Vincenzo Capuano

vivere di pizza è meraviglioso

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.

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

I NOSTRI PARTNER

PER COMINCIARE

FRITTATINA NAPOLETANA (1.7.9.3.6.10) **5**
Bucatini pasta, béchamel sauce, black pepper, minced meat, Grana cheese, smoked provola cheese, basil.

MONTANARA CLASSICA (2PZ) (1.7.9.6.10) **5**
Slow-cooked tomato sauce, Grana cheese shavings, and basil.

TRIS DI MONTANARE (1.7.4.8.6.10) **9**
1. House-made zucchini cream and zucchini chips.
2. Mortadella, fresh ricotta, pistachio pesto, crushed pistachios.
3. Cow's milk stracciatella cheese, anchovy, and lemon zest.

CROCCHE' DI PATATE (1.7.3.6.10) **3**
Mashed potatoes, black pepper, Grana cheese, and smoked provola cheese.

PARMIGIANA DI MELANZANE (7.1.3.6.10) **7**
Classic parmigiana, slow-cooked tomato sauce, fried eggplants, smoked provola cheese, Grana cheese shavings, basil, served with house-made bread.

BRUSCHETTE CON POMODORINI (2PZ) (1.6.10) **4**
House-made bread topped with red and yellow cherry tomatoes, salt, oregano, extra virgin olive oil, and basil.

MOZZARELLONE (DA 1KG) 32
For 4 people (1.7.6.10)
Served with: warm, well-leavened focaccia seasoned with extra virgin olive oil, salt, and oregano, topped fresh with raw cherry tomatoes and basil.

MOZZARELLA IMPANATA (2PZ) (1.3.7.6.10) **6**
Fresh fior di latte with a double extra-crunchy breading, deep-fried.

FIORE DI ZUCCA (1.3.7.) **7**
Stuffed with fresh ricotta, salami, black pepper, Grana cheese, battered and fried.

FRENCH FRIES* (1.6.12.) **6**

THE SALAD

CAPRESE (1.4.6.7.10.12) **11**
Buffalo Mozzarella DOP, "Cuore di Bue" tomato, fresh basil, oregano, salt, and extra virgin olive oil.

PAESTUM (1.4.6.7.10.12) **11**
Green salad, Buffalo Mozzarella DOP bites, seasoned red cherry tomatoes, tuna, salt, and extra virgin olive oil.

GRECA (1.4.6.7.10.12) **13**
Green salad, seasoned red cherry tomatoes, onion, Greek feta, Taggiasca olives, extra virgin olive oil, and salt.

CAESAR SALAD (1.4.6.7.10.12) **13**
Green salad, grilled chicken breast, croutons, crispy pancetta, Taggiasca olives, salt, and Caesar dressing.

OUR *Pizze*

ARE MADE WITH TYPE 0 FLOUR

OR HIGH-HYDRATION DOUGH, WITH AT LEAST *24* HOURS OF LEAVENING USING THE PREFERMENT TECHNIQUE.*

THE WORLD CHAMPION

PROVOLA E PEPE (1.7.6.10) **14** CART-WHEEL VERSION (35CM DIAMETER) **+3**
conic pizza, winner of the 19th World Championship.
provola cheese, hand-crushed tomato, black pepper, roasted seasoned red cherry tomatoes, extra virgin olive oil, and basil.

THE UNMISTAKABLE & LOVED

DON VINCENZO (1.7.6.8.10) **13**
Crust stuffed with fresh ricotta, seasoned roasted yellow cherry tomatoes, buffalo mozzarella; topped after baking with: pecorino shavings, crumbled Neapolitan tarallo (lard, pepper, and almonds), extra virgin olive oil, and basil.

DOMENICHE LONTANO (1.7.6.10) **13**
Buffalo mozzarella, baked potatoes, and Neapolitan sausage; topped after baking with Buffalo Mozzarella DOP bites, extra virgin olive oil, and basil.

