



Vincenzo Capuano

VINCENZO CAPUANO

World champion of pizza

HELLO Caserta!



Vincenzo Capuano
vivere di pizza è meraviglioso

pizza chef
**FOR 3
GEN
ERA
TION**



Capuano Experience

WE ARE THE
FIRST PIZZERIA IN THE WORLD
WHERE IT IS POSSIBLE TO CUT
PIZZA WITH SCISSORS.

A WAY TO ENHANCE THE
OUR CORNICE.

Try it too!

Contemporary PIZZA

For our contemporary pizza we use **Mulino Caputo** flour, from the **Nuvola** line: a careful selection of **100% natural raw materials**, without additives or preservatives which **guarantees volume and softness** of the dough thanks to the high fermentation capacity naturally present in the grains

*The delicate flavor of Fior di latte
The freshness of our Provola*

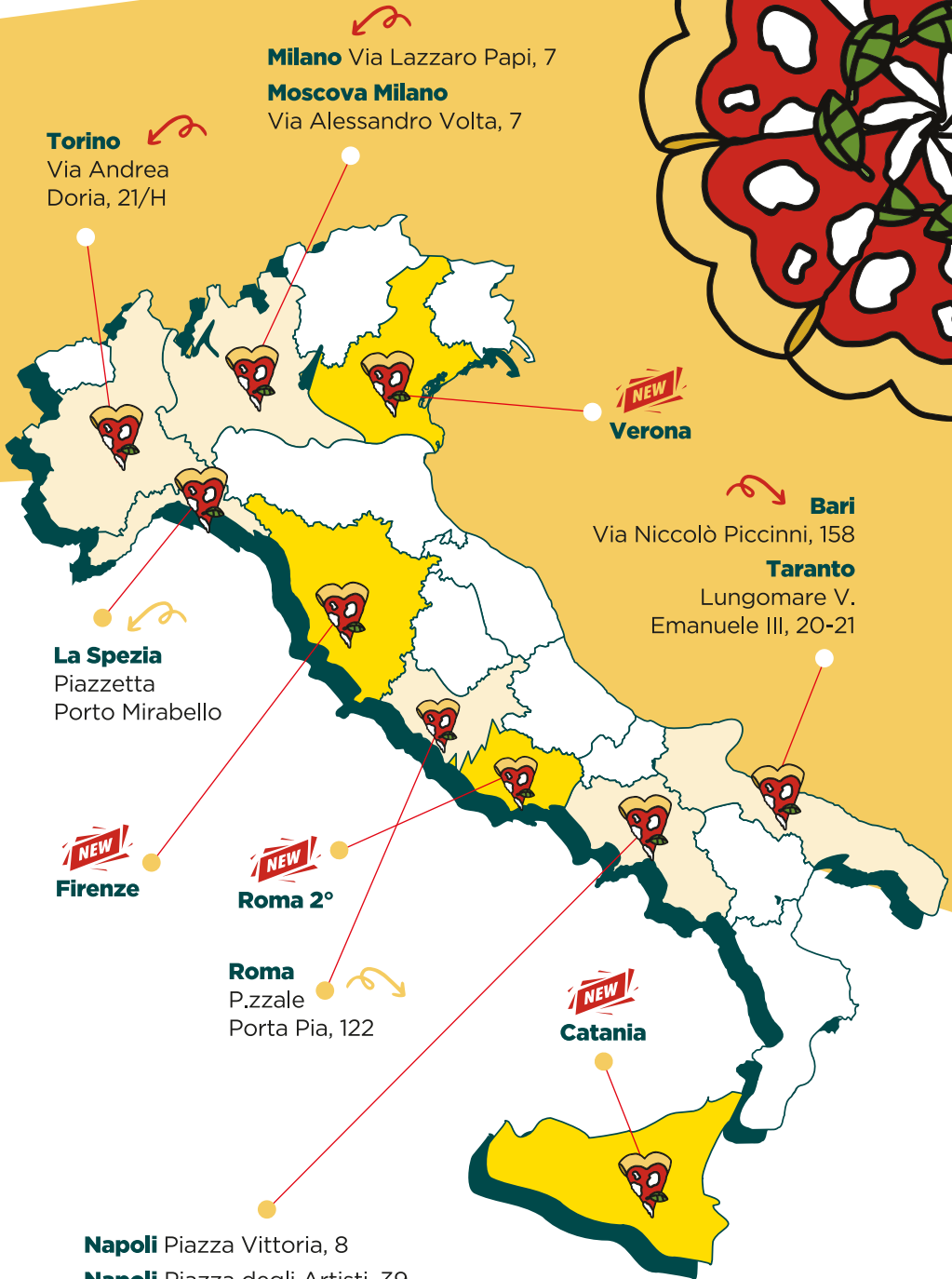
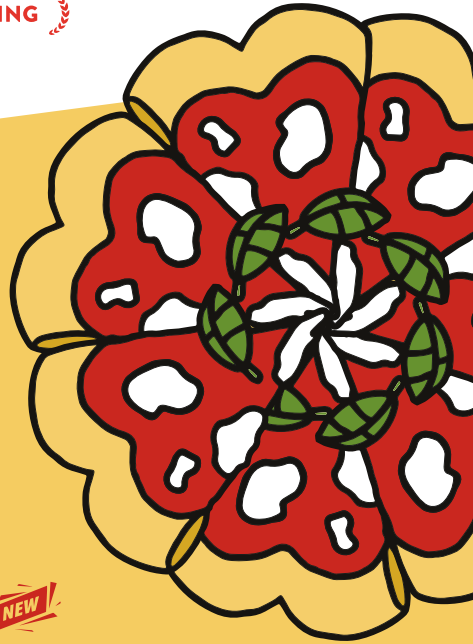
Latteria Sorrentina represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

