

BERLIN - BIELEFELD



CAPVIN BIELEFELD



ENGLISH

HOW TO EAT PIZZA NAPOLETANA STYLE



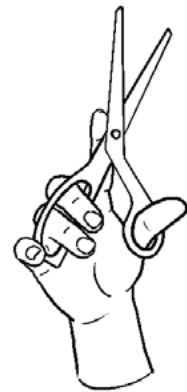
STEP 1

Just look at that pizza... mmmm



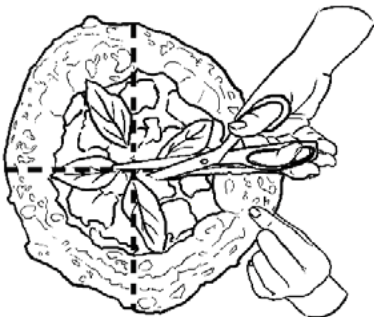
STEP 2

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

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,
croûtons, 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** 11
San Marzano DOP tomatoes, fior di latte dei Monti,
pecorino romano, basil, cold-pressed olive oil
+ buffalo mozzarella 3,5
+ 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** 12
San Marzano DOP tomatoes, smoked provola DOP,
black pepper
- TONNO BIANCO** 14
Fior di latte dei Monti, tuna, onions, capers

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** 12
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 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
- COPPA GELATO DELLA MAMMA** 7,5
Vanilla ice cream from Madeleine's Ice Cream,
Waldfrucht sauce, pistachio flakes & cookie crumble

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

Spicy  Vegetarian 

DRINKS

APERETIVO

Capvin Spritz		7,5
Nonino Tonic		7,5
Limoncello Spritz		7,5
Aperol Spritz		7,5
Campari Spritz		7,5
White wine spritzer	0,15L	7,5
Crodino spritzer - Alcohol Free		7,5

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
Limoment Apple - Mint	0,33L	3,5
Limoment Woodruff - Cherry	0,33L	3,5
Taunus Quelle sparkling	0,75L	6,5
Taunus Quelle still	0,75L	6,5

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		

SELECTION FROM OUR GRAPPA CART

Ask our staff for details

BEER

König Ludwig on tap	0,3L 3,2	0,5L 5,2
Peroni on tap	0,3L 3,2	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
Leineweber	0,33L	3,5

DIGESTIVO

Averna	2cl	3,5
Ramazotti	2cl	3,5
Limoncello	2cl	3
Frangelico	2cl	3
Amaro del Capo	2cl	3
Prunella Mandorlata	2cl	4
Pirus	2cl	5
Zündkerze		3,5
Tarifa		3
Espresso		2,5
Espresso Macchiato (oat milk)		3

LONGDRINKS

Vodka Soda	7,5
Gin Tonic (Sapphire Bombay)	7,5
Amaro Tonic	8
Gin & Tonic (Malfy)	9,2
Gin & Tonic (Lavie)	9,2

COCKTAILS

Gin Basil Smash	9,5
Espresso Martini	9,5
Negroni	9,5
Limoncello Sour	9,5
Aperol Sour	9,5

WINE

OPEN WINES

WHITE

	0,15L	0,75L
INSOLIA	5,5	22
Insolia		
Cantina la Vite, Sicily, Italy		
<hr/> White peach, apricot - elegantly tart		
LUGANA FOLAR	5,8	28
Lugana DOC		
Santi, Veneto, Italy		
<hr/> Pear, peach, almond notes -dry, round		
MESSING WEINE	7	32
Weißburgunder, Auslese		
Family Botzet, Mosel, Germany		
<hr/> Pear, banana, mango - fruity, light		
WINZERHOF LINDER DR.GRAU	7,5	34
Grauburgunder Natural wine		
Winzerhof Linder, Baden, Germany		
<hr/> Unfiltered, orange, roses - complex, robust		
FRATI LUGANA	9	44
Lugana DOC		
Cà dei Frati, Lombardy, Italy		
<hr/> Mandarins, apricot, peach - fresh, easy drinking		

SPARKLING

RIVE DI COLBERTALDO	0,1L	0,75L
VALDOBBIADENE PROSECCO		
SPUMANTE	4,5	32
Glera, D.O.C.G.		
Cantina Maschio, Veneto, Italy		