ABBRACCIO E MAMMA' (1.7.6.3.10) **14**
Crust stuffed with fresh ricotta, fior di latte; topped after baking with: Grandpa Enzo's classic meatballs, Grana cheese fondue, extra virgin olive oil, and basil.

DON EGIDIO (1.7.3.6.10) **14**
House-made zucchini cream; topped after baking with: zucchini chips, Grandpa Enzo's classic meatballs, cow's milk stracciatella, extra virgin olive oil, and basil.

TETTI ILLUMINATI (1.7.6.8.10) **14**
Fior di latte; topped after baking with: mortadella, crushed pistachios, pistachio cream, pecorino shavings, extra virgin olive oil, and basil.

NAPOLITUDINE (1.7.6.3.10) **13**
Hand-crushed tomato, smoked provola cheese, black pepper; topped after baking with: Grandpa Enzo's classic meatballs, dollops of fresh ricotta, extra virgin olive oil, and basil.

DETTO FATTO (1.7.6.) **13**
Base with our house-made purple potato cream, mountain *fior di latte* mozzarella, and flat-cut pancetta finished after baking with: crispy purple potato chips, Grana Padano fondue, extra virgin olive oil, and basil.

THE ICONIC FAMILY RECIPES

PROVOLA E PEPE *ai tre pomodori* (1.7.6.10.) **14**
Smoked provola, seasoned roasted yellow and red cherry tomatoes, black pepper; topped after baking with: slow-cooked red cherry tomato cream, pecorino, extra virgin olive oil, and basil.

PROVOLA E PEPE *San Gennaro* (1.7.6.10.) **14**
Slow-cooked yellow cherry tomato cream, smoked provola, black pepper; topped after baking with pecorino, extra virgin olive oil, and basil.

PROVOLA E PEPE *in costiera* (1.7.6.10.) **14**
Smoked provola, black pepper; topped after baking with: lemon zest, extra virgin olive oil, and basil.

PROVOLA E PEPE *super* (1.7.6.10.) **14**
Slow-cooked red cherry tomato cream, smoked provola, black pepper; topped after baking with extra virgin olive oil and basil.

THE SPECIALS LE LIMITED EDITION

Inspired by the moment. A limited-edition pizza, like a special memory.

DON LIVIO (1.7.6.10.) **15**
Slow-cooked yellow cherry tomato cream; topped after baking with: cow's milk stracciatella, zucchini chips, lemon zest, extra virgin olive oil, and basil.

BRESALDA (1.7.6.10.3) **16**
Seasoned red cherry tomatoes, buffalo mozzarella; topped after baking with rocket (arugula), bresaola, Grana shavings, extra virgin olive oil, and basil.

ORTOLANA DI GIULIA (1.6.7.8.10.) **16**
Fior di latte, sautéed eggplants ("a funghetto"), zucchini, bell peppers sautéed in a pan with olives and capers, extra virgin olive oil, and basil.

THE COMFORTING PIZZAS

A journey of taste, for those who love being pampered from the very first bite.

CENTRO CALABRIA (1.7.6.10) **14**
Hand-crushed tomato, smoked provola, Calabrian 'nduja, Neapolitan sausage, extra virgin olive oil, and basil.

RITORNO A NAPOLI (1.7.6.3.10) **13**
Fior di latte, black pepper; topped after baking with Neapolitan potato crocchè, cooked ham, extra virgin olive oil, and basil.

MARINARA CONTEMPORANEA (1.4.6.7.8.10) **14**
Slow-cooked red cherry tomato cream, Taggiasca olives, garlic, oregano; topped after baking with: anchovies, extra virgin olive oil, and basil.

MELANZANELLA (1.7.6.10) **13**
Slow-cooked red cherry tomato cream, fior di latte, sautéed eggplants ("a funghetto"); topped after baking with: cow's milk stracciatella, extra virgin olive oil, and basil.

