

BERLIN - BIELEFELD



CAPVIN BERLIN



ENGLISH

HOW TO EAT PIZZA NAPOLETANA STYLE



STEP 1

Just look at that pizza... mmmm



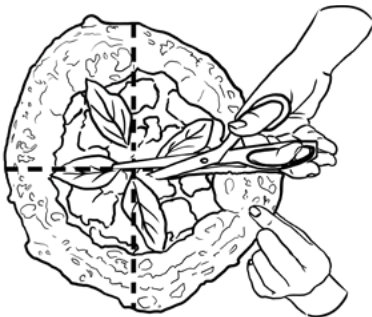
STEP 2

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 DI CAMPAGNA** **12**
Date tomatoes, basil, served with homemade bread,
cold-pressed olive oil
- FRESELLA NAPOLI** **9**
Tuna, date tomatoes, garlic,
green olives, cold-pressed olive oil
-  **FRESELLA CON BUFALA** **9**
Buffalo mozzarella, date tomatoes,
garlic, cold-pressed olive oil
-  **MONTANARA** **7**
2 pieces with tomato sauce, parmesan & basil
or
2 pieces with zucchini cream, parmesan & basil
with Mortadella di Bologna + 2

SALADS

-  **CAPRI SALAD** **14**
Lettuce, buffalo mozzarella from Caserta,
date tomatoes, tuna, black olives, house dressing
-  **AMALFI SALAD** **13**
Lettuce, avocado, date tomatoes, parmesan,
croûtons, homemade Napoli Dressing

with grilled chicken breast + 4

PIZZA

TRADIZIONALE NAPOLETANA

PART 1 OF 2

-  **MARINARA** **8**
San Marzano DOP tomatoes, oregano, garlic,
cold-pressed olive oil

with stracciatella di bufala + 4,5
-  **MARGHERITA CLASSICA** **10**
San Marzano DOP tomatoes, fior di latte dei Monti,
pecorino romano, basil, cold-pressed olive oil

with buffalo mozzarella + 3,50
with salami + 3
with prosciutto cotto + 3
with tuna + 2,50
-  **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
with stracciatella di bufala + 4
- NAPOLI** **14**
San Marzano DOP tomatoes, fior di latte dei Monti,
sardines, black olives, capers, cold-pressed olive oil
-  **TARTUFO** **23**
Fior di latte dei Monti, black truffles,
parmesan cream, black pepper, white truffle oil

with prosciutto cotto + 3
- LA BIANCA MORTADELLA** **15**
Fior di latte dei Monti, mortadella di Bologna,
pistachios, pistachio cream, pecorino romano
-  **PROVOLA E PEPE** **10**
San Marzano DOP tomatoes, smoked provola DOP,
black pepper

PIZZA

TRADIZIONALE NAPOLETANA

PART 2 OF 2

PIZZA FRITTA

15

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



PIZZA PALLA DI BUFALA

16

San Marzano tomatoes DOP, fresh yellow & red tomatoes, marinated rucola, whole ball of buffalo mozzarella in the middle



PIZZA VEGANA

15

homemade zucchini cream, zucchini chips, artichokes, black olives, pistachios

PIZZA BRESAOLA

18

Fior di latte dei Monti, marinated rucola, bresaola, shaved parmesan

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



CALZONE ALLA MELANZANA

13

San Marzano DOP tomatoes, provola, aubergine, tomatoes, cold-pressed olive oil, garnished with tomato sauce, parmesan & basil

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 version without cheese.

Vegetarian  Vegan 

PIZZA

CONTEMPORANEA DI VINCENZO CAPUANO

-  **'NDUJA** **16**
San Marzano DOP tomatoes, stracciatella di bufala,
'nduja Calabrese, basil, cold-pressed olive oil
-  **PATATA DI VIOLA** **15**
Fior di latte dei Monti, violet potato chips with rosemary,
homemade parmesan cream, basil
- POLPETTINE E RICOTTA** **16**
Pizzacrust filled with ricotta, San Marzano DOP tomatoes,
fior di latte dei Monti, homemade beef meatballs,
basil, cold-pressed olive oil
-  **TRIS DI ZUCCHINE** **15**
Homemade zucchini cream, zucchini balls,
fried zucchini chips, stracciatella di bufala

DESSERT

- GRAFFA CON NUTELLA** **6**
Neapolitan donut with Nutella
- TIRAMISU** **7**
Alla mamma di Vincenzo Capuano
- PIZZA CON NUTELLA** **9**
Nutella-ricotta cream, chopped up pistachios
from the oven with fresh mint

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

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 Io Chardonnay	2cl	4

DRINKS

BEER

König Ludwig on tap	0,3L	3,2
König Ludwig on tap	0,5L	5,2
Peroni on tap	0,3L	3,2
König Ludwig 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
Zündkerze		3,5
Berliner Luft		3
Espresso		2,5
Espresso Macchiato (oat milk)		3

LONGDRINKS

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

ITALIANO GINS

Marcati Gin		8
Panarea Island Gin		11
Giulian Gin		10
Malfy Original Gin		9
Malfy Lemon Gin		9
Malfy con arancia Gin		9

Chicewise with Fever Tree premium dry or organics tonic

COCKTAILS

Gin Basil Smash		11
Espresso Martini		11
Martini		11
Negroni		8,5
Limoncello Sour		11
Aperol Sour		11

