

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!



PIZZACHEF FORT THREE GENERATIONS

    FOLLOW VINCENZO CAPUANO

LOCATION

GERMANY

Berlino - Weinbergsweg 24
Berlino - rosenhaler str. 36
Bielefeld - Klosterplatz 9

OLANDA

Amsterdam - Herengracht 88A

KOSOVO

Pristina - ruga b
Pristina - Pejton, Rikjshin 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
Maximali Pompei
Torre Annunziata tv Landolfi 75
Sorrento - Via Marina di Cassano 42



 12th BEST PIZZERIA CHAIN ARTISANS OF WORLD 2024

 BEST MARKETING 2024

 13th BEST PIZZERIA CHAIN ARTISANS OF WORLD 2025

 BEST MARKETING 2025

All prices are in Indian Rupees (₹). Applicable Government Taxes (GST) will be charged as per prevailing regulations. An optional 10% service charge may be suggested on the final bill in appreciation of our service team and may be removed upon request.

WINE

House Red Wine

EL VOLQUETE TEMPRANILLO

GLS 1,050
BTL 4,200

RIPORTA PRIMITIVO PUGLIA IGP

GLS 1,400
BTL 5,600

OUTBACK JACK SHIRAZ

GLS 1,400
BTL 5,600

House White Wine

GIACONDI CHARDONNAY

GLS 1,250
BTL 6,250

SOLEDORO TREBBIANO RUBICONE

GLS 1400
BTL 7000

MANNARA PINOT GRIGIO

GLS 1550
BTL 7750

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

330 ML 900

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

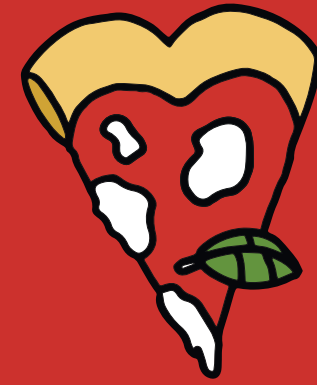
650



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



Vincenzo Capuano

vivere di pizza è meraviglioso



OUR PARTNERS



THE WORLD CHAMPION



PROVOLA E PEPE 1040

Iconic Pizza Winner the 19th World Championship

Smoked provola from the mountains, hand-crushed San Marzano 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 1245

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

MARGHERITA 845

Available in version cartwheel +275
San Marzano sauce, fior di latte, evoo & basil

MARGHERITA CON BUFALA 1045

Hand-crushed San Marzano tomatoes, bufala mozzarella DOP, evoo & basil

CENTRO CALABRIA 1245

For lovers of Calabrian Nduja
San Marzano sauce, smoked provola, Calabrian Nduja, Neopolitan sausage, evoo & basil

DIAVOLA ALLA NONNO ENZO 1145

Available in version cartwheel +275
San Marzano sauce, fior di latte, spicy spianata according to nonno Enzo tradition, evoo & basil



THE TRADITIONAL

COME UNA CAPRICCIOSA 1125

San Marzano sauce, fior di latte, taggiasca olives, button mushrooms, topped w/ artichoke heart, cooked ham, evoo & basil



DON VINCENZO 1145

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

TAGLIO ESTIVO 1045

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

MARINARA CONTEMPORANEA 1045

A great classic revisited in a contemporary way
Slow cooked cherry tomatoes, taggiasca olives, anchovies, garlic, oregano, evoo & basil



DOMENICHE LONTANO 1045

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

CALZONE AL FORNO 1225

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

BELLARIA 1345

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

SOGNO VEGANO 945

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



ABBARACCIO E MAMA 1145

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

MARITA 845

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

MELANZANELLA 1025

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 1145

San Marzano sauce, smoked provola, topped w/ classic pork meatballs by nonno Enzo, ricotta, pepper, evoo & basil

RITORNO A NAPOLI 1145

It takes inspiration from the Neapolitan Gateau
Fior di latte, ground pepper, neapolitan potato croquette, cooked ham, evoo & basil



MUMBAI SPECIAL PIZZA

CHICKEN TIKKA 945

Pizza sauce, fior di latte, chicken tikka, green chili, red onions

PANEER CHIMICHURRI 945

Pizza sauce, fior di latte, chimichurri paneer, red onions

PESTO BASILICO 1045

+295 stracciatella
Fior di latte, basil pesto, cherry tomatoes, parmigiano, pine nuts

TARTUFO 1345

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



THE CRUST DIPPER

TRE TUFFI 225

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

THE STARTERS & SALADS

PATATINE FRITTE AL TARTUFO 650

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

CAESAR SALAD 650

add 150g chicken breast +395
Crunchy romaine lettuce, baked croutons, home-made caesar dressing, cherry tomatoes, parmigiano, evoo

PARMIGIANA DI MELANZANE 650

Oven-baked eggplant parmigiana, San Marzano ragu, smoked provola, basil



FOCACCIA 395

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

CAVOLO MELONE 725

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

TRIS DI MONTANARE 895

Fried Neapolitan pizza dough (3pcs)

1. Courgette cream & chips
2. Mortadella, ricotta, pistachio
3. Burrata heart, anchovies, lemon zest



BURRATA CLASSICA 795

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

BRUSCHETTA 485

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

BURRATA PESCA E ARANCIA 875

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

BARBABIETOLA ROSSA 695

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

SALUMI 1,495

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



THE PASTAS

RAGU DI AGNELLO 995

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

ARRABIATA 775

Home-made casarecce, chef's signature spicy San Marzano sauce, basil

RISOTTO AI FUNGHI 825

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



CARBONARA 995

Fettuccine, guanciale pork cheeks, egg yolk, parmigiano, pepper

AURORA TARTUFO CON GAMBERI 995

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

GNOCCHI PESTO 875

Potato gnocchi, pesto genovese, cherry tomato, cream, parmigiano reggiano, pine nuts, basil

GNOCCHI SPEZIATI 825

Potato gnocchi, signature spicy sauce, cherry tomatoes, cream, parmigiano, basil

AGLIO E OLIO CON GAMBERI 995

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

RISOTTO SAN MARZANO 895

Carnaroli rice, Chef's signature spicy San Marzano sauce, white wine, parmigiano, green oil, basil

RAVIOLI SPINACI E RICOTTA 825

Home-made ravioli, stuffed with spinach & ricotta, cream, parmigiano, oil caviar, green oil, basil

DOLCI

TIRAMISU 595

Mascarpone cream, pistachio, savoiardi biscuit, coffee, amaretto



BISCOFF CHEESECAKE 625

Lotus biscoff, cream mascarpone, cookie crumble base

CREME BRULEE 495

Custard base, caramelized rapadura, berries

CIAMBELLA 525

+195 gelato
Lightly fried airy dough from Naples, topped w/ cinnamon sugar

MOUSSE AL CIOCCOLATO 495

Aragua chocolate mousse, whipped cream, chocolate shreds

GELATO VANIGLIA 295

Vanilla gelato, crushed pistachio