

BERLIN - BIELEFELD



CAPVIN BERLIN



ENGLISH

HOW TO EAT PIZZA NAPOLETANA STYLE



STEP 1

Just look at that pizza... mmmm



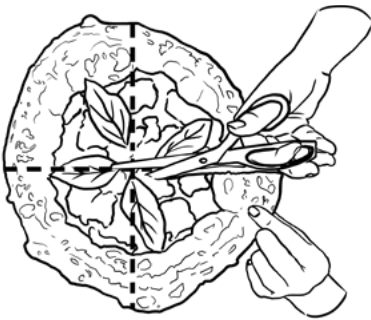
STEP 2

We've seen enough, lets eat!



STEP 3

Grab some golden scissors



STEP 4

Cut the pizza into four pieces



STEP 5

Fold pizza from outside corners



STEP 6

Let toppings flow into your mouth. Slurping is allowed :)



STEP 7

Or you can fold the tip back & nothing will flow out!



STEP 8

Yummy! Nothing left but to dig in!

Our team will bring you a pair of golden scissors so you can try the full experience. If you would prefer for us to cut your pizza before you get it, we are more than happy to do that too!

A LITTLE ABOUT US

SOUTHERN FLAIR MEETS
THE NORTHERN TASTE



Neapolitan Pizza is art, tradition and a bubbly, fluffy experience. Bubbly and fluffy is especially true for the crust, which surrounds the thinly made and thickly covered middle of our pizzas. Crispy is not what we do, hence the saying "Don't trust the crust - it's time for cloudy dough". Our "cloud" flour created by Vincenzo Capuano is what makes our pizzas so quintessentially Neapolitan; full of flavour enveloped by this special fluffy goodness.



All of our products come directly out of Naples and with it, guarantee a completely authentic taste.

Alongside our classic pizza recipes, Vincenzo Capuano makes sure to keep us updated and supplied with his innovative pizza creations.


With lots of love for the art of the hand-made, our Neapolitan "Pizzaioli" make sure that quality is consistent with 60-90 seconds being the standard for time spent in our hand-finished dome oven.

Fresh, high quality ingredients and a dough made with love. The professionally trained expertise of our Pizzaioli brings tastes to your plate that will excite you and make you wish you had more room to order another pizza directly after.

APPETIZERS

-  **MOZZARELLA DI BUFALA CAMPANA** **12**
Date tomatoes, basil, served with homemade bread, cold-pressed olive oil
-  **BRUSCHETTA** **6**
Homemade bread, date tomatoes, garlic, basil, cold-pressed olive oil
-  **PARMIGIANA** **9**
Fried aubergine with tomato sauce, parmesan & basil
-  **CROCCHÉ DI PATATE** **6**
Two breaded & deep fried potato croquettes, provolone, parmesan, provola DOP, parsley, egg yolk, nutmeg, salt & pepper
- MONTANARA** **7**
Crispy pizzadough balls with toppings
-  2 pieces with tomato sauce, parmesan & basil
2 pieces with ricotta, mortadella di Bologna & pistachios

SALAD

-  **AMALFI SALAD** **13**
Lettuce, avocado, date tomatoes, parmesan, croutons, homemade Napoli Dressing

PIZZA

TRADIZIONALE NAPOLETANA

PART 1 OF 2

-  **MARINARA** **8**
San Marzano DOP tomatoes, garlic, oregano,
cold-pressed olive oil
+ stracciatella di bufala 4 (no garlic, oregano)
-  **MARGHERITA CLASSICA** **10**
San Marzano DOP tomatoes, fior di latte dei Monti,
pecorino romano, basil, cold-pressed olive oil
+ buffalo mozzarella 3,50
+ salami Napoli 3
+ prosciutto cotto 3
-  **BUFALA BIANCA** **12**
Buffalo mozzarella, date tomatoes, basil,
cold-pressed olive oil
-  **VESUVIO PICCANTE** **14**
San Marzano DOP tomatoes, spicy salami,
fior di latte dei Monti, pecorino romano, basil,
cold-pressed olive oil
+ stracciatella di bufala 4
- NAPOLI** **14**
San Marzano DOP tomatoes, fior di latte dei Monti,
sardines, black olives, capers, cold-pressed olive oil
-  **TARTUFO** **21**
Fior di latte dei Monti, black truffles,
parmesan cream, black pepper, white truffle oil
+ prosciutto cotto 3
-  **PROVOLA E PEPE** **10**
San Marzano DOP tomatoes, smoked provola DOP,
black pepper

