

VINCENZO CAPUANO

I'm a third-generation pizza chef, raised amidst the aromas of my family's ovens in Naples. I've transformed tradition into something contemporary, creating my own contemporary pizza: light, vibrant, made with technique, heart, and quality ingredients. Every dough tells my story. Every pizza is a piece of Naples I bring to the world.

MAKING A LIVING FROM PIZZA IS WONDERFUL.

Capuano experience

We are the first pizzeria in the world where it is possible to cut pizza with scissors. A way to enhance the cornice.

Try it too!

50 TOP PIZZA

due spicchi

GAMBINO ROSSO

CAPUTO

NAPOLI

PIZZA VILLAGE

PIZZA EXPO

S.T.D.

G.S.I.

SCATTI DI GUSTO

EXPO MILANO

OUR PARTNERS

CAPUTO

Latteria Sorrentina

CAPASSO



PIZZACHEFFORTHREEGENERATIONS

FOLLOW VINCENZOCAPUANO

LOCATION

GERMANY

Berlino - Weinbergsweg 24
Berlino - rosenthaler str. 36
Bielefeld - Musterplatz 9

OLANDA

Amsterdam - Herengracht 88A

KOSOVO

Pristina - ruga b
Pristina - Pejton, RdJkshin hoti Albimal

SPAIN

Ibiza - Av. Pere Matu's Noguera, 16

ASIA

Singapore - Robertson Quay
Hong Kong - Wan Chai

Napoli (14 Locations)

Napoli - Piazza Vittoria 8
Napoli - (Vomero) Piazza degli artisti 39
Napoli - (Chiaia) Via Bisignano 14
Napoli - Piazza Trieste e Trento 8
Pozzuoli - (Pozzuoli) Largo San Paolo 17
Pomigliano d'Arco - Via Leone 5
Caserta - Piazza Matteotti 40
Aversa - Viale Kennedy 9
Avellino - Viale Italia 199
Battipaglia - Via Baratta 6
Nola - ss7bis 251
Pompei - Via Roma 27
Maximal Pompei
Torre Annunziata tv Landolfi 75
Sorrento - Via Marina di Cassano 42



Italy



Germany



Netherlands



Kosovo



Mumbai, India



50 TOP PIZZA



12th BEST PIZZERIA CHAIN ARTISANS OF WORLD 2024



13th BEST PIZZERIA CHAIN ARTISANS OF WORLD 2025



BEST MARKETING 2024

BEST MARKETING 2025

WINE

House Red Wine

EL VOLQUETE TEMPRANILLO	
GLS	1050
BTL	4200

RIPORTA PRIMITIVO PUGLIA IGP

GLS	1400
BTL	5600

OUTBACK JACK SHIRAZ

GLS	1400
BTL	5600

BEER

Draft Beer

TOIT - TINT IN WIT	
330 ML	350
500 ML	475

TOIT - HEFEWEIZEN

330 ML	350
500 ML	475

TOIT - BANGER LAGER

330 ML	350
500 ML	475

PERONI NASTRO AZZURRO

330ML	900
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Cocktails

MOJITO	850
LONG ISLAND ICED TEA	900
OLD FASHIONED	850
SANGRIA (RED / WHITE / ROSÉ)	750
NEGRONI	800
WHISKY SOUR	850
MARGARITA	850
APEROL SPRITZ	850

Aperitivo & Digestivo

APEROL	550
CAMPARI	550
LIMONCELLO	700
SAMBUCA EXTRA MOLINARI	650



vincenzocapuano.in

Our dishes may contain allergens. Please inform our staff of any dietary restrictions or allergies when placing your order.

- Vegetarian

Spicy

Gluten

Nut

Dairy
- Egg

Alcohol

Crustacean

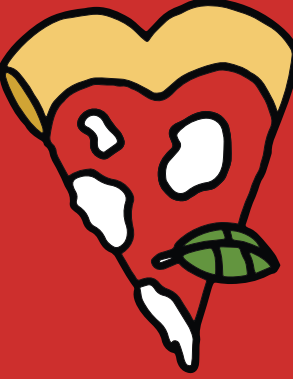
Shellfish

Fish
- Stuffed crust with ricotta

Vincenzo's favorites

Vegan

All Prices are exclusive of GST and applicable government taxes.
We do not charge any service charges



Vincenzo Capuano

vivere di pizza è meraviglioso



THE WORLD CHAMPION



PROVOLA E PEPE 1145

Iconic Pizza Winner the 19th World Championship

Smoked provola from the mountains, hand-crushed Pomodori pelati tomatoes, pepper mix, seasoned roasted cherry tomatoes, evoo & basil

THE BESTSELLER

A journey through taste and comfort, for those who love to be indulged from the very first bite.