OUR PARTNERS





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



Milano Via Lazzaro Papi, 7
Moscova Milano
Via Alessandro Volta, 7

Torino
Via Andrea Doria, 21/H

NEW
Verona

Bari
Via Niccolò Piccinni, 158
Taranto
Lungomare V.
Emanuele III, 20-21

La Spezia
Piazzetta
Porto Mirabello


NEW
Firenze

NEW
Roma 2°

Roma
P.zzale
Porta Pia, 122

NEW
Catania

Napoli Piazza Vittoria, 8
Napoli Piazza degli Artisti, 39
Napoli Via Bisignano, 14
Napoli Via C. Guglielmo Sanfelice, 48
Napoli Piazza Trieste e Trento, 8
Pomigliano D'Arco Via Leone, 5
Aversa Viale J.F. Kennedy, 9
Caserta Piazza G. Matteotti, 40
Pozzuoli Via S. Paolo, 17
Avellino Viale Italia, 199
Battipaglia Via Paolo Baratta, 6
Nola SS7bis, 251/253
Pompei Via Roma, 27
Maximall Pompeii Tv. Andolfi, 75
Piano di Sorrento Via Marina di Cassano, 42

 **Berlino**
Weinbergsweg, 24
Bielefeld
Klosterplatz, 9
Berlino Rosenhöfe
Rosenthaler Str. 36

 **Amsterdam**
Herengracht 88A

 **Kosovo**
Rruga B - Priština



the STARTERS



NEAPOLITAN FRITTATINA

bucatini pasta, bechamel, pepper, minced meat, grana padano, provola of the mountain and basil (1.7.9.)

3,5

MONTANARA WITH RAGÙ

2 pz.



4

neapolitan ragù, grana padano and basil (1.7.9.)

MIXED MONTANARE TRIO (1.7.5.4.8.)

9

1. courgette cream made by us and courgette chips
2. cream and chopped pistachios, IGP mortadella and ricotta of the mountains
3. heart of burrata, anchovies and lemon zest

GRANDPA ENZO'S AUBERGINE PARMIGIANA

7

tomato, fried aubergines, grana padano cheese (3.7.8.)

POTATO CROQUETTE

1 pz.

2,5

mashed potatoes, pepper, grana padano and smoked provola of the mountains (1.7.)

BRUSCHETTE WITH CHERRY TOMATOES

2 pz.

3

bread with red datterino tomatoes, evo oil, basil (1.)