PIZZA

TRADIZIONALE NAPOLETANA

PART 2 OF 2

LA BIANCA MORTADELLA

15

Fior di latte dei Monti, mortadella di Bologna, pistachios, pistachio cream, pecorino romano



PIZZA ORTOLANA

11

San Marzano DOP tomatoes, date tomatoes, zucchini, aubergine, artichokes, olives, cold-pressed olive oil

CALZONE

CALZONE CLASSICO

14

San Marzano DOP tomatoes, ricotta, salami Napoli, prosciutto cotto, fior di latte dei Monti, cold-pressed olive oil, garnished with parmesan & basil

PIZZA VERA FRITTA NAPOLETANA

15

San Marzano DOP tomatoes, ricotta, cicoli Napoletani, smoked provola DOP, salt & pepper

KIDS

ONLY THE BEST FOR OUR LITTLE GUESTS



PIZZA GIA

5

Margherita classica - San Marzano DOP tomatoes, fior di latte dei Monti, cold-pressed olive oil

All vegetarian pizzas can also be made as a vegan option without cheese.

PIZZA

CONTEMPORANEA DI VINCENZO CAPUANO

-  **CALABRESE** **16**
San Marzano DOP tomatoes, stracciatella di bufala,
'nduja Calabrese, basil, cold-pressed olive oil
- POLPETTINE E RICOTTA** **16**
Pizzacrust filled with ricotta, San Marzano DOP tomatoes,
fior di latte dei Monti, homemade dry aged beef meatballs,
basil, cold-pressed olive oil
-  **TRIS DI ZUCCHINE** **15**
Homemade zucchini cream, zucchini balls,
fried zucchini chips, stracciatella di bufala
- PIZZA CROCCHÉ** **15**
Fior di latte dei Monti , prosciutto cotto, croché ,
basil, cold-pressed olive oil
-  **PIZZA DON VINCENZO** **16**
Pizzacrust filled with ricotta & mint, yellow tomato sauce,
fior di latte dei Monti, tarallo Napoletano, pecorino, basil,
cold-pressed olive oil
-  **PIZZA MELANZANELLA** **14**
San Marzano DOP tomatoes, aubergine al funghetto,
smoked provola DOP, parmesan, basil, cold-pressed olive oil
+ stracciatella di bufala 4

DESSERT

- GRAFFA CON NUTELLA** **6**
Neapolitan donut with Nutella
- TIRAMISU** **7**
Ricetta di Nonno Enzo
- PIZZA CON NUTELLA** **9**
Nutella-ricotta cream, chopped up pistachios

All vegetarian pizzas can also be made
as a vegan version without cheese.

Spicy  Vegetarian 

DRINKS

APERETIVO

| | | |
|---------------------|------|-----|
| Nonino Tonic | | 6,5 |
| Limoncello Spritz | | 6,5 |
| Aperol Spritz | | 6,5 |
| Vermouth Tonic | | 6,5 |
| Campari Soda | | 6,5 |
| Prosecco on ice | 0,2L | 6,5 |
| White wine spritzer | 0,2L | 4,8 |

SOFTDRINKS

| | | |
|-------------------------|-------|-----|
| Coca Cola | 0,2L | 3,2 |
| Coca Cola Zero | 0,2L | 3,2 |
| Bio Zisch Lemon | 0,33L | 3,5 |
| Bio Zisch Bloodorange | 0,33L | 3,5 |
| Taunus Quelle sparkling | 0,75L | 6,5 |
| Taunus Quelle still | 0,75L | 6,5 |
| Bouche Lemon | 0,33L | 5,2 |
| Bouche Hibiscus | 0,33L | 5,2 |

