



Vincenzo Capuano

# VINCENZO CAPUANO

World champion of pizza

**HELLO** Pomigliano!



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*

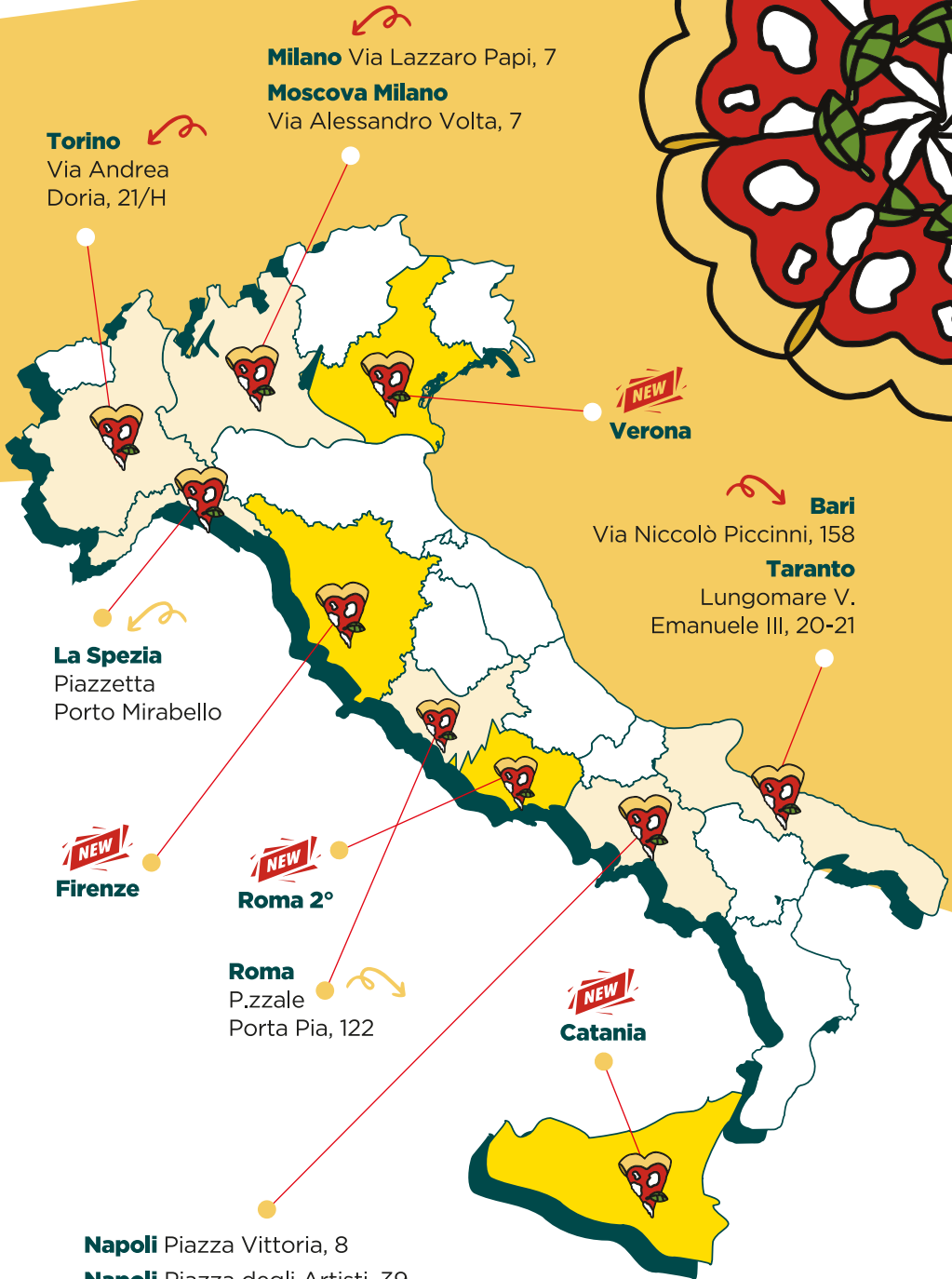
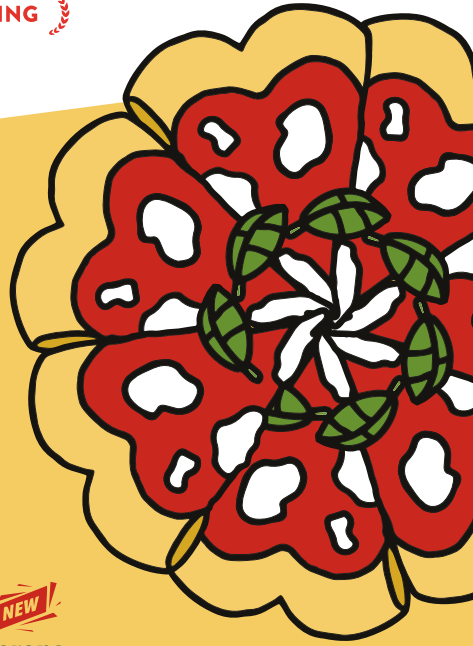
**Latteria Sorrentina** represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

