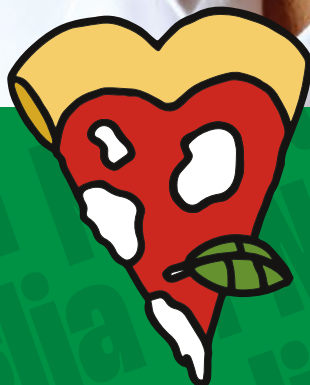




Vincenzo Capuano

vivere di pizza è meraviglioso

HELLO Napoli

Piazza Trieste e Trento, 8

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.
Living on pizza is wonderful.

PIZZAMAKERS FROM 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 flavor 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.

OUR PARTNERS



LOCATION



**12th BEST
PIZZERIA CHAIN
ARTISANS OF
WORLD 2024**

**BEST
MARKETING
2024**

OUR AWARDS AND RECOGNITIONS





THE SALADS

CAPRESE (7,) **15**

BUFFALO MOZZARELLA DOP, "CUORE DI BUE" TOMATOES, FRESH BASIL, OREGANO, EVO OIL

PAESTUM (4,7,) **13**

GREEN SALAD, PIECES OF BUFFALO MOZZARELLA DOP, RED CHERRY TOMATO, TUNA, EVO OIL

DON CARLO (7,) **13**

GREEN SALAD, DRIED TOMATOES, PROVOLA DEI MONTI, FLAKES OF PECORINO

THE STARTED

NEAPOLITAN FRITTATINA 2 PZ (1,7,9,3) **6**

BUCATINI PASTA, BECHAMEL, PEPPER, MINCED MEAT, GRANA PADANO, PROVOLA OF THE MOUNTAIN AND BASIL

MONTANARA WITH RAGÙ 2 PZ (1,7,9,) **5**

NEAPOLITAN RAGÙ, GRANA PADANO AND BASIL

MIXED MONTANARE TRIO (1,7,4,8,) **9**

1. COURGETTE CREAM MADE BY US AND COURGETTE CHIPS
2. CREAM AND CHOPPED PISTACHIOS, IGP MORTADELLA AND RICOTTA OF THE MOUNTAINS
3. STRACCIATA OF MOZZARELLA, ANCHOVIES AND LEMON ZEST

POTATO CROQUETTE 2 PZ (1,7,3) **6**

MASHED POTATOES, PEPPER, GRANA PADANO AND SMOKED PROVOLA OF THE MOUNTAINS

AUBERGINE PARMIGIANA (7,) **10**

TOMATO, PROVOLA OF THE MOUNTAIN, FRIED AUBERGINES, PEPPER, GRANA PADANO CHEESE

BRUSCHETTE WITH CHERRY TOMATOES 2 PZ. (1,) **4**

PIZZA BREAD WITH RED DATTERINO TOMATOES, EVO OIL, BASIL



THE PIZZAS

THE ONLY OF MAESTRO CAPUANO

TETTI ILLUMINATI (1,7,8,) **14**

base with fior di latte from the mountains, topped with: igp mortadella, pistachio grains and cream, pecorino romano flakes, evo oil, and basil.

DON VINCENZO (1,7,8,) **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

DOMENICHE LONTANO (1,7,) **14**

base with buffalo mozzarella dop, baked potatoes, and neapolitan sausage, topped with: buffalo mozzarella dop chunks, evo oil, and basil.