SOGNO VEGANO (1.6.10) **13**
House-made zucchini cream, sautéed eggplants ("a funghetto"), seasoned roasted yellow and red cherry tomatoes, vegan cheese; topped after baking with: zucchini chips, olive oil, and basil.

LE TRADITIONAL

The undisputed queens the ones that never go out of style.

MARINARA (1.6.10) **7** CART-WHEEL VERSION (35CM DIAMETER) **+ 2**
Hand-crushed tomato, oregano, garlic, and extra virgin olive oil.

MARGHERITA (1.7.6.10) **9** CART-WHEEL VERSION (35CM DIAMETER) **+ 3**
Hand-crushed tomato, fior di latte, extra virgin olive oil, and basil.

MARGHERITA CON BUFALA (1.7.6.10) **11**
Hand-crushed tomato, Buffalo Mozzarella DOP, extra virgin olive oil, and basil.

BUFALA AL FILETTO (1.7.6.10) **12**
Seasoned red cherry tomatoes, Buffalo Mozzarella DOP, extra virgin olive oil, and basil.

COSACCA (1.7.6.10) **9** CART-WHEEL VERSION (35CM DIAMETER) **+ 3**
Hand-crushed tomato; topped after baking with: pecorino, extra virgin olive oil, and basil.

NAPOLI (1.7.6.4.10) **12**
Hand-crushed tomato, fior di latte, Taggiasca olives; topped after baking with anchovies, extra virgin olive oil, and basil.

A' PARMIGIAN RO' NONN (1.7.6.10.3.) **15**
Slow-cooked red cherry tomato cream, traditional Neapolitan eggplant parmigiana, smoked provola, Grandpa Enzo's classic meatballs, Grana shavings, extra virgin olive oil, and basil.

DIAVOLA (1.7.6.10.) **11**
Hand-crushed tomato, fior di latte, spicy spianata salami, extra virgin olive oil, and basil.

COME UNA CAPRICCIOSA (1.7.6.12.10) **14**
Hand-crushed tomato, fior di latte, Taggiasca olives, long champignon mushrooms; topped after baking with: artichoke heart, cooked ham, extra virgin olive oil, and basil.

BELLARIA (1.7.6.10) **14**
Seasoned red cherry tomatoes, fior di latte; topped after baking with: cow's milk stracciatella, cured prosciutto crudo, basil pesto, extra virgin olive oil, and basil.

SGUARDO ALTO (1.7.6.3.10) **13** CART-WHEEL VERSION (35CM DIAMETER) **+ 3**
Fior di latte; topped after baking with: cured prosciutto crudo, Grana shavings, rocket (arugula), extra virgin olive oil, and basil.

SALSICCIA E FRIARIELLI (1.7.6.10) **12** CART-WHEEL VERSION (35CM DIAMETER) **+ 3**
Smoked provola, Neapolitan-style sausage and friarielli (broccoli rabe), extra virgin olive oil, and basil.

LE RIPIENE

CALZONE *al forno* (1.7.6.10) **12**
Stuffed with fresh ricotta, salami, cooked ham, smoked provola, hand-crushed tomato, black pepper, extra virgin olive oil, and basil.

CALZONE *con le scarole* (1.7.6. 8.12.10) **13**
Stuffed with smoked provola, Neapolitan-style escarole, pecorino; topped after baking with anchovies, extra virgin olive oil, and basil.

PIZZA FRITTA *completa* (1.7.6.10) **12**
Neapolitan ciccioli (pork cracklings), fresh ricotta, hand-crushed tomato, smoked provola, salt, and black pepper.



THE DOUBLE COOKING

MONTANARA *di nonna Adele* (1.6.7.3.10) **14**
Dough cooked at two temperatures (fried and then finished in the oven); topped after baking with:
slow-cooked tomato sauce, Grandpa Enzo's classic meatballs, Grana shavings, extra virgin olive oil, and basil.