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

## FRIED SPECIAL

ask the dining room staff

3,5

## 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

## MONTANARA WITH RAGÙ 2 pz.



neapolitan ragù, grana padano and basil (1.7.9.)

4

## POTATO CROQUETTE 1 pz.

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

2,5

## BRUSCHETTE WITH CHERRY TOMATOES 2 pz.

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

3

## GRANDPA ENZO'S AUBERGINE PARMIGIANA

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

6

## 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

10

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.)

## POLLASTRELLA

11

lettuce, grilled chicken breast, croutons, fondue grana padano (1.7.)

\*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**   12


**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**  11


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


**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**  12


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**  12

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**  12

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**  11

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.)



# THE *best seller*

## CENTRO CALABRIA

10

### 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

10

### 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

10

### 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.)

## FORMAGGI E MIELE

14

grana padano fondue base, provola dei monti, blue bergader, outgoing: cheese, ricotta, honey, walnuts, evo oil and basil (1.7.8.)



## VEGAN DREAM

12

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

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** 6,5

hand-crushed tomato, oregano, garlic, evo oil (1.7)

**MARGHERITA** 7

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

**MARGHERITA LARGE SIZE** 12**cartwheel** Ø 36 cm.**MARGHERITA CON BUFALA**

hand-crushed tomato, buffalo mozzarella dop, evo oil, and basil (1.7) 9

**BUFALA A FILETTO** 9

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

**NAPOLI** 10

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

**DIAVOLA ALLA NONNO ENZO** 9

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

**DON LUIGI COSACCA** 7

hand-crushed tomato, pecorino romano, evo oil and basil (1.7)

**COME UNA CAPRICCIOSA** 12

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

**BELLARIA** 12

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** 11

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** 10

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

**CALZONE AL FORNO** 10

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)

**CARTWHEEL VERSION** + 1 euro*pizzas*  
**IN THE**  
*rutiello***MARGHERITA** 9**MARINARA CONTEMPORANEA** 14**SALSICCIA E FRIARIELLI** 12**A' PARMIGIAN RO' NONN** 15**GRAFFA OF GRANDPA ENZO'S**  6  
Various tastes**GRANDPA ENZO'S TIRAMISU**  7  
(1.3.7.8.)**CHEESECAKE NEW YORKER** (1.7) 8  
with cream and berries**NEAPOLITAN BABÀ** (1.3.7.) 6*the*  
**SWEET**  
*cuddles***CAKE SERVICE** + 1 euro per person

## Beer

### Bottled beers

<b>KBIRR NATAVOTA</b> LAGER - 33 CL - 5,2% - NAPOLI	5
<b>KBIRR #CUORE DINAPOLI</b> AMERICAN PALE ALE - 33 CL - 5% - NAPOLI	5,5
<b>KBIRR NATAVOTA RED</b> RED - 33 CL - 9% - NAPOLI	6
<b>SUPER 8 EXPORT</b> LAGER 33 CL 4.8% BELGIO	6
<b>TSUNAMI BELZIBU</b> IPA- 33 CL - 8,4% - ITALIA	7
<b>KARMA SUMERA</b> TRIPLE - 33 CL - 7,5% - ITALIA	7,5