HOMEMADE ICED TEA & LEMONADE

| | | |
|-------------------|------|-----|
| Lemon - Mint | 0,5L | 4,8 |
| Basil - Cranberry | 0,5L | 5,2 |
| Mint - Lime | 0,5L | 5,2 |

SPARKLING JUICES

NIEHOFFS VAHINGER JUICES

| | | |
|--------------------|------|-----|
| Apple (Unfiltered) | | |
| Passion fruit | 0,3L | 3,2 |
| Rhubarb | 0,5L | 5,2 |
| Cranberry | | |

GRAPPA

| | | |
|-----------------------------|-----|---|
| Nonino Grappa Optima | 2cl | 4 |
| Nonino Grappa lo Chardonnay | 2cl | 4 |

BEER

| | | |
|--------------------------------------|-------|-----|
| König Ludwig on tap | 0,3L | 3,2 |
| König Ludwig on tap | 0,5L | 5,2 |
| Peroni on tap | 0,3L | 3,2 |
| Peroni on tap | 0,5L | 5,2 |
| König Ludwig wheat beer | 0,5L | 5,2 |
| König Ludwig alcohol-free wheat beer | 0,5L | 5,2 |
| Warsteiner | 0,33L | 3,2 |
| Warsteiner alcohol free | 0,33L | 3,2 |
| Warsteiner Radler | 0,33L | 3,2 |
| Noam Beer | 0,33L | 4,8 |

DIGESTIVO

| | | |
|-------------------------------|-----|---|
| Limoncello | 2cl | 3 |
| Frangelico | 2cl | 3 |
| Amaro del Capo | 2cl | 3 |
| Berliner Luft | | 3 |
| Espresso | | 2 |
| Espresso Macchiato (oat milk) | | 2 |

LONGDRINKS

| | | |
|-----------------------------|--|---|
| Vodka Soda | | 9 |
| Gin Tonic (Sapphire Bombay) | | 9 |
| Amaro Tonic | | 9 |

COCKTAILS

| | | |
|------------------|--|----|
| Gin Basil Smash | | 11 |
| Espresso Martini | | 11 |
| Martini | | 11 |
| Negroni | | 11 |
| Limoncello Sour | | 11 |
| Aperol Sour | | 11 |

WINE

OPEN WINES

| | | | |
|---|---|-----------|------------|
| WEISS | WEINGUT AM STEIN GUTSSILVANER | 0,20L | 8,5 |
| | Gutssilvaner | | |
| | Weingut am Stein, Würzburg, Germany | 0,75L | 28 |
| | Green apple, pear, melon - refreshing, fruity | | |
| | NEISS WEISSE REBE CUVÉE | 0,20L | 7,5 |
| | White vine Cuveé | | |
| Neiss Vineyard, Rheinland-Pfalz, Germany | 0,75L | 25 | |
| Grapefruit, lemon, white flower petals - fresh, rounded | | | |
| ROSE | FREI.KÖRPER.KULTUR WEISS | 0,20L | 10 |
| | Grauburgunder, Huxelrebe, Ortega, Scheurebe, Weißburgunder | | |
| | Weingut Schmitt, Rheinhessen, Germany | 1L | 50 |
| | Peach, apple, citrus - harmonic, fruity, fresh | | |
| | MESSING ROT | 0,20L | 8,5 |
| | Pinot Noir, Syrah | | |
| Bieteighöfer Vineyard, Pfalz, Germany | 0,75L | 28 | |
| Dark berries, dark chocolate - elegant, dry | | | |
| ROT | FREI.KÖRPER.KULTUR ROT | 0,20L | 9,5 |
| | Blue Portugieser, Cabernet Mitos, Dornfelder, Merlot, Regent, Spätburgunder, St. Laurent | | |
| | Schmitt Vineyard, Rheinhessen, Germany | 1L | 48 |
| | Forest berries, plum, notes of yeast - juicy, full-bodied | | |
| | TERRE DI CAMPO SASSO | 0,20L | 7,5 |
| | Primitivo DOCG | | |
| Terre Di Campo, Apulia, Italy | 0,75L | 26 | |
| Forest berries, tannin - fruity tones, zesty, dry | | | |
| ROSE | MESSING ROSÉ | 0,20L | 7,5 |
| | Spätburgunder Rosé | | |
| | Family Forster, Nahe, Germany | 0,75L | 25 |
| | Red berries, rhubarb - light, sparkly, floral | | |
| | RADICE PALTRINIERI | 0,20L | 10 |
| | Lambrusco di Sorbara D.O.C. | | |
| Cantina Paltrinieri, Emilia-Romagna, Italy | 0,75L | 28 | |
| Rhubarb, yeast, sourdough, citrus - fresh, sparkly | | | |