MOZZARELLONE

32

1 kg. big mozzarella served with: hot honeycomb focaccia, seasoned with: evo oil, salt, outgoing: fresh cherry tomatoes and basil. (1.7.)



FRIED air of Naples



FULL FRIED PIZZA

9

neapolitan pork cracklings, ricotta from the mountain, hand crushed tomato, smoked provola from the mountains, salt and pepper mix (1.7.)

MONTANARA DOUBLE COOKING

10

fried base, sautéed in the oven with neapolitan ragù, grana padano and basil (1.7.9.)



the SALADS



CAPRESE

11

buffalo mozzarella, "cuore di bue" tomatoes, fresh basil, oregano, evo oil (7.)

PAESTUM

11

green salad, pieces of buffalo mozzarella dop, red cherry tomato, tuna, evo oil (4.7.) (4.7.)

POSITANO



16

green salad, dried tomatoes, mimosa hard-boiled egg, rocket, pine nuts, **red prawn tartare***, heart of burrata and avocado (3.4.7.8.12.14.)

CAESAR SALAD

13

green salad, grilled chicken breast, croutons, crispy bacon, taggiasca olives, caesar sauce (1.12.7.)

*Product blast chilled and frozen



Lactose free + 2 €



the
WORLD


Champion

PROVOLA E PEPE  10

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. (1.7.)



 *the*
UNIQUE
pizzas by Capuano

DON VINCENZO  

10,5

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 (1.7.)

DOMENICHE LONTANO 

10,5

base with buffalo mozzarella dop, baked potatoes, and neapolitan sausage, topped with: buffalo mozzarella dop chunks, evo oil, and basil. (1.7.)

ABBRACCIO E MAMMÀ  

11,5

Stuffed crust with ricotta of the mountains, base with fior di latte from the mountains and classic meatballs by nonno Enzo, grana padano fondue, buffalo mozzarella, evo oil, and basil. (1.7.4.)

DON EGIDIO 

11,5

base with courgette cream made by us, topped with: zucchini chips, classic meatballs by nonno Enzo, burrata heart, evo oil, and basil. (1.7.4.)

TETTI ILLUMINATI 

11

base with fior di latte from the mountains, topped with: igp mortadella, pistachio grains and cream, pecorino romano flakes, evo oil, and basil. (1.7.8.)

DETTO FATTO 

10,5

base with purple potato cream made by us and fior di latte from the mountains, with tense pancetta, topped with: crispy purple potato chips and grana padano dop fondue, evo oil, and basil (1.7.)

NAPOLITUDINE 

10,5

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. (1.7.4.)

DONNA RITA "LA CASERTANA" 

15

artichoke cream base, leaving: heart of burrata, fried artichoke segments, spek from trentino alto adige, basil evo oil (1.7.)



THE *best seller*

CENTRO CALABRIA

11

For lovers of Calabrian Nduja

hand-crushed tomato, smoked provola from the mountains, calabrian nduja, neapolitan sausage, evo oil and basil (1.7.)

RITORNO A NAPOLI

11

It takes inspiration from the Neapolitan Gateau

base fior di latte from the mountain sand ground pepper. output: neapolitan potato croquette, baked ham, evo oil and basil (1.7.)

MARINARA CONTEMPORANEA

12

A great classic revisited in a contemporary key

low temperature cooked cherry tomato, taggiasca olives, anchovies, garlic, oregano, evo oil and basil (1.4.7.)

MELANZANELLA

11

For lovers of mushroom aubergines called "a fungetiell"

cherry tomato cooked at low temperature, fior di latte from the mountains, mushroom aubergines. output: heart of burrata, evo oil and basil (1.7.)



VEGAN DREAM

11

courgette cream made by us, mushroom aubergines, yellow datterini tomatoes, roasted red datterini tomatoes, vegan cheese, courgette chips, purple potato chips, evo oil and basil (1.)



the
ICONIC
pizzas

O SAPORE DO MARE



19

designed by Giuseppe Scicchitano exclusively for Vincenzo Capuano

base fior di latte from the mountains, red prawn tartare*, bitter cocoa and neapolitan tarallo with suet, pepper and crumbled almonds, heart of burrata, evo oil and basil (1.7.8.14.)

