



**VINCENZO CAPUANO**

World champion of pizza

**HELLO** Napoli!

Piazza Trieste e Trento, 8

  
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*

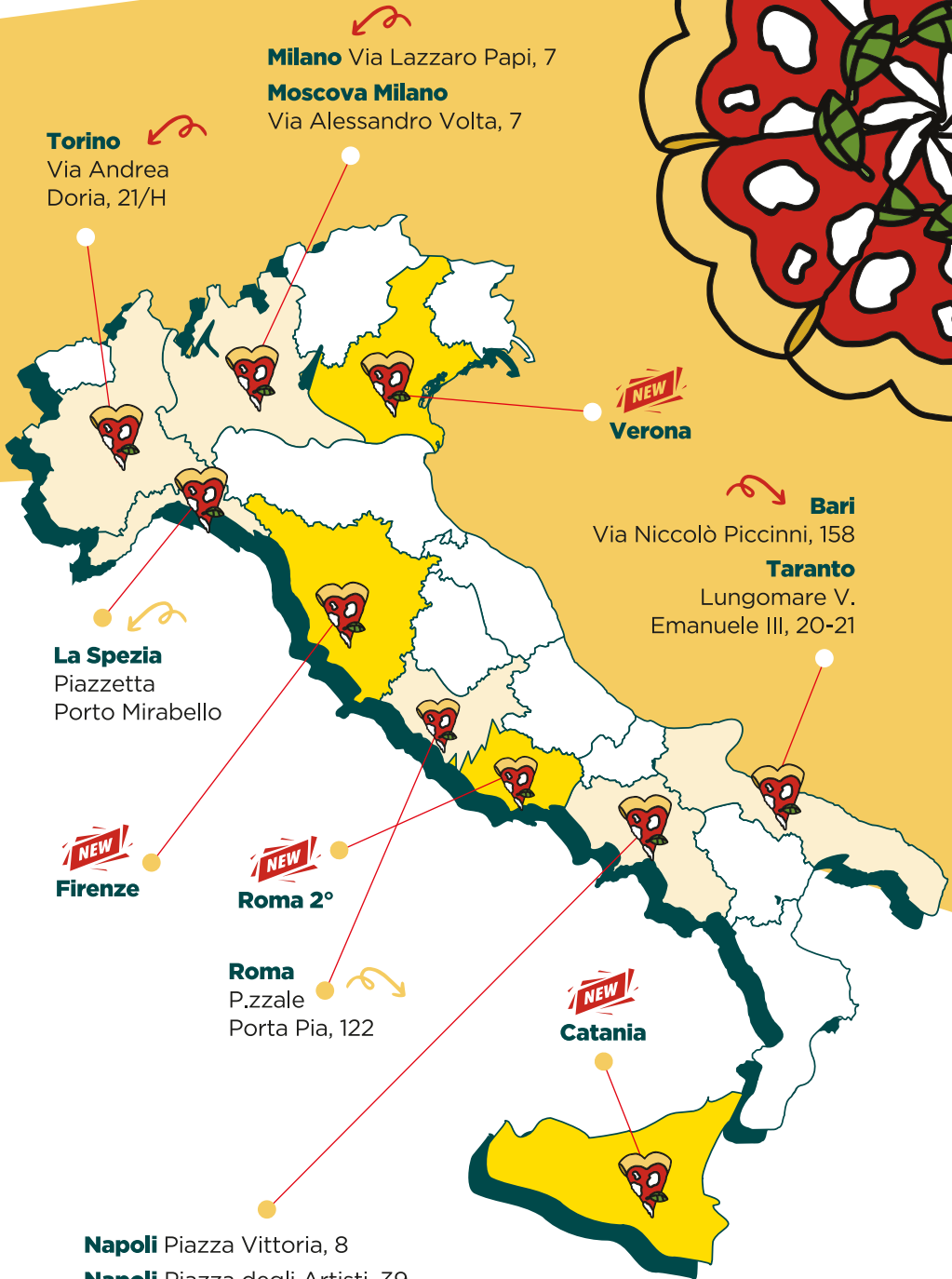
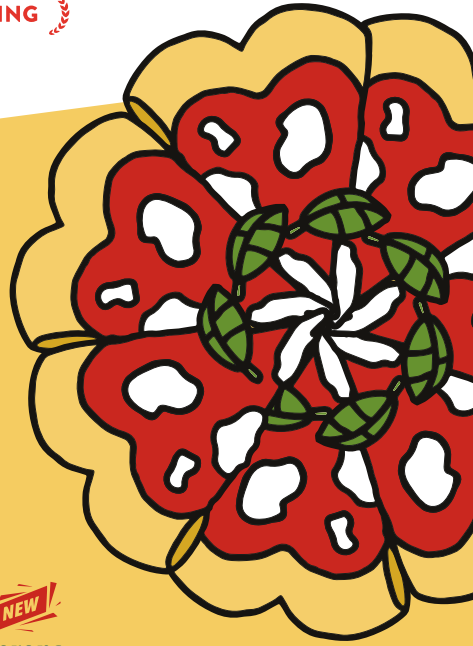
**Latteria Sorrentina** represents the true **tradition of Campania**, which has been handed down over the years from generation to generation: the **passion for new food, the genuine one**, the authentic one.

