Every pizza is a piece of Naples I bring to the world. Making a living from pizza is wonderful.

PIZZAMAKERS FOR THREE GENERATIONS

Capuano Experience

WE ARE THE FIRST PIZZERIA IN THE WORLD WHERE YOU CAN CUT PIZZA WITH SCISSORS: A GESTURE THAT ENHANCES OUR CORNICE.

try it too!

contemporary PIZZA

For our contemporary pizza, we use Mulino Caputo's Nuvola flour: a carefully selected of 100% natural ingredients, free from additives and preservatives. Thanks to the high fermentation capacity naturally present in the grains, it guarantees light, soft, and well-aired dough.

the delicate flavour of Fior di Latte

The freshness of our Provola

Latteria Sorrentina is synonymous with authentic Campania tradition: a passion that has been passed down through generations, made of genuine ingredients and a love for real food.

I NOSTRI PARTNER



TO SHARE

FRITTATINA NAPOLETANA (1,7,9,3) **3,9**
bucatini, béchamel sauce, pepper, minced meat, Grana Padano, provola dei monti, basil

MONTANARA AL RAGU' 2PZ (1,7,9.) **7,5**
Neapolitan ragù, Grana Padano cheese and basil

TRIS DI MONTANARE (1,7,4,8.) **11**
1. Zucchini cream and zucchini chips
2. Pistachio cream and chopped pistachios, PGI mortadella, and Roman ricotta
3. Burrata, anchovy, and lemon jelly with a Mediterranean flavor

CROCCHÉ DI PAPATE (1,7,3) **3,5**
Mashed potatoes, pepper, Grana Padano cheese and smoked mountain provola cheese

PARMIGIANA DI MELANZANE (7.) **11**
classic parmigiana with ragù, fried aubergines, grana padano, basil, served with homemade bread

BRUSCHETTE CON POMODORINI 2PZ (1.) **6,5**
bread with red datterino tomatoes, extra virgin olive oil, basil

FIORE DI ZUCCA PASTELLATO (1,7.) **11**
made as per tradition with Roman ricotta, salami, pepper and pecorino cheese

PIZZA FRITTA COMPLETA (1,7.) **12**
Neapolitan cracklings, Roman ricotta, hand-crushed tomatoes, smoked provola cheese from the mountains, salt and pepper mix

SALADS

CAPRESE (7.) **11**
DOP buffalo mozzarella, beefsteak tomato, fresh basil, oregano, and extra virgin olive oil

PAESTUM (4,7.) **13**
green salad, DOP buffalo mozzarella bites, red cherry tomatoes, tuna, and extra virgin olive oil

GRECA (3,4,7,8,12) **13**
green salad, ripe tomatoes, onion, Greek feta, black olives, extra virgin olive oil and salt

CESAR SALAD (1,12,7.) **13**
green salad, grilled chicken breast, croutons, crispy bacon, Taggiasca olives, Caesar dressing

PIZZAS

WORLD CHAMPION

PROVOLA E PEPE (1,7,9.) **12** se a ruota di carro **+3**
ICONIC PIZZA WINNER OF THE 19TH WORLD CHAMPIONSHIP
SMOKED MOUNTAIN PROVOLA, HAND-CRUSHED TOMATO, MIXED PEPPER, SEALED ROASTED CHERRY TOMATOES, EVOO AND BASIL



SERVED AT THE TABLE WITH EXCLUSIVE CUTTING AND SERVICE

THE ONLY ONES OF THE MAESTRO CAPUANO

DON VINCENZO (1,7,8.) **13**
A crust filled with Roman ricotta, roasted yellow cherry tomatoes, and DOP buffalo mozzarella. Served with: shavings of pecorino romano, Neapolitan tarallo with lard, pepper, and crumbled almonds, extra virgin olive oil, and basil.

DOMENICHE LONTANO (1,7.) **13**
Base with buffalo mozzarella, baked potatoes, and Neapolitan sausage. Topping: DOP buffalo mozzarella bites, EVOO, and basil.

