Vincenzo Capuano

vivere di pizza è meraviglioso

HELLO *Pescara*

TO GET STARTED

FRITTATINA NAPOLETANA (1.7.9.3.6.10) **4**
Bucatini pasta, béchamel sauce, black pepper, minced meat, Grana cheese, smoked provola cheese, basil.

MONTANARA CLASSICA (2PZ) (1.7.9.6.10) **7,5**
Slow-cooked tomato sauce, Grana cheese shavings, and basil.

TRIS DI MONTANARE (1.7.4.8.6.10) **11,5**
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) **3,5**
Mashed potatoes, black pepper, Grana cheese, and smoked provola cheese.

PARMIGIANA DI MELANZANE (7.1.3.6.10) **11**
Classic parmigiana,ragù, fried eggplants, smoked provola cheese, Grana cheese shavings, basil, served with house-made bread.

BRUSCHETTE CON POMODORINI (2PZ) (1.6.10) **6**
House-made bread topped with red and yellow cherry tomatoes, salt, oregano, extra virgin olive oil, and basil.

MOZZARELLA IMPANATA (2PZ) (1.3.7.6.10) **9**
Fresh fior di latte with a double extra-crunchy breading, deep-fried.

FIORE DI ZUCCA (3PZ) (1.3.7.) **11**
Stuffed with fresh ricotta, salami, black pepper, Grana cheese, battered and fried.

FRENCH FRIES* (1.6.12.) **5**

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

THE SALAD

CAPRESE (1.4.6.7.10.12) **10,5**
Buffalo Mozzarella DOP, "Cuore di Bue" tomato, fresh basil, oregano, salt, and extra virgin olive oil.

PAESTUM (1.4.6.7.10.12) **13**
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) **11**
CART-WHEEL VERSION (35CM DIAMETER) **+3**
iconic 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) **12**
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) **13,5**
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) **13,5**
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)
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) **12,5**
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) **12**
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.

THE ICONIC FAMILY RECIPES

PROVOLA E PEPE *ai tre pomodori* (1.7.6.10.) **13**
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.) **12,5**
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.) **12**
Smoked provola, black pepper; topped after baking with: lemon zest, extra virgin olive oil, and basil.

PROVOLA E PEPE *super* (1.7.6.10.) **11,5**
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.) **14**
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) **14,5**
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.) **14**
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) **12**
Hand-crushed tomato, smoked provola, Calabrian 'nduja, Neapolitan sausage, extra virgin olive oil, and basil.

RITORNO A NAPOLI (1.7.6.3.10) **11**
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) **12**
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) **12,5**
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.

THE 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) **7,9** 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) **11,5**
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) **8,5** 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) **11,5**
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.) **14,5**
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) **12**
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.

THE FILLINGS

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) **12**
Stuffed with smoked provola, Neapolitan-style escarole, pecorino; topped after baking with anchovies, extra virgin olive oil, and basil.



THE DOUBLE COOKING

MONTANARA *di nonna Adele* (1.6.7.3.10) **13,5**
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.) **13,5**
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.

VEGETABLE ON THE TABLE

All dishes are accompanied by a small focaccia bread.

SAUTÉED EGGPLANTS (7.) **8**
SAUTÉED MUSHROOMS (4.7.) **8**
BAKED POTATOES (3.4.7.8.12) **8**
PAN-SEARED BELL PEPPERS (1.12.7.6.) **8**
NEAPOLITAN-STYLE ESCAROLE (1.12.7.6.) **8**
NEAPOLITAN-STYLE FRIARIELLI (1.12.7.6.) **8**

FRESH & LIGHT

All dishes are accompanied by a small focaccia bread.

BRESAOLINA (1.3.6.7.10) **15**
Platter of bresaola with rocket (arugula), seasoned red cherry tomatoes, Grana shavings, and extra virgin olive oil.