TETTI ILLUMINATI 1370

Base w/ fior di latte, topped w/ IGP mortadella, pistachio cream, pecorino romano flakes, evoo & basil

MARGHERITA 930

Available in version cartwheel +275

Salsa di Pomodoro Vincenzo, fior di latte, evoo & basil

MARGHERITA CON BUFALA 1150

Salsa di Pomodoro Vincenzo, bufala mozzarella DOP, evoo & basil

CENTRO CALABRIA 1370

For lovers of Calabrian Nduja

Salsa di Pomodoro Vincenzo, smoked provola, Calabrian Nduja, Neopolitan sausage, evoo & basil

DIAVOLA ALLA NONNO ENZO 1260

Available in version cartwheel +275

Salsa di Pomodoro Vincenzo, fior di latte, spicy spianata according to nonno Enzo tradition, evoo & basil



THE TRADITIONAL

COME UNA CAPRICCIOSA 1240

Salsa di Pomodoro Vincenzo, fior di latte, taggiasca olives, button mushrooms, topped w/ artichoke heart, cooked ham, evoo & basil



NAPOLI 1260

Salsa di Pomodoro Vincenzo, fior di latte from the mountains, anchovies, taggiasca olives, evoo & basil

DON EGIDIO 1150

Base w/ home-made courgette cream, topped w/ zucchini chips, classic pork meatballs by nonno Enzo, burrata heart, evoo & basil

DON VINCENZO 1260

Stuffed crust w/ ricotta cheese, yellow cherry tomatoes, bufala mozzarella DOP, pecorino flakes, pepper, sliced almonds, evoo & basil

TAGLIO ESTIVO 1150

Available in version cartwheel +275

Smoked provola, pepper, roasted red & yellow datterino tomatoes, capsicum puree, pecorino, evoo & basil



MARINARA CONTEMPORANEA 1150

A great classic revisited in a contemporary way

Slow cooked cherry tomatoes, taggiasca olives, anchovies, garlic, oregano, evoo & basil

DOMENICHE LONTANO 1150

Base w/ bufala mozzarella DOP, baked potatoes, neapolitan sausage, evoo & basil

CALZONE AL FORNO 1350

Filling w/ ricotta cheese, salame Napoli, cooked ham, fior di latte, topped w/ hand-crushed Pomodori pelati tomatoes, evoo & basil

BELLARIA 1480

Red datterino tomatoes, bufala mozzarella DOP, topped w/ burrata heart 24 month prosciutto di parma, pesto, evoo & basil

100% VEGAN SOGNO VEGANO 1040

Home-made courgette cream, aubergines, roasted red & yellow datterino tomatoes, vegan cheese, courgette chips, potato chips, chimichurri, evoo & basil

ABBRACCIO E MAMMA 1260

Stuffed crust w/ ricotta, fior di latte, classic pork meatballs by nonno Enzo, grana padano fondue, evoo & basil

MARITA 930

Available in version cartwheel +275

"Best of both" half margherita & half marinara pizza, enjoy 2 flavours in one

MELANZANELLA 1130

for lovers of aubergines called a "FUNGITIELLO"

Fior di latte, roasted cherry tomatoes, eggplant, pepper, slow cooked cherry tomato cream, burrata heart, evoo & basil

NAPOLITUDINE 1260

Salsa di Pomodoro Vincenzo, smoked provola, topped w/ classic pork meatballs by nonno Enzo, ricotta, pepper, evoo & basil

RITORNO A NAPOLI 1260

It takes inspiration from the Neapolitan Gateau

Fior di latte, ground pepper, neapolitan potato croquette, cooked ham, evoo & basil

MUMBAI SPECIAL PIZZA

CHICKEN TIKKA 1040

Salsa di Pomodoro Vincenzo, fior di latte, chicken tikka, bird eye chili, coriander, red onions