ABBRACCIO E MAMMA' (1,7,3.) **14**
Roman ricotta-filled crust, mountain fior di latte base, Grandpa Enzo's classic meatballs, Grana Padano fondue, DOP buffalo mozzarella, extra virgin olive oil, and basil.

DON EGIDIO (1,7,3.) **14**
A base with homemade zucchini cream. Served with: zucchini chips, Grandpa Enzo's classic meatballs, burrata heart, EVOO and basil.

TETTI ILLUMINATI (1,7,8.) **13**
Base with fior di latte from the mountains. Topping: PGI mortadella, chopped pistachios and cream, shavings of pecorino romano, extra virgin olive oil, and basil.

DETTO FATTO (1,7.) **12,5**
A base with homemade purple potato cream, fior di latte from the mountains, and pancetta. Fresh from the oven: crispy purple potato chips, Grana Padano fondue, extra virgin olive oil, and basil.

NAPOLITUDINE (1,7,3.) **12,5**
A base of hand-crushed tomatoes and smoked mountain provola cheese. Topping: Grandpa Enzo's classic meatballs, tufts of Roman ricotta, pepper, extra virgin olive oil, and basil.

THE ENVELOPING

A journey through taste and comfort, for those who love to be pampered from the first bite.

CENTRO CALABRIA **for lovers of 'nduja** (1.7.) 12,5

Hand-crushed tomatoes, smoked provola cheese from the mountains, Calabrian 'nduja, Neapolitan sausage, extra virgin olive oil and basil

RITORNO A NAPOLI **takes inspiration from the Neapolitan gateau** (1.7.3.) 11,5

Base with fiordilatte from the mountains and ground pepper. Topping: Neapolitan croquettes, cooked ham, extra virgin olive oil, and basil.

MARINARA CONTEMPORANEA

a great classic revisited in a contemporary key (1.4.7.8.) 12

Slow-cooked cherry tomato cream, Taggiasca olives, anchovies, garlic, oregano, extra virgin olive oil and basil

MELANZANELLA

for lovers of mushroom-shaped aubergines called "a fungetiello" (1.7.) 12,5

Slow-cooked cherry tomato cream, fior di latte cheese from the mountains, and eggplant mushrooms. Served with: burrata heart, extra virgin olive oil, and basil.

MARENNA ANTICA

inspired by an ancient Neapolitan summer tradition, simple and ancient (1.7.9.) 12,5

A base of smoked mountain provola cheese, enriched with Neapolitan cracklings. Topping: a delicate fresh Roman ricotta, and a touch of lemon gel, pepper, extra virgin olive oil, and basil.

SORRENTO CONTEMPORANEA (1.7.8.14) 13

Mountain fiordilatte, lemon béchamel, Out of the oven: Roman ricotta, crispy Grana Padano wafer, and lemon zest.



SOGNO VEGANO (1.) 12,5

Homemade zucchini cream, eggplant mushrooms, a mix of roasted yellow and red cherry tomatoes, vegan cheese, zucchini chips, purple potato chips, oil and basil

THE PERIODICALS

The inspiration of the moment. Limited-edition pizza, like a special keepsake.

TAGLIO ESTIVO **provola e pepe** (1.7.) 14,5

Mountain provola base, a mix of roasted yellow and red cherry tomatoes, pepper, pecorino romano, cream of cherry tomatoes cooked at low temperatures, extra virgin olive oil, and basil.

FIORE DI NAPOLI (1.7.3.) 14,5

A base of fior di latte from the mountains, roasted yellow cherry tomatoes, and Napoli salami. Topping: zucchini flowers to enhance the aroma, tufts of Roman ricotta, extra virgin olive oil, and basil.

NORDICA CREMOSA (1.4.7.13.) 17

Focaccia base. Topping: smoked salmon and a creamy heart of fresh burrata, sweet and sour onion, crispy mixed salad, extra virgin olive oil, and a touch of fresh basil to complete the harmony.

POSILLIPINA 2.0 (1.4.7.) 20

A crispy base, first fried and then baked. Topping: a creamy heart of fresh burrata, raw red shrimp tartare* and a touch of lemon gel with a Mediterranean flavor, extra virgin olive oil, and basil.

