



Vincenzo Capuano

# VINCENZO CAPUANO

World champion of pizza

**HELLO** *Nola!*



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*

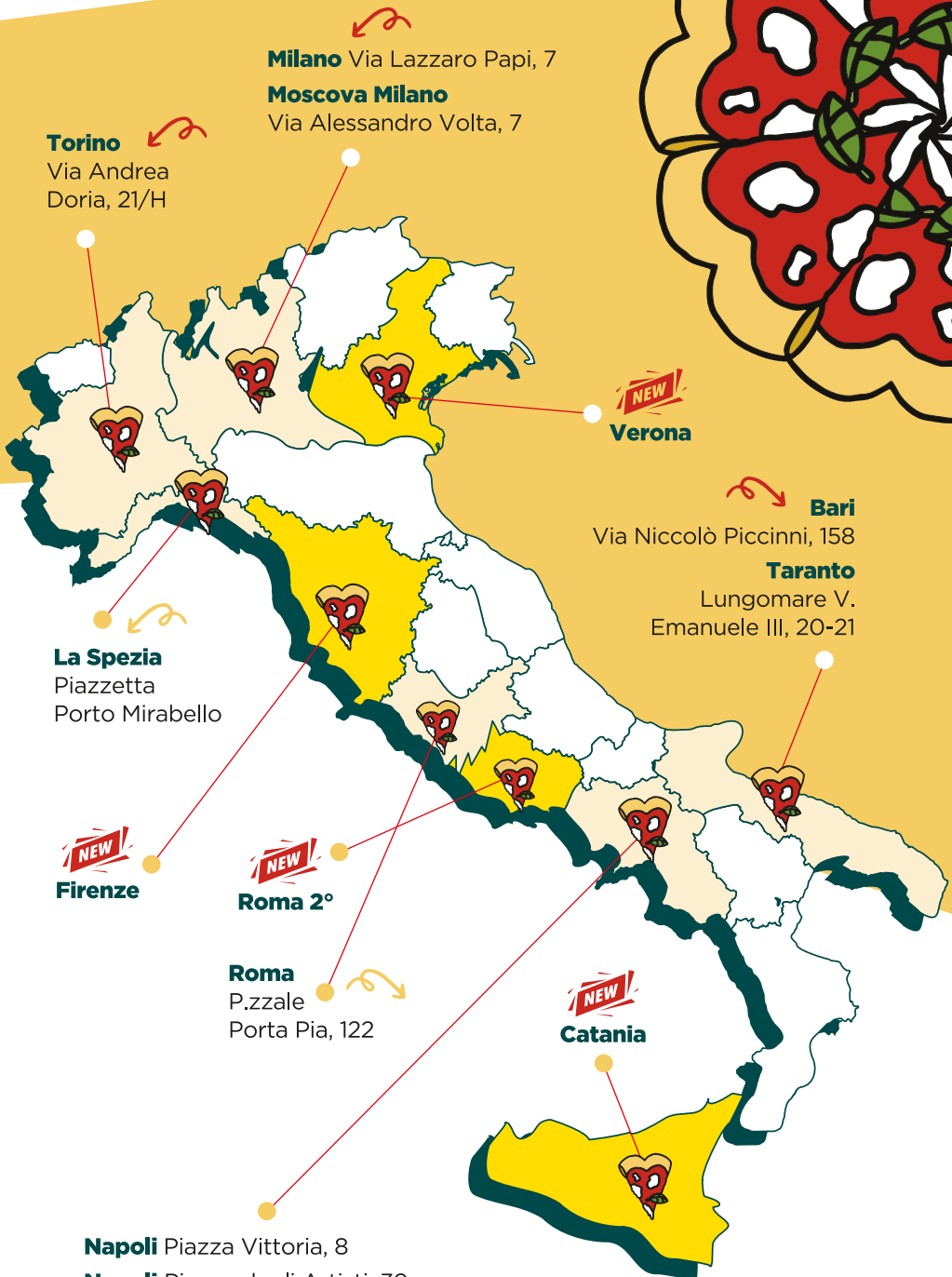
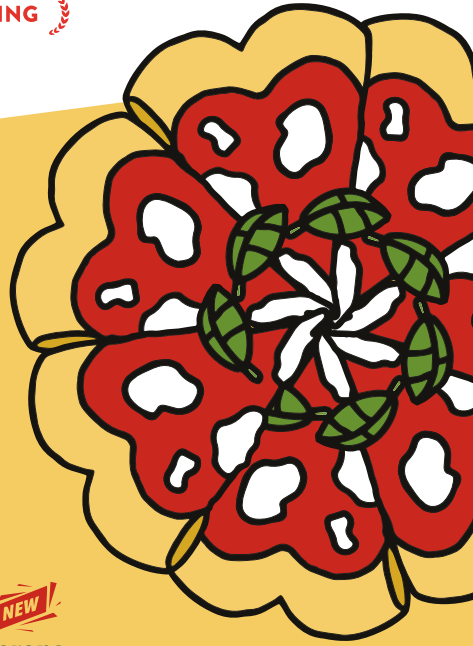
**Latteria Sorrentina** represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