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 SALADS



## CAPRESE

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

13

## DON CARLO



green salad, dried tomatoes, provola dei monti, flakes of pecorino (7.)

13

## PAESTUM

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

13



# the STARTERS




## FRITTATINA

**NAPOLETANA** 2 pz.  
bucatini pasta, bechamel, pepper, minced meat, grana padano, provola of the mountain and basil (1.3.7.8.9.)

6

## MONTANARA

**AL RAGÙ** 2 pz.   
neapolitan ragù, grana padano and basil (1.3.7.8.9.)

5

## MIXED MONTANARE TRIO (1.3.7.5.4.8.)

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

## POTATO CROQUETTE 2 pz.

mashed potatoes, pepper, grana padano and smoked provola of the mountains (1.3.7.8)

6

## BRUSCHETTE WITH CHERRY TOMATOES 2 pz.

pizza bread with red datterino tomatoes, evo oil, basil (1.3.8.)

4

## PARMIGIANA DI MELANZANE

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

10

## FRENCH FRIES\* (1.3.7.8.)

5

## 250 GR. MOZZARELLA

served with: hot honeycomb focaccia, seasoned with: red and yellow tomatoes, rocket, evo oil and basil (1.7.)

15



# FRIED air of Naples



## FULL FRIED PIZZA

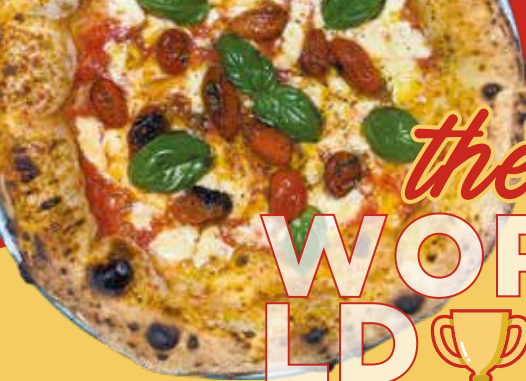
12

neapolitan pork cracklings, ricotta from the mountains, hand-crushed tomato, smoked provola from the mountains, salt, and a mix of peppers  
tomato on request (1.7.)

\*Product blast chilled and frozen



Lactose free + 3 €




*the*  
**WORLD**  
  
*Champion*

**PROVOLA E PEPE**  12

*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**   14


**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**  14


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**   14

**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**  13

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**  14

**Available in the "cartwheel" version** +3€

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**  12

**Available in the "cartwheel" version** +3€

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 cornice**



**Vincenzo's favorites**



# THE *best seller*

## CENTRO CALABRIA

12

### **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

12

### **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

12

### **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.)



## DON FERDINANDO DOUBLE COOKING

16

fried base, sautéed in the oven, with mozzarella, coming out of the oven: raw ham, evo oil and basil (1.7.)

## A' PARIMIGIAN RO' NONN

16

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

16

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

16

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

\*Product blast chilled and frozen



Lactose free + 3 €

**MARINARA** 8  
Available in the "cartwheel" version €+3

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

**MARGHERITA** 9  
Available in the "cartwheel" version €+3

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

**MARGHERITA SORRENTO** 11  
Available in the "cartwheel" version +3€

smoked provola from the mountains, pepper, grated lemon (1.7.)