DONNA *Carme'* (1.7.6.10.) **14**
Dough cooked at two temperatures (fried and then finished in the oven); topped after baking with:
cow's milk stracciatella, cooked ham, lemon zest, extra virgin olive oil, and basil.

SIDES (FROM THE GARDEN)

All dishes are accompanied by a small focaccia bread.

SAUTÉED EGGPLANTS (7.) **11**
SAUTÉED MUSHROOMS (4.7.) **11**
BAKED POTATOES (3.4.7.8.12) **13**
PAN-SEARED BELL PEPPERS (1.12.7.6.) **13**
NEAPOLITAN-STYLE ESCAROLE (1.12.7.6.) **13**
NEAPOLITAN-STYLE FRIARIELLI (1.12.7.6.) **13**

FRESH & LIGHT

All dishes are accompanied by a small focaccia bread.

BRESAOLINA (1.3.6.7.10) **11**
Platter of bresaola with rocket (arugula), seasoned red cherry tomatoes, Grana shavings, and extra virgin olive oil.

CRUDOLINA (1.3.6.7.10) **11**
Platter of cured prosciutto crudo, buffalo mozzarella (250g), rocket (arugula), extra virgin olive oil, and basil.

ADDITIONAL TOPPINGS:* FROM 1, 2, 3 EUROS (depending on request)
LACTOSE-FREE option:* +2 EUROS Stuffed crust +2 / Gluten-free +3
COVER CHARGE (Coperto):* 2,5 EUROS PER PERSON
Prices are in EUROS

BEERS (1.7.12.)

on tap (1.7.12.)

PERONI BIONDA
20CL **4**
40CL **6**

PERONI GRAN RISERVA ROSSA
20CL **4**
40CL **6**

PERONI GRAN RISERVA
DOPPIO MALTO
20CL **6**
40CL **8**

PERONI GRAN RISERVA BIANCA
20CL **5**
40CL **7**

WINE

KEBRILLA (12) **24** **7**
GRILLO SICILIA (DOC)
VINO BIANCO BIOLOGICO

KIKE' (12) **32** **9**
TRAMINER-SAUVIGNON BLANC
TERRE SICILIANE IGT
VINO BIANCO

NERO D'AVOLA (12) **24** **7**
SICILIA DOC
VINO ROSSO BIOLOGICO

SYRAH (12) **30** **8**
TERRE SICILIANE IGT
VINO ROSSO BIOLOGICO

Bollicine

BERLUCCHI (12) **35**
FRANCIACORTA

SOFT DRINK

ACQUA SAN BENEDETTO 50CL 2,5
NATURALE O FRIZZANTE

BIBITE ALLA SPINA 40CL 3,50
COCA COLA
COCA COLA ZERO

LURISIA 27,5 CL 4
CHINOTTO, LIMONATA, GASSOSA, ARANCIATA

COCKTAILS

NEGRONI (1.7.12.) **8**
APEROL SPRITZ (1.7.12.) **8**
CAMPARI SPRITZ (1.7.12.) **8**
LIMONCELLO SPRITZ (1.7.12.) **8**

GIN TONIC O LEMON (1.7.12.) **9**
MOJITO (1.7.12.) **9**
GIN MARE (1.7.12.) **12**

*Product blast chilled or frozen.
Some ingredients may contain traces of soy, celery, mustard, sulphites, lupins and molluscs.
For detailed allergen information, please ask our staff.

Lactose-free +2 €

IF YOU SUFFER FROM FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM OUR STAFF
1. Cereals containing gluten and products thereof
2. Crustaceans and products thereof
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof



PIZZA MAKERS FOR THREE GENERATIONS

FOLLOW VINCENZO CAPUANO

LOCATION

GERMANIA
Berlino - Weinbergsweg 24
Berlino - rosenthaler str. 36
Bielefeld - klosterplaz 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



13ª MIGLIORE CATENA DI PIZZERIE ARTIGIANALI DEL MONDO 2025

BEST MARKETING 2024