THE TRADITIONAL

The undisputed queens. Those that never go out of style.

MARINARA (1.) 7

hand-crushed tomato, oregano, garlic, and extra virgin olive oil

MARGHERITA (1.7.) 8

available in wagon wheel version + 3

hand-crushed tomato, fior di latte from the mountains, extra virgin olive oil and basil

MARGHERITA CON BUFALA (1.7.) 11,5

hand-crushed tomato, DOP buffalo mozzarella, extra virgin olive oil and basil

BUFALA AL FILETTO (1.7.) 12

Seasoned datterino tomatoes, DOP buffalo mozzarella, extra virgin olive oil and basil

COSACCA (1.7.) 9,50 **available in wagon wheel version + 3**

hand-crushed tomato, pecorino romano, extra virgin olive oil and basil

NAPOLI (1.7.8.) 12

Hand-crushed tomatoes, fior di latte from the mountains, anchovies, Tagiasca olives, extra virgin olive oil and basil

A' PARMIGIAN RO' NONN (1.7.9.3.4.) 14

Traditional Neapolitan ragù and eggplant parmigiana, mountain fior di latte, Grandpa Enzo's classic meatballs, Grana Padano, extra virgin olive oil, and basil.

DIAVOLA ALLA NONNO ENZO (1.7.) 10,5

Hand-crushed tomatoes, fior di latte from the mountains, spicy spianata according to grandfather Enzo, extra virgin olive oil and basil

COME UNA CAPRICCIOSA (1.7.12.) 13,5

Hand-crushed tomato, fior di latte cheese from the mountains, Taggiasca olives, mushrooms. Served with: artichoke heart, cooked ham, extra virgin olive oil, and basil.

BELLARIA (1.7.) 15

Seasoned red datterino tomatoes and fior di latte from the mountains. Served with: burrata heart, cured prosciutto, basil pesto, extra virgin olive oil, and basil.

SGUARDO ALTO (1.7.) 13,5

A base of fior di latte from the mountains. Served with: seasoned prosciutto, shaved Grana Padano, seasoned arugula, extra virgin olive oil, and basil.

SALSICCIA E FRIARIELLI (1.7.) 12,5

Smoked mountain provola, Neapolitan sausage and broccoli rabe, extra virgin olive oil, and basil

CALZONE AL FORNO (1.7.) 12,5

Stuffed with Roman ricotta, Neapolitan salami, cooked ham, provola dei monti, hand-crushed tomatoes, pepper, extra virgin olive oil, and basil

A PIZZ' CU A' SCAROL (1.7.8.12.) 13

Stuffed with pan-fried escarole with capers, black olives and anchovies, provola dei monti, pecorino, extra virgin olive oil and basil



PIZZAS THAT ARE POPULAR ON SOCIAL MEDIA

OUR PROPOSALS

SOCIAL PIZZAS

ASK FOR THEM IN THE ROOM





THE SWEET CUDDLES

For those who believe the ending is the best part of the story.

GRAFFETTE DEL NONNO (1,3,7,8,) 6,5

VARI GUSTI

PASTIERA (1,3,7,8,) 6,5

DELIZIA AL LIMONE (1,3,7,8,) 6,5

CAPRESE AL CACAO (3,7,8,) 6,5

GRANDPA ENZO'S HOMEMADE TIRAMISU (1,3,7,) 6,5

HOMEMADE CHEESECAKE (1,3,7,8,) 6,5

VARI GUSTI

BABA' (1,3,7,) 6,5

PIZZA DOLCE (1,3,7,) 12

A PIZZELLA WITH CONTEMPORARY PIZZA DOUGH SERVED WITH HAZELNUT CREAM

BITTER AND DIGESTIVE

AMARO DEL CAPO (1,8) 5

JAGERMEISTER (1,8) 5

MONTENEGRO (1,8) 5

MELONCELLO (1,8) 4

LIMONCELLO 4

NARDINI 5

BERTA 5

CAFFE' 1,8

COCKTAILS

GIN TONIC (1,7,12,) 10

PREMIUM GIN (1,7,12,) 15

APEROL SPRITZ (1,7,12,) 10

CAMPARI SPRITZ (1,7,12,) 10

SUPPLEMENTS DEPENDING ON REQUEST: 1, 2, 3 EURO

COVER CHARGE: 2.50 EURO PER PERSON

BEERS *on tap*



KRONEN BIONDA (1.7.12.)