WINE

NATURAL WINES

WHITE

LE BLANC VON MAX SEIN WEIN 0,75L **48**

Gewürtztraminer, Müller-Thurgau, Silvaner

Max sein Wein, Baden, Germany

Pineapple, mango, vanilla - fruity, summer-drink

WEISSBURGUNDER VON PIRI NATUREL 1 L **53**

Weißburgunder

Christine Pieroth, Nahe, Germany

Pear, apple, walnut - crisp, creamy, tropical

MESSING PÉTILLANT NATUREL 0,75L **38**

Pearlwine

Family Botzet, Mosel, Germany

Green apple, pear, bloodorange - fine-sparkling

ROSÉ VON WEIGAND 0,75L **40**

Domina, Dornfelder, Spätburgunder

Weingut Weigand, Franken, Deutschland

Red berries, lemon zest - juicy, soft

RAW ROSÉ VON ESCHENHOF HOLZER 0,75L **28**

Blue Zweigelt, Green Veltliner

Eschenhof Holzer, Tulln, Österreich

Raspberry, rhubarb - sparkling, served in beer bottle

DOMINIK HELD CUVÉE ROT 0,75L **50**

Portugieser, Dornfelder

Dominik Held, Rheinhessen, Germany

Dark berries - fresh, light and sweet

PONZICHTER VON WENINGER 0,75L **32**

Spätburgunder, Zweigelt

Weingut Weninger, Burgenland, Austria

Sour cherries, tannin - dry, light

HOCHHÄCKER VON WENINGER 0,75L **40**

Blaufränkisch

Weingut Weninger, Burgenland, Austria

Forest berries, lemon zest, tobacco - dense, strong

RED

WINE

WHITE

| | | |
|--|-------|-----------|
| MESSING WEISSBURGUNDER | 0,75L | 31 |
| Weißburgunder | | |
| Familie Botzet, Mosel, Germany | | |
| <hr/> | | |
| Pear, banana, mango - fruity, light | | |
| WEINGUT VON WINNING RIESLING | 0,75L | 32 |
| Riesling | | |
| Weingut von Winning, Rheinland-Palatinate, Germany | | |
| <hr/> | | |
| Peach, yellow plum – medium bodied | | |
| LUGANA LE QUIARE | 0,75L | 36 |
| Trebiano di Lugana DOCG | | |
| Weingut Bertanit, Tuscany, Italy | | |
| <hr/> | | |
| Pear, peach - harmonic crisp finish | | |
| GAVI MARCHESE SPINOLA | 0,75L | 29 |
| Cortese di Gavi DOCG | | |
| Cantine Librandi, Piedmont, Italy | | |
| <hr/> | | |
| Flower petals, assorted fruits - straw-yellow, fruity, fresh | | |

WINE

RED

| | | |
|---|-------|-----------|
| LE ORME BARBERA ASTI | 0,75L | 36 |
| Barbera d'Asti DOCG | | |
| Michele Chiarlo, Piedmont, Italy | | |
| <hr/> | | |
| Forest berries, cherries, mint - elegant, intense | | |

SPARKLING

| | | |
|--|-------|-----------|
| LA FARRA PROSECCO SPUMANTE BRUT 2020/2021 | 0,75L | 32 |
| Glera, D.O.C. | | |
| Treviso, Veneto, Italy | | |
| <hr/> | | |
| Creamy seasonal prosecco | | |

Information about allergies und potential additives can be viewed on a special list.

If you have any questions please let our staff know and we will do our best to provide answers.

CONTACT

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