ABBRACCIO E MAMMA' (1,7,3,) **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

A PIZZ' CU A' SCAROL (1,7,4,) **16**

stuffed with escarole, black olives and anchovies, provola dei monti, pecorino, extra virgin olive oil and basil

DON EGIDIO (1,7,3,) **13**

base with courgette cream made by us, topped with: zucchini chips, classic meatballs by nonno Enzo, burrata heart, evo oil, and basil

NAPOLITUDINE (1,7,3,) **12**

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



THE ENVELOPING

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

DON FERDINANDO DOUBLE COOKING (1.7.) 16

fried base, sautéed in the oven, with mozzarella, coming out of the oven: raw ham, evo oil, basil

CENTRO CALABRIA for nduja lovers (1.7.) 12

and-crushed tomato, smoked provola from the mountains, calabrian nduja, neapolitan sausage, evo oil and basil

RITORNO A NAPOLI

takes inspiration from the Neapolitan gateau (1.7.3.) 12

base fior di latte from the mountain sand ground pepper. output: neapolitan potato croquette, baked ham, evo oil and basil

MARINARA CONTEMPORANEA

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

low temperature cooked cherry tomato, taggiasca olives, anchovies, garlic, oregano, evo oil and basil

MELANZANELLA

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

tomato cream, mountain fior di latte, and eggplant mushrooms. Served with: stracciata di mozzarella, extra virgin olive oil, and basil.

TAGLIO ESTIVO

provola and pepper (1.7.) 13

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.



VEGAN DREAM (1.) 16

homemade zucchini cream, eggplant mushroom sauce, yellow cherry tomatoes, roasted red cherry tomatoes, zucchini chips, purple potato chips, oil, and basil.



THE WORLD CHAMPION

PROVOLA AND PEPPER (1.7.9.) 12

Available in Cartwheel Version +3€

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.

SERVED AT THE TABLE WITH EXCLUSIVE CUTTING AND SERVICE





THE TRADITIONAL

The undisputed queens.

The ones that never go out of style.

MARGHERITA (1,7.) 9

Available in Cartwheel Version +3 €

hand-crushed tomato, fior di latte from the mountain, evo oil, and basil

SGUARDO ALTO (1,7.) 13

Available in 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

MARINARA (1.) 8 Available in Cartwheel Version +3 €

hand-crushed tomato, oregano, garlic, evo oil

MARGHERITA CON BUFALA (1,7.) 11 Available in Cartwheel Version +3 €

hand-crushed tomato, buffalo mozzarella dop, evo oil, and basil

MARGHERITA SORRENTO (1,7.) 11 Available in Cartwheel Version +3 €

smoked provola from the mountains, pepper, grated lemon

BUFALA AL FILETTO (1,7.) 11 Available in Cartwheel Version +3 €

seasoned datterino tomato, buffalo mozzarella dop, evo oil, and basil

NAPOLI (1,7,8.) 12 Available in Cartwheel Version +3 €

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

A' PARMIGIAN RO' NONN (1,7,9,3,4.) 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

DIAVOLA ALLA NONNO ENZO (1,7.) 13 Available in Cartwheel Version +3 €

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

COME UNA CAPRICCIOSA (1,7,12.) 13 Available in Cartwheel Version +3 €

hand-crushed tomato, fiordilatte from the mountains, taggiasca olives, porcini mushrooms, topped with: artichoke heart, cooked ham, evo oil, basil

BELLARIA (1,7.) 14

seasoned red datterino tomatoes, buffalo mozzarella dop.
output: topped with burrata heart, prosc. seasoned raw ham, basil pesto, evo oil, basil

SALSICCIA E FRIARIELLI (1,7.) 12

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

CALZONE AL FORNO (1,7.) 12

filling with ricotta from the mountain, napoli salami, cooked ham, fior di latte from the mountains, hand-crushed tomato, evo oil and basil

WÜRSTEL E PATATINE (1,7.) 12

mountain fior di latte base, sausage and chips

FRIED AIR AF NAPLES

FULL FRIED PIZZA (1,7.) 12

NEAPOLITAN PORK CRACKLINGS, RICOTTA FROM THE MOUNTAINS,
HAND-CRUSHED TOMATO, SMOKED PROVOLA FROM THE MOUNTAINS,
SALT, PEPPERS, TOMATO ON REQUEST