**MARGHERITA CON BUFALA** 11  
Available in the "cartwheel" version +3€

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

**BUFALA A FILETTO** 11  
Available in the "cartwheel" version +3€

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

**NAPOLI** 12  
Available in the "cartwheel" version +3€

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

**DIAVOLA ALLA NONNO ENZO** 13  
Available in the "cartwheel" version +3€

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** 13  
Available in the "cartwheel" version +3€

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

**BELLARIA** 14  
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** 13  
Available in the "cartwheel" version +3€

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** 12  
smoked provola from the mountains, neapolitan sausage and friarielli (neapolitan broccoli), evo oil and basil (1.7.)

**CALZONE AL FORNO** 12  
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.)

**NEAPOLITAN BABÀ** 8  
(1.3.7.)

**GRANDPA ENZO'S TIRAMISÙ** 6  
HOMEMADE (1.3.7.8.)

**SWEET OF THE DAY** 7  
Ask the dining room staff



## Soft drink

<b>WATER</b> 75 cl Natural, Sparkling	3,5
 	
<b>COCA COLA</b> 33cl	3,5
<b>COCA COLA ZERO</b> 33cl	3,5
<b>FANTA</b> 33cl	3,5
<b>SPRITE</b> 33cl	3,5
<b>GLASS OF WINE</b>	6

## Beer

### Draft Beer



STELLA ARTOIS

0,20 CL 4,5  
0,40 CL 6



LEFFE ROSSA

0,33 CL 6

### Bottled beers



LEFFE BLONDE  
CL. 33  
6



LISA  
CL. 33  
6



DUCHESSA  
CL. 33  
6

## Cocktails

<b>CAMPARI SPRITZ</b>	8
<b>APEROL SPRITZ</b>	8
<b>AMERICANO</b>	8
<b>NEGRONI</b>	10
<b>NEGROSKY</b>	10
<b>GIN TONIC</b>	10
<b>VODKA TONIC</b>	10
<b>GIN LEMON</b>	10
<b>VODKA LEMON</b>	10
<b>MOSKOW MULE</b>	10
<b>FERDINANDO'S</b>	10
<b>VIRGIN FERDINANDO'S</b>	8

## Wines

### White

<b>FIANO DI AVELLINO</b> PATERNO	25
<b>GRECO DI TUFO</b> PATERNO	25
<b>FALANGHINA</b> RADICI VIVE	18
<b>GEWURZTRAMINER</b> SAN MICHELE APPIANO	35
<b>RIBOLLA GIALLA</b> PERUSINI	25
<b>PECORINO BIO</b> JOCO STYLE FONTEZOPPA	20
<b>GRILLO BRANCIFORTI</b> FIRRIATO	20

### Red

<b>GRAGNANO OTTOUVE</b> SALVATORE MARTUSCIELLO	25
<b>AGLIANICO RADICI VIVE</b> ASTRONI	18
<b>MOIO 57</b> MOIO	30
<b>CHIANTI CASTIGLIONI</b> MARCHESI DE FRESCOBALDI	20
<b>UMANI RONCHI</b> MONTEPULCIANO D'ABRUZZO	20
<b>LIRICA PRIMITIVO</b> DI MANDURIA PRODUTTORI MANDURIA VINI	25
<b>NERO D'AVOLA</b> BRANCIFORTI FIRRIATO	18
<b>Rosè</b>	
<b>ROSATO TERRE CERASE</b> VILLA MATILDE	25

## Distillates

<b>LIMONCELLO</b>	4
<b>MELONCELLO</b>	4
<b>AMARO DEL CAPO</b>	5
<b>JÄGERMEISTER</b>	5
<b>JEFFERSON</b>	6
<b>HAVANA 3Y</b>	6
<b>J BALLY 7Y</b>	15
<b>LAPHROAIG 10Y</b>	10
<b>GLEN MORANGIE 10Y</b>	10
<b>BUSKER RED</b>	6
<b>WOODFORD RESERVE</b>	10
<b>PATRON REPOSADO</b>	12
<b>SIBONA UVE</b> DI LANGA 50CL	6
<b>SIBONA BOTTI</b> DI PORTO 50CL	8
<b>VALFRUTTA SMOOTHIES</b>	4

## Bubbles

<b>TRENTA PIOLI</b> ASPRINIO	30	<b>DE BERNARD</b> SPUMANTE CUVÉE PRESTIGE	20
<b>FOSS MARAI</b> PROSECCO VALDOBBIADENE BRUT	25	<b>VITAGLIANO</b> AMIENS PAS DOSÉ	20

Supplements depending on the request from 1.00, 2.00 and 3.00 - COVER CHARG 3 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