WINE

OPEN WINES

MONT MÈS - 2020	0,20L	6
Pinot Grigio		
Castelfelder, Trentino-south Tyrol, Italy	0,75L	20
Birne, Pfirsich - fresh, fruity		
DER KLEINE BÄR CUVÉE WEISS - 2019	0,20L	6,5
Weißburgunder, Sauvignon Blanc, Muskateller, Müller-Thürgau	0,75L	25
Oliver Zeter, Pfalz, Germany		
Pineapple, figs, paprika, kiwi - fruity, fine, exotic		
DER KLEINE BÄR CUVÉE ROSÉ - 2019	0,20L	6,5
St. Laurent, Portugieser	0,75L	25
Oliver Zeter, Pfalz, Germany		
Pineapple, berries, kiwi - dry, fruity, herbaceous		
DER KLEINE BÄR CUVÉE ROT - 2019	0,20L	6,5
Merlot, St. Laurent	0,75L	25
Oliver Zeter, Pfalz, Germany		
Dark berries, violet - fruity, herbaceous		
INDIO MONTEPULCIANO D'ABRUZZO - 2015	0,20L	7,5
Montepulciano, Cabernet Sauvignon	0,75L	25
DOC Cantine Bove, Abruzzo, Italy		
Cherry, chocolate, vanilla - rounded, herbaceous, elegant		

SPARKLING

RIVE DI COLBERTALDO VALDOBBIADENE PROSECCO SPUMANTE - 2019	0,75L	32
Glera, D.O.C.G. Cantine Maschio, Veneto, Italy		
BITCHES BREW - 2020	0,75L	36
Kerner, Sauvignac, Scheurebe, Silvaner Jürgen Leiner Pfalz, Germany		

WINE

NATURAL WINES

**MESSING PÉTILLANT
NATUREL - 2019** 0,75L **38**

Riesling
Familie Botzet, Mosel, Germany

Unfiltered - unsulphurized, tingly

FREIKÖRPERKULTUR - 2019 1 L **39**

Grauburgunder, Huxelrebe, Ortega
Scheurebe, Weissburgunder

Bianca & Daniel Schmitt, Rheinhessen, Germany

Gooseberry, mirabelle, Scheurebe - fresh, uncomplicated

GLOW GLOW - 2020 0,75L **48**

Riesling

Paulina Baumberger, Nahe, Germany

Passion fruit, apple, ocean - fresh, fruity, light

GLOW GLOW - 2020 0,75L **45**

Bacchus, Müller-Thurgau, Scheurebe

Paulina Baumberger, Nahe, Germany

Elderflower, lemon, apple - fresh, light, harmonic

RIESLING DELIGHT - 2019 0,75L **45**

Riesling

Jürgen Leiner, Pfalz, Germany

Apricot, walnut, salty lemon - juicy, creamy

VOYAGE VOYAGE - 2019 0,75L **45**

Spätburgunder

Jürgen Leiner, Pfalz, Germany

Raspberry, sour cherry - fresh, fruity, relaxed

WINE

WHITE

JUWEL - 2020 Riesling, Qualitätswein Juliane Eller Weine, Rheinhessen, Germany Peach, lime - juicy, light	0,75L	28
JUWEL - 2020 Grauburgunder, Qualitätswein Juliane Eller Weine, Rheinhessen, Germany Pineapple, peach - creamy, full bodied, herbaceous	0,75L	28
MESSING WEINE - 2020 Weißburgunder, Auslese Familie Botzet, Mosel, Germany Pear, banana, mango - fruity, light	0,75L	31
JOSEPH - 2019 Gewürtzraminer, D.O.C. Josef Hofstätter, south Tyrol, Italy Dry flowers, rosebuds - rich, fruity	0,75L	44
ILARIA ACCORDINI - 2020 Lugana, D.O.C. Cantine Ilaria Accordini, Lombardy, Italy Lemon, apple, almonds, petals - fruity, full bodied	0,75L	19
GAVI DEL COMUNE DI GAVI - 2020 Cortese di Gavi, D.O.C.G. Monchiero Carbone, Piedmont, Italy Peach, chamomile, honey - tight, easy-drinking, fresh	0,75L	28
CRITONE BIANCO - 2020 Chardonnay & Sauvignon, IGT Cantine Librandi, Calabria, Italy Flowers, exotic fruits - juicy, pleasantly light	0,75L	29
GIBELE - 2020 Zibibbo, IGP Cantine Carlo Pellegrino, Sicily, Italy Citrus, peach, apple, lavender - fruity, fresh	0,75L	29

WINE

ROSÉ

SAN MARZANO TRAMARI ROSÉ DI PRIMITIVO SALENTO - 2020

0,75L

23

Primitivo, IGP Cantine San Marzano

Salento, Apulia, Italy

Strawberry, raspberry, cherry - nuanced fruit & freshness

WINE

RED

TALO - 2019

0,75L

24

Negroamaro, IGP

Cantine San Marzano, Salento, Apulia, Italy

Currant & wild berries - smooth, soft, full-bodied

UNO PRIMITIVO DI MANDURIA RISERVA - 2018

0,75L

28

Primitivo, D.O.C.

Masseria La Volpe, Apulia, Italy

Red berries, plum - fruity

COLLEZIONE CINQUANTA VINO ROSSO D'ITALIA

0,75L

49

Primitivo & Negroamaro

Cantine San Marzano, Salento, Apulia, Italy

Plum, licorice, vanilla - robust, fruity, herbaceous

SAN MARZANO F - 2018

0,75L

56

Negroamaro, IGP

Cantine San Marzano, Salento, Apulia, Italy

Wild berries, cherry - powerful, slightly herbaceous, harmonic

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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ALL OF OUR PRICES ARE MEASURED IN EUROS

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