CRUDOLINA (1.3.6.7.10) **17**
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

COVER CHARGE (Coperto):* 2,5 EUROS PER PERSON
Prices are in EUROS

THE SWEET CUDDLES

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

BABA' (1.3.7.) 6

TIRAMISU' DI NONNO ENZO (1.3.7.) 6

VINCENZINA (1.3.7.) 10
CONTEMPORARY PIZZA DOUGH SERVED WITH HAZELNUT CREAM

PASTIERA NAPOLETANA (1.3.7.8) 6,5

CAPRESE AL CACAO (3.7.8) 6,5

GRAFFETTE DEL NONNO VARI GUSTI (1.3.7.8.) 6,5

BITTERS AND DIGESTIVES

AMARO DEL CAPO (1.8) 4
JEFFERSON (1.8) 5
JÄGERMEISTER (1.8) 4
MONTENEGRO (1.8) 4
GRAPPA NARDINI (1.8) 5
GRAPPA BERTA (1.8) 5

LIMONCELLO (1.8) 4
MELONCELLO (1.8) 4
SAMBUCA (1.8) 5
RUM (1.8) 8
WHISKY (1.8) 8
COFFEE 1,5

COCKTAILS

GIN TONIC O LEMON (1.7.12.) 8
PREMIUM GIN (1.7.12.) 12

CAMPARI SPRITZ (1.7.12.) 6
APEROL SPRITZ (1.7.12.) 6



PARTNER

BEERS *on tap* (1.7.12.)

STELLA ARTOIS (1.7.12.)
BLONDE - 5,2%
20CL 3,5
40CL 5,5

LEFFE ROUGE (1.7.12.)
RED- 6,6%
20CL 4
40CL 6

GOOSE ISLAND IPA (1.7.12.)
AMERICAN IPA - 5,9%
20CL 4,5
40CL 6,5

CONSULT OUR STAFF FOR
our selection of craft beers,
including non-alcoholic ones, wine, and sparkling wines

BEERS *on bottle*

FRAVORT 5
DI CANTINA 33CL
FRAVORT 5,5
IPA 33CL
FRAVORT 5,5
FRESH 33CL

FRANZISKANER 7
WEISS CL.50

SOFT DRINK

WATER FERRARELLE 50CL 2,5
NATURAL, SPARKLING
COCA COLA 33CL 3,5
COCA COLA ZERO 33CL 3,5
FANTA 33CL 3,5
SPRITE 33CL 3,5

Lactose-free +2 €

*Blast chilled and frozen product
Some ingredients may contain traces of soy, celery, mustard, sulfites, lupins, and shellfish.
For detailed allergen information, please ask our staff to view the ingredients list.
All our pizzas are made with type 0 flour, water, fine salt, and fresh brewer's yeast.

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



PIZZAIOLI DA TRE GENERAZIONI

SEGUI VINCENZO CAPUANO

LE NOSTRE SEDI

GERMANIA
Berlino - Weinbergsweg 24
Berlino - rosenthaler str. 36
Bielefeld - klosterplaz 9

OLANDA
Amsterdam - Herengracht 88A

KOSOVO
Prishtina - ruga b
Prishtina - Pejton, Rr.Ukshin hoti
Albi mall - Veternik 10000 Prishtina

ASIA FIRST IN ASIA
Singapore - Robertson Quay
Hong Kong - lee tung Avenue, 200,05 Queen, s road wan chai

INDIA NEW
Mumbai Mumbau Unit No - 35 Ground floor, Lodha Signet, Lower Parel, 400013

Napoli - Piazza Vittoria 8
Napoli - (Vomero) Piazza degli artisti 39
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 tv Landolfi 75
Piano di Sorrento - Via Marina di Cassano 42
Ischia - Via Porto 75 riva destra



Sedi street food

Napoli - Via Bisignano 14, Chiaia
Napoli - Via San Felice 48

50 TOP PIZZA
13ª MIGLIORE CATENA DI PIZZERIE ARTIGIANALI DEL MONDO 2025

BEST MARKETING 2024