THE MOZZARELLA

250 GR MOZZARELLA (1,7.) 15

SERVED WITH: HOT HONEYCOMB FOCACCIA,
SEASONED WITH: RED TOMATOES,
ROCKET, EVO OIL AND BASIL



THE SWEET CUDDLES

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

NEAPOLITAN BABÀ ^(1,3,7,) 8

GRANDPA ENZO'S HOMEMADE TIRAMISU ^(1,3,7,8,) 8

SWEET OF THE DAY ASK THE ROOM STAFF 8



DISTILLATES

LIMONCELLO 4

MELONCELLO 4

JEFFERSON ^(1,8) 6

AMARO DEL CAPO ^(1,8) 5

JAGERMEISTER ^(1,8) 5

GLEM MORANGIE 10Y 10

PASSITO DI PANTELLERIA

BEN RYE' 8

COGNAC ALLE PERE
FRANCOIS PEYROT 8

WOODFORD RESERVE 10

PATRON REPOSADO 12

GRAPPA CHIARA
MARZADRO LA TRENTINA 6

GRAPPA MARZADRO
LE DICIOTTO LUNE 8

COCKTAILS APEROL SPRITZ

CAMPARI SPRITZ 8

APEROL SPRITZ 8

LIMONCELLO SPRITZ 8

MELONCELLO SPRITZ 8

HUGO SPRITZ 8

NEGRONI 10

NEGROSKY 10

GIN TONIC 10

MOSKOW MULE 10

BUBBLES

TRENTA PIOLI ⁽¹²⁾ 30

ASPRINIO

FOSS MARAI ⁽¹²⁾ 25

PROSECCO VALDOBBIADENE BRUT

ASTORIA ⁽¹²⁾ 20

SPUMANTE

CORTE NORMANNA ⁽¹²⁾ 20

FALANGHINA SPUMATIZZATA

SUPPLEMENTS DEPENDING ON REQUEST FROM 1, 2, 3 EUROS
COVER CHARGE 3 EURO PER PERSON

BEER

Bottled beers (1,7,12)



HEINEKEN
"00" CL. 33

6



BIRRA MORETTI
LA ROSSA CL. 33

7



BIRRA MORETTI
BAFFO D'ORO CL. 33

6

alla spina (1,7,12)



HEINEKEN

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



ICHNUSA

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



LAGUNITAS

0,40 CL 7,5

SOFT DRINK

WATER 75CL 3,5 NATURAL, SPARKLING



COCA COLA/ZERO 33CL 3,5

LIMONATA 275ML 6

ESTATHE LIMONE E PESCA 25CL 3,5

FANTA/SPRITE 33CL 3,5

GLASS OF WINE (12) 6

WINE

White (12)

FIANO DI AVELLINO (12) 25

D'ANTICHE TERRE

GRECO DI TUFO (12) 25

D'ANTICHE TERRE

FALANGHINA (12) 18

LA FORTEZZA

GEWURZTRAMINER (12) 35

ST. MICHAEL EPPAN

RIBOLLA GIALLA (12) 30

BASTIANICH

PECORINO

COLLI APRUTINI (12) 20

VILLAMEDORO

SUR SUR GRILLO (12) 26

DONNAFUGATA

Red (12)

GRAGNANO OTTOUVE (12) 28

SALVATORE MARTUSCIELLO

AGLIANICO DOC (12) 18

LA FORTEZZA

MOIO 57 (12) 27

MOIO

CHIANTI CASTIGLIONE (12) 20

MARCHESI DE FRESCOBALDI

MONTEPULICANO

D'ABRUZZO DOC (12) 20

VILLAMEDORO

LIRICA PRIMITIVO

DI MANDURIA (12) 25

PRODUTTORI MANDURIA VINI

NERO D'AVOLA (12) 18

MORGANTE

Rosés (12)

ROSATO TERRE CERASE (12) 25

VILLA MATILDE



Vincenzo Capuano
vivere di pizza è meraviglioso



FOLLOW
VINCENZO CAPUANO

* Product blast chilled and frozen



Lactose free + 3 €

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