OUR PARTNERS





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



**Torino**  
Via Andrea  
Doria, 21/H

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

**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, 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.)



**Stuffed crust with ricotta**



**Vincenzo's favorites**



# 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.)

\*Product blast chilled and frozen



**Gluten Free + 3 €**

## 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.)

the  
TRADITIONAL



## GRAFFA OF GRANDPA ENZO'S

Various tastes

## FAMOUS NEAPOLITAN LEMON CAKE (1.3.7.)

## GRANDPA ENZO'S TIRAMISÙ HOMEMADE (1.3.7.8.)

## HOMEMADE CHEESECAKE (1.7.)

Various tastes



the  
SWEET  
cuddles



10

10

11

9

13

12

11

10

10

6

## Beer

### Bottled beers

<b>ESTRELLA GLUTEN FREE</b>	5
<b>CORONA 0.0</b>	6
<b>BECK'S</b>	3,5
<b>FRANZISKANER</b>	7
<b>LEFFE BLONDE</b>	6
<b>LEFFE TRIPLE</b>	6

### Draft beers

<b>STELLA ARTOIS</b>	
BLONDE - 20 cl - 5%	3
BLONDE - 40 cl - 5%	5
<b>LEFFE</b>	
RED - 33 cl - 6,6%	6

## Soft drink

<b>NATURAL WATER</b> 50cl	2
<b>SPARKLING WATER</b> 50cl	2
<b>COCA COLA</b> 33cl	3,5
<b>COCA COLA ZERO</b> 33cl	3,5
<b>COCA COLA NO CAFFEINA</b> 33cl	3,5
<b>FANTA</b> 33cl	3,5
<b>SPRITE</b> 33cl	3,5
<b>GLASS OF WINE</b> (12.)	7

## Cocktail

<b>GIN</b> TONIC O LEMON	10
<b>APEROL SPRITZ</b> (12.)	7
<b>NEGRONI</b>	8

## Biters and Digestives

<b>AMARO DEL CAPO</b>	5	<b>RUM DIPLOMATICO</b>	8
<b>JAGERMEISTER</b>	5	<b>RUM ZACAPA</b>	12
<b>DISARONNO</b>	4	<b>GRAPPA</b>	5
<b>JEFFERSON</b>	7	BIANCA/BARRICATA	
<b>LIMONCELLO DI SORRENTO</b>	4	<b>SELEZIONE CICINIELLO</b>	5

## Wine

### White

<b>FALANGHINA</b>	20
MASTROBERARDINO (12.) IRPINIA	
<b>FURORE</b>	25
MARISA CUOMO (12.) IRPINIA	
<b>FIANO</b>	25
MASTROBERARDINO (12.)	
<b>GRECO DI TUFO</b>	25
MASTROBERARDINO (12.)	

### Red

<b>SELLA DELLE SPINE</b>	16
AGLIANICO DOC (12.)	
<b>VINI DELL'ARCO</b>	22
PRIMITIVO MANDURIA DOP (12.)	
<b>IAVA</b>	18
MONTEPULCIANO D'ABRUZZO DOC BIO (12.)	
<b>REGUTA</b>	24
MERLOT IGP (12.)	
<b>AGLIANICO</b>	20
MASTROBERARDINO (12.)	

## Bubbles

<b>MONTELLIANA</b>	20
MONTBLANC COUVEè (12.) EXTRA DRY	
<b>ABRAMI</b>	60
FRANCIACORTA MILLESIMATO (12.) BLANC DE NOIR	
<b>ABRAMI</b>	48
FRANCIACORTA (12.) SATEN BIO	
<b>ABRAMI</b>	48
FRANCIACORTA (12.) ROSÈ BIO	
<b>B. PERTOIS</b>	80
CHAMPAGNE (12.) BLANC DE BLANCS BRUT	

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

**COVER CHARG 2 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