



Pizzaioli da 3 generazioni



Teenie pizzas of my family

- PROVOLA E PEPE WORLD CHAMPION** 🏆❤️ 10
Winner of the 19th World Championship
Smoked Provola from the mountains, hand-crushed tomatoes, pepper mix, seasoned roasted cherry tomatoes, evo oil, basil.
- PROVOLA MILLE CULURE** 🍷 12
Smoked Provola from the mountains, red, yellow, and orange Piennolo cherry tomatoes, pepper mix, evo oil, basil.

Starters

- NEAPOLITAN FRITTATINA** 3,5
- MONTANARA WITH RAGÙ** 2 pc. ❤️ 4
- MIXED MONTANARE TRIO** 8
 - Mashed Friarielli, crispy pancetta and Burrata heart
 - Pistachio cream and grain, Mortadella and ricotta fuscella from Naples
 - Burrata heart, Cantabrian anchovies and lemon zest
- POTATO CROQUETTE** 1 pc. 2,5
- BRUSCHETTA WITH CHERRY TOMATOES** 3
- 1KG BIG MOZZARELLA WITH FOCACCIA** 32

Salads

- POLLASTRELLA** 11
Lettuce, grilled chicken breast, bread croutons, cheese fondue
- CAPRESE** 11
DOP Buffalo Mozzarella, "Cuore di Bue" tomatoes, fresh basil, oregano, evo oil

Unique pizzas by Capuano 🍷❤️

- DON VINCENZO** 🍷🍷 10
Stuffed crust with ricotta, yellow cherry tomato Buffalo Mozzarella, Topped with Pecorino Romano flakes, scented crispy bread, evo oil, basil.
- DOMENICHE LONTANO** 🍷🍷 10
Base with Buffalo Mozzarella, baked potatoes, and Neapolitan sausage. Topped with Buffalo Mozzarella chunks, evo oil, and basil.
- ABBRACCIO E MAMMÀ** 🍷🍷 11
Stuffed crust with ricotta, Base with Fiordilatte from the mountains and classic meatballs à la Nonno Enzo, homemade cheese fondue, Buffalo Mozzarella, evo oil, and basil.
- DON EGIDIO** 🍷🍷 11
Base with homemade zucchini velouté. Topped with: zucchini chips, classic meatballs by Nonno Enzo Burrata heart, evo oil, and basil.
- TETTI ILLUMINATI** 🍷🍷 10,5
Base with Fiordilatte from the mountains. Topped with: Bologna Mortadella, pistachio grains and cream, Pecorino Romano flakes, evo oil, and basil.
- DETTO FATTO** 🍷 10
Base with artisanal purple potato velouté and Fiordilatte from the mountains, with tense pancetta. Topped with crispy purple potato chips and homemade Parmigiano fondue.
- NAPOLITUDINE** 🍷 10
Base with hand-crushed tomato and smoked Provola from the mountains. Topped with classic meatballs by Nonno Enzo, ricotta tufts, pepper, evo oil, and basil.

The Innovatives ✨

- CENTRO CALABRIA** ✨ 10
Hand-crushed tomatoes, smoked Provola from the mountains, Calabrian 'Nduja, Neapolitan sausage, evo oil, basil.
- ALLA MARESCIALLO** ✨🍷 11
Fiordilatte from the mountains, semi-dry red Piennolo cherry tomatoes, Neapolitan sausage, evo oil, basil.
- MARINARA CONTEMPORANEA** ✨ 12
Piennolo cherry tomato sauce, Taggiasca olives, Cantabrian anchovies, Tuscan garlic, oregano, evo oil, basil.
- COME UNA CAPRICCIOSA** ✨ 13
Piennolo cherry tomato sauce, Fiordilatte from the mountains, Taggiasca olives, porcini mushrooms, Topped with: artichoke heart, cooked ham, evo oil, basil.
- MELANZANELLA** ✨🍷 10
Low-temperature cooked cherry tomato, Mountains Fiordilatte, "funghetto" eggplants, topped with burrata heart, evo oil, basil.



THE TETTI ILLUMINATI
with Mortadella and Pistachio

The Seasonals 🌞🍃🍂❄️

- BOSCAIOLA "RIPIENA"** 🍷❄️ 15
Smoked Provola from the mountains, porcini mushrooms, ricotta, pecorino. Topped with truffle oil and basil.
- ZUCCA DA PAURA** 🍷❄️ 12
Smoked mountains Provola, Nonno Enzo's pumpkin cream, Neapolitan sausage. Topped with Calabrian 'Nduja, sheep cheese, evo oil, and basil.
- FEDERELLA** 🍷❄️ 12
Smoked Provola from the mountains, friarielli pesto, evo oil and basil.
- SALSICCIA E FRIARIELLI** 🍷❄️ 10
Smoked Provola from the mountains, Neapolitan sausage and friarielli (Neapolitan broccoli), evo oil and basil

The Traditionals

- MARINARA** 7
Hand-crushed tomato, oregano, Tuscan garlic, evo oil.
- MARGHERITA** 🍷 8
Available in "cartwheel" large version +3€
Hand-crushed tomato, mountains Fiordilatte, oil, and basil.
- MARGHERITA CON BUFALA** 10
Hand-crushed tomato, Buffalo Mozzarella, evo oil, and basil.
- BUFALA A FILETTO** 10
Seasoned datterino tomato, Buffalo Mozzarella, evo oil, and basil.
- NAPOLI** 11
Hand-crushed tomato, Fiordilatte from the mountains, Cantabrian anchovies, Taggiasca olives, evo oil, and basil.
- DIAVOLA ALLA NONNO ENZO** 9
Hand-crushed tomato, Fiordilatte from the mountains, spicy Napoli salami according to Nonno Enzo tradition, evo oil, and basil.
- SGUARDO ALTO** 11
Base with Fiordilatte from the mountains. Topped with: aged raw ham, Parmigiano Reggiano flakes, dressed arugula, evo oil, and basil.
- CALZONE AL FORNO** 10
Filling with Ricotta Fuscella, Napoli salami, cooked ham, Fiordilatte from the mountains, hand-crushed tomato.
- PIZZA FRITTA COMPLETA** 🍷 9
Neapolitan pork cracklings, Ricotta Fuscella from Naples, hand-crushed tomato, smoked Provola from the mountains, salt, and a mix of peppers selected by Vincenzo.z

Sweet cuddles

- FAMOUS NEAPOLITAN LEMON TART** 6
- HOMEMADE CHEESECAKE** 6
Various flavours
- HOMEMADE TIRAMISÙ BY NONNO ENZO** ❤️ 6

🍷 Stuffed crust with ricotta ❤️ Vincenzo's favorites

100% Km0 Neapolitan Gin with botanicals collected and dried on Vesuvius

🍷🍷 Suggested beer

THE REAL NEAPOLITAN PIZZA WITH CONTEMPORARY DOUGH