WINE

OPEN WINES

ROSÉ

0,15L 0,75L

SPÄTBURGUNDER

5,5 24

Spätburgunder

Family Förster, Rheinhessen, Germany

Strawberry, raspberry - floral, fruity

PRIMITIVO TAMARI

6,5 23

Primitivo

San Marzano, Apulia, Italy

Strawberry, raspberry, cherry - fruity, creamy

RED

BARBERA D'ASTI

6 29

Barbera

Roberto Ferraris, Piedmont, Italy

Violet, blackberry, plum, cherry - long lasting finish

PARADISO PRIMITIVO 1954

7 32

Primitivo DOC

Cantine Paradiso, Apulia, Italy

Plum, marasca, myrte - full bodied, floral

WINE

WHITE

0,75L

INSOLIA

Insolia

Cantina la Vite, Sicily, Italy

White peach, apricot - elegantly tart

22

LUGANA FOLAR

Lugana DOC

Santi, Veneto, Italy

Pear, peach, almond notes -dry, round

28

MESSING WEINE

Weißburgunder, Auslese

Family Botzet, Mosel, Germany

Pear, banana, mango - fruity, light

32

WINZERHOF LINDER DR.GRAU

Grauburgunder Natural wine

Winzerhof Linder, Baden, Germany

Unfiltered, orange, roses - complex, robust

34

GRECO DI TUFO

Greco Bianco

Mastroberardino, Campania, Italy

Apricot, white peach, bitter almonds - fruity, fresh

36

HORS LES MURS BLIZZARD

Sauvignon Blanc & Semillon

Château Lestignac, Dordogne, France

Lively tartness - elegance in a glass

42

FRATI LUGANA

Lugana DOC

Cà dei Frati, Lombardy, Italy

Mandarins, apricot, peach - fresh, easy drinking

44

WINE

RED

0,75L

BARBERA D'ASTI

6 29

Barbera

Roberto Ferraris, Piedmont, Italy

Violet, blackberry, plum, cherry - long lasting finish

PARADISO PRIMITIVO 1954

7 32

Primitivo DOC

Cantine Paradiso, Apulia, Italy

Plum, marasca, myrte - full bodied, floral

CHIANTI CLASSICO RISERVA

38

Sangiovese

Vigneti la Selvanella, Tuscany, Italy

Vanilla, cinnamon, roasted almonds - spiced

ROSA LANDSCHWEIN

42

Portugieser, Dornfelder

Lukas Krauss, Pfalz, Germany

Blackberries - smoky, cool

MARINA CVETIC MONTEPULCIANO

48

Montepulciano

Marina Cvetić, Abruzzo, Italy

Blackberry, fig, violet, vanilla - fresh, fruity, floral

WINE

SPARKLING

0,75L

FKK ROSÉ FIZZ

38

Portugieser, Dornfelder

Bianka & Daniel Schmitt, Rheinhessen, Germany

Strawberry, grapefruit - bubbly & easy drinking

RIVE DI COLBERTALDO VALDOBBIADENE PROSECCO SPUMANTE

32

Glera, D.O.C.G.

Cantina Maschio, Veneto, Italy

Elegant tartness - dry, bubbly

MESSING PET NAT

38

Riesling

Family Botzet, Mosel, Germany

Grapes - dry, sparkling

WINE

ROSÉ

SPÄTBURGUNDER

24

Spätburgunder

Family Förster, Rheinhessen, Germany

Strawberry, raspberry - floral, fruity

PRIMITIVO TAMARI

23

Primitivo

San Marzano, Apulia, Italy

Strawberry, raspberry, cherry - fruity, creamy

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

BERLIN@CAPVIN.DE

Tel: 030 44047080
Weinbergsweg 24
10119 Berlin

BIELEFELD@CAPVIN.DE

Tel: 0521 77076500
Klosterplatz 9
33602 Bielefeld

ALL OF OUR PRICES ARE MEASURED IN EUROS

@CAPVINPIZZA

WWW.CAPVIN.DE

#CAPVINPIZZA