PANEER CHIMICHURRI 1040

Salsa di Pomodoro Vincenzo, fior di latte, chimichurri paneer, red onions

AGLIO E OLIO PIZZA 1000

Available in version cartwheel +275

Base w/ Salsa di Pomodoro Vincenzo, sliced garlic, bird eye chili

PESTO BASILICO 1150

+295 stracciatella

Fior di latte, basil pesto, cherry tomatoes, parmigiano, pine nuts

TARTUFO 1480

Available in version cartwheel +275

Truffle cream, fior di latte, mushrooms, truffle burrata, rucola, parmigiano

THE CRUST DIPPER

TRE TUFFI 250

Trio dips featuring: hot honey, basil pesto & arrabiata sauce

THE STARTERS & SALADS

PATATINE FRITTE AL TARTUFO 715

Thunder crunch fries infused w/ white truffle oil, parmigiano, served w/ chili & mayo

CAESAR SALAD 715

add 150g chicken breast +295

Crunchy romaine lettuce, baked croutons, home-made caesar dressing, cherry tomatoes, parmigiano, evoo

PARMIGIANA DI MELANZANE 715

Oven-baked eggplant parmigiana, Napoletana ragu, smoked provola, basil

FOCACCIA 435

Home-made thin focaccia bread served w/ basil pesto & capsicum cream

CAVOLO MELONE 800

Green kale, hami melon, spicy ginger tofu dressing, cherry tomatoes, cranberries, feta cheese, roasted cashews, shaved almonds

TRIS DI MONTANARE 985

Fried Neapolitan pizza dough (3pcs)

- Courgette cream & chips
- Mortadella, ricotta, pistachio
- Burrata heart, anchovies, lemon zest

BURRATA CLASSICA 875

Burrata cheese 125g, rucola, cherry tomatoes, basil pesto, oil caviar, balsamic

BRUSCHETTA 535

Toasted home-made bread, cherry tomato salsa, cayenne honey glaze, parmigiano, evoo & basil (2pcs)

BURRATA PESCA E ARANCIA 965

Burrata cheese 125g, spicy peach salsa, orange pulp, roasted beetroot, pecan, cayenne honey glaze, oil caviar, pistachio

BARBABIETOLA ROSSA 765

Roasted beetroot, feta cheese, lemon dressing, rucola, cherry tomatoes, raisin, balsamic, sesame seeds, pecan

SALUMI 1645

24 month prosciutto di parma, mortadella bologna, salame napoli, stracciatella, rucola, sun dried tomatoes, taggiasca olives, toasted home-made bread



THE PASTAS

RAGU DI AGNELLO 1095

Home-made fusilli, slow cooked lamb ragu, red wine, parsley, parmigiano

ARRABIATA 910

Home-made casarecce, chef's signature spicy Salsa di Pomodoro Vincenzo, basil

RISOTTO AI FUNGHI 910

Carnaroli rice, mushroom ragu, white wine, truffle cream sauce, parmigiano

AURORA TARTUFO 985

Home-made fusilli, pink aurora sauce, cherry tomatoes, truffle cream, parmigiano

GNOCCHI PESTO 965

Home-made potato gnocchi, pesto genovese, cherry tomato, cream, parmigiano reggiano, pine nuts, basil

GNOCCHI SPEZIATI 965

Home-made potato gnocchi, signature spicy sauce, cherry tomatoes, cream, parmigiano, basil

GNOCCHI FORMAGGI 965

Home-made potato gnocchi, cream, parmigiano, pecorino, cherry tomatoes

AGLIO E OLIO CON GAMBERI 985

Linguine, black tiger prawns, bird eye chili, sun-dried tomatoes, white wine, evoo

RISOTTO PICCANTE 985

Carnaroli rice, Chef's signature spicy Salsa di Pomodoro Vincenzo, white wine, parmigiano, green oil, basil

RAVIOLI AI PORCINI 1095

Home-made ravioli, stuffed with porcini mushrooms, truffle cream sauce, parmigiano, oil caviar, green oil



DOLCI

TIRAMISU 655

Mascarpone cream, pistachio, savoiardi biscuit, coffee

CREME BRULEE 545

Custard base, caramelized rapadura, berries

BISCOFF CHEESECAKE 690

Lotus biscoff, cream mascarpone, cookie crumble base, pistachio

GELATO VANIGLIA 325

Vanilla gelato, crushed pistachio

CIAMBELLA 580

+195 gelato

Lightly fried airy dough from Naples, topped w/ cinnamon sugar, berry jam, mascarpone cheese

MOUSSE AL CIOCCOLATO 545

Aragua chocolate mousse, cream mascarpone, chocolate shreds