20CL 4,2

40CL 6,5

It's a beer with a full, aromatic malt flavor, a golden yellow color, and a light, subtle note of hops. The aftertaste is marked by a light, herbaceous fragrance. This ancient recipe beer meets every expectation of the true beer connoisseur.



DUNKEL ROSSA (1.7.12.)

20CL 4,2

40CL 6,8

It's a distinctly malty beer, not overly sweet, and low in alcohol. Its color tends toward dark red/chestnut brown. It pairs well with hearty dishes. The finish is pleasantly soft and velvety.



HEFE WEISSBIER (1.7.12.)

TIPO WEISS

20CL 4,2

40CL 7

Nothing will restore you better than this naturally cloudy wheat beer with the captivating flavor of fresh yeast.

It pairs perfectly with light, delicately flavored dishes.

CONSULT OUR STAFF FOR
our selection of craft beers

SOFT DRINK



ACQUA LURISA 50CL 2,6

NATURALE, FRIZZANTE

COCA COLA 33CL 3,8

COCA COLA ZERO 33CL 3,8

FANTA 33CL 3,8

SPRITE 33CL 3,8



Vincenzo Capuano
vivere di pizza è meraviglioso



FOLLOW
VINCENZO**CAPUANO**



SCAN HERE
FOR ENGLISH MENU

Basil is also added during cooking.
All pizzas are topped with a light dusting of pecorino cheese.
*Blast chilled and frozen product.



Senza lattosio + 2 €

PLEASE INFORM OUR STAFF OF ANY ALLERGIES OR INTOLERANCES.

1. Cereali contenenti glutine e prodotti derivati

2. Crostacei e prodotti a base di crostacei e loro derivati

3. Uova e prodotti a base di uova

4. Pesce e prodotti a base di pesce

5. Arachidi e prodotti a base di arachidi

6. Soia e prodotti a base di soia

7. Latte e prodotti derivati incluso il lattosio

8. Frutta a guscio

9. Sedano e prodotti a base di sedano

10. Senape e prodotti a base di senape

11. Semi di sesamo e prodotti a base di semi di sesamo

12. Anidride solforosa e solfiti

13. Lupini e prodotti a base di lupini

14. Molluschi e prodotti a base di molluschi



LOCATION

GERMANIA

Berlino - Weinbergsweg 24
Berlino - rosenthaler str. 36
Bielefeld - klosterplatz 9

OLANDA

Amsterdam - Herengracht 88A

KOSOVO

Pristina - ruga b
Pristina - Pejton, Rr.Ukshin hoti
Albimal

SPAGNA

Ibiza - Av. Pere Matutes Noguera, 16

ASIA

Singapore - Robertson Quay

NEW
FIRST IN ASIA

Napoli - Piazza Vittoria 8
Napoli - (Vomero) Piazza degli artisti 39
Napoli - (Chiaia) Via Bisignano 14
Napoli - Piazza Trieste e Trento 8
Pozzuoli - (Pozzuoli) Largo San Paolo 17
Pomigliano d' arco -Via Leone 5
Caserta - Piazza Matteotti 40
Aversa -Viale kennedy 9
Avellino - Viale Italia 199
Battipaglia -Via Baratta 6
Nola - ss7bis 251
Pompei -Via Roma 27
Maximall Pompei
Torre Annunziata tv Landolfi 75
Sorrento - Via Marina di Cassano 42



12ª MIGLIORE CATENA DI PIZZERIE ARTIGIANALI DEL MONDO 2024

BEST MARKETING 2024

OUR AWARDS