### Draft beers

<b>KONIG LUDWIG SCHLOSS KELLER</b> BLONDE - 30 cl - 5,5% - GERMANIA	4,5
BLONDE - 50 cl - 5,5% - GERMANIA	6
<b>OBERBRAU 1605</b> RED - 30 cl - 6,5% - GERMANIA	5
RED - 50 cl - 6,5% - GERMANIA	7
<b>KONIG LUDWIG HEFE WEISSE</b> AMBER - 30 cl - 5,5% - GERMANIA	4,5
AMBER - 50 cl - 5,5% - GERMANIA	6

## Wine


### White

 <b>FALANGHINA TARDIVA</b> FATTORIA PAGANO	16
<b>FIANO TRENTANARE</b>	27
<b>CATALUNA</b> CATALANESCA	16
<b>LACRYMA CHRISTI</b> TENUTA AUGUSTEA	16
<b>PECORINO TERRE D'ALIGI</b>	16

### Red

 <b>AGLIANICO</b> JUNGANO	28
<b>GRAGNANO</b> OTTOUVE	22
<b>LACRYMA CHRISTI</b> TENUTA AUGUSTE	16
<b>MONTEPULCIANO D'ABRUZZO</b> TERRE D'ALIGI	16
<b>VALPOLICELLA CLASSICO SUPERIORE DI RIPASSO</b>	30

## Soft drink

<b>WATER</b> 50cl Lete, Sorgesana	2
<b>WATER</b> Ferrarelle Maxima 75cl	3
<b>COCA COLA   ZERO</b> 33cl	3
<b>FANTA/SPRITE</b> 33cl	3
<b>GLASS OF WINE</b> 	6

## Digestives

<b>COFFEE</b>	1,5
<b>DECAFFEINATED</b>	2
<b>LIMONCELLO</b> MARGA	3
<b>MELONCELLO</b> N. D'ORO	3
<b>AMARO</b> DEL CAPO	4
<b>AMARO</b> JÄGERMEISTER	4
<b>AMARO</b> JEFFERSON SERVED WITH: FRESH ORANGE AND ROSEMARY	7
<b>WHISKY</b> JACK DANIEL'S HONEY SERVED WITH: DARK CHOCOLATE, AMARETTO AND VARIOUS	8
<b>LIQUORE BABÀ</b>	4
<b>COGNAC MORE</b> PERE	8
<b>RHUM ZACAPA</b>	12
<b>GRAPPA</b> MARGA	5
<b>GRAPPA BARRIQUE</b> MARGA	5
<b>GRAPPA AL FICO</b> MARGA	5
<b>PASSITO</b> FINA PANTELLERIA SERVED WITH: DRIED ORANGE AND AMARETTO	6
<b>LIQUIRIZIA</b> MAZZETTI SERVED WITH: CRUMBLED AMARETTI, LIQUORICE ROOTS AND MINT LEAF	6
<b>RUM</b> DIPLOMATICO RESERVA SERVED WITH: DARK CHOCOLATE AND AMARETTO	8
<b>LIQUEUROUS WINE SHERRY</b> SERVED WITH: DARK FLAKES AND CHERRIES	8

## Bubbles

<b>CASTELLO DI GUSSAGO</b> SATEN	40
<b>RIBOLLA GIALLA</b> SPUMANTE FANTINEL	20
<b>VALDOBBIADENE</b> PROSECCO DOCG	18
<b>CHAMPAGNE</b> ASK THE ROOM STAFF	

## Cocktail

<b>GIN TONIC</b> Various types of gin	10
<b>APEROL SPRITZ</b>	7
<b>SPRITZ CAMPARI</b>	8
<b>NEGRONI</b>	8
<b>NEGRONI WRONG</b>	8

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**

- Crustaceans** and products made from crustaceans and their derivatives
- Cereals** containing gluten and derived products
- Celery** and celery-based products
- Eggs** and egg products
- Mustard** and mustard-based products
- Fish** and fish products
- Sesame seeds** and sesame seed products
- Peanuts** and peanut products
- Sulfur dioxide** and sulphites
- Soy** and soy products
- Lupines** and lupine products
- Milk** and derived products including lactose
- Shellfish** and shellfish products
- Nuts**



# *Our awards and recognitions*



*Vincenzo Capuano*  
vivere di pizza è meraviglioso