A' PARMIGIAN RO' NONN

14

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 (1.7.9.3.4.)

MAZZ' A TARALL

14,5

base fior di latte from the mountains, ricotta from the mountains and naples salami, coming out of the oven: our iconic neapolitan tarallo with suet and pepper and crumbled almonds, evo oil and basil (1.7.8.)

A PIZZ' CU A' SCAROL

13

stuffed with escarole sautéed in a pan with capers, black olives and anchovies of cetara, provola from the mountains, pecorino romano, evo oil and basil (1.7.4.)



MARINARA 7

hand-crushed tomato, oregano, garlic, evo oil (1.)

MARGHERITA 8

Available in version "cartwheel" +3€

hand-crushed tomato, fior di latte from the mountain, evo oil, and basil (1.7.)

MARGHERITA CON BUFALA

hand-crushed tomato, buffalo mozzarella dop, evo oil, and basil (1.7.)

BUFALA A FILETTO

seasoned datterino tomato, buffalo mozzarella dop evo oil, and basil (1.7.)

NAPOLI

hand-crushed tomato, fiordilatte from the mountains, anchovies, taggiasca olives, evo oil, and basil (1.4.7.)

DIAVOLA ALLA NONNO ENZO

hand-crushed tomato, fior di latte from the mountains, spicy napoli salami according to nonno Enzo tradition, evo oil, and basil (1.7.)

COME UNA CAPRICCIOSA

hand-crushed tomato, fiordilatte from the mountains, taggiasca olives, porcini mushrooms, topped with: artichoke heart, cooked ham, evo oil, basil (1.7.)

BELLARIA

seasoned red datterino tomatoes, buffalo mozzarella dop. output: topped with burrata heart, prosc. seasoned raw ham, basil pesto, evo oil, basil (1.7.)

SGUARDO ALTO

base with fior di latte from the mountains, topped with: aged raw ham, grana padano dop flakes, dressed arugula, evo oil, and basil (1.7.)

SALSICCIA E FRIARIELLI

smoked provola from the mountains, neapolitan sausage and friarielli (neapolitan broccoli), evo oil and basil (1.7.)

CALZONE AL FORNO

filling with ricotta from the mountain, napoli salami, cooked ham, fior di latte from the mountains, hand-crushed tomato, evo oil and basil (1.7.)



TIRAMISU

SWEET SPHERE

SWEET SYMPHONY

ANNOURCHINO

SFOGLIATELLA BY THE SPOON

CHEESECAKE WITH BERRIES

CHEESECAKE WITH PISTACHIO



Soft Drink

WATER 75 CL	3
 	
COCA COLA 33 CL	3
COCA COLA ZERO 33 CL	3
FANTA 33 CL	3
SPRITE 33 CL	3

Wine

CONSULT OUR STAFF FOR
our selection of white and red wines.

Draft beers

CONSULT OUR STAFF FOR
our selection of draft beer..

Bottled beers

CONSULTA IL NOSTRO PERSONALE PER
our selection of bottled beers.

Bitters and Cocktails

CONSULT OUR STAFF FOR
our selection of bitters and cocktails.

Supplements depending on the request
from 1.00, 2.00 and 3.00 euro

COVER CHARG 2,5 EURO FOR PERSON

IF YOU SUFFER FROM FOOD ALLERGIES OR INTOLERANCES, REPORT IT TO OUR STAFF

- 1. Crustaceans** and products made from crustaceans and their derivatives
- 2. Cereals** containing gluten and derived products
- 3. Celery** and celery-based products
- 4. Eggs** and egg products
- 5. Mustard** and mustard-based products
- 6. Fish** and fish products
- 7. Sesame seeds** and sesame seed products
- 8. Peanuts** and peanut products
- 9. Sulfur dioxide** and sulphites
- 10. Soy** and soy products
- 11. Lupines** and lupine products
- 12. Milk** and derived products including lactose
- 13. Shellfish** and shellfish products
- 14. Nuts**

Our awards and recognitions



Vincenzo Capuano
vivere di pizza è meraviglioso