

BERLIN - BIELEFELD



CAPVIN BERLIN



ENGLISH

HOW TO EAT PIZZA NAPOLETANA STYLE



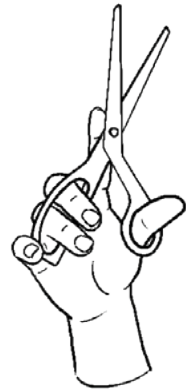
STEP 1

Just look at that pizza... mmmm



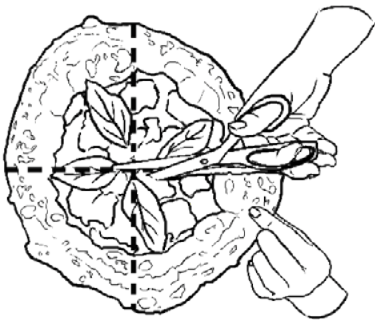
STEP 2

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

-  **BRUSCHETTA** 6,9
Homemade bread, date tomatoes, garlic, basil,
cold-pressed olive oil
-  **PARMIGIANA** 9,5
Fried aubergine with tomato sauce, parmesan & basil
-  **MONTANARA**
Crispy pizzadough balls with toppings
- 2 pieces with tomato sauce, parmesan & basil 6,5
- OR**
- 2 pieces with ricotta, mortadella di Bologna & pistachios 7,2
-  **BURRATA CAPRESE** 13,8
Date tomatoes, basil, served with homemade bread,
cold-pressed olive oil, Burrata

SALAD

-  **AMALFI SALAD** 13,8
Lettuce, avocado, date tomatoes, parmesan,
croûtons, homemade Napoli Dressing

Pizza

TRADIZIONALE NAPOLETANA

PART 1 OF 2

- | | |
|---|------|
|  MARINARA | 9,0 |
| San Marzano DOP tomatoes, garlic, oregano,
cold-pressed olive oil
+ stracciatella di bufala 4 (no garlic, oregano) | |
|  MARGHERITA CLASSICA | 11,5 |
| 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 | 12,4 |
| Buffalo mozzarella, date tomatoes, basil,
cold-pressed olive oil | |
|  VESUVIO PICCANTE | 14,9 |
| San Marzano DOP tomatoes, spicy salami,
fior di latte dei Monti, pecorino romano, basil,
cold-pressed olive oil
+ stracciatella di bufala 4 | |
| NAPOLI | 14,2 |
| San Marzano DOP tomatoes, fior di latte dei Monti,
sardines, black olives, capers, cold-pressed olive oil | |
|  PROVOLA E PEPE | 11,5 |
| San Marzano DOP tomatoes, smoked provola DOP,
black pepper | |
|  TARTUFO | 22,5 |
| Fior di latte dei Monti, black truffles,
parmesan cream, black pepper, white truffle oil
+ prosciutto cotto 3 | |

PIZZA

TRADIZIONALE NAPOLETANA

PART 2 OF 2

LA BIANCA MORTADELLA

18,5

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



PIZZA ORTOLANA

11,5

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



PIZZA POMOD'ORO

16,5

Date tomatoes-sauce, burrata, homemade basil-pesto

TONNO BIANCO

13,9

Fior di latte dei Monti, tuna, onions, capers

CALZONE

CALZONE CLASSICO

13,9

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

14,5

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

KIDS

ONLY THE BEST FOR OUR LITTLE GUESTS



PIZZA GIA

7

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

PIZZA 4 FORMAGGI

18,7

Blu di Bufala, Provola dei Monti, Pecorino, caccio cavallo, walnuts, honey, oil, basil

POLPETTINE E RICOTTA

16,5

Pizzacrust filled with ricotta, San Marzano DOP tomatoes, fior di latte dei Monti, homemade dry aged beef meatballs, basil, cold-pressed olive oil

PIZZA CARCIOFO

16,5

Artichoke Cream, Fior di Latte, Olives, Prosciutto Cotto, Stracciatella



PIZZA DON VINCENZO

16,2

Pizzacrust filled with ricotta & mint, yellow tomato sauce, fior di latte dei Monti, tarallo Napoletano, pecorino, basil, cold-pressed olive oil



PIZZA MELANZANELLA

13,5

San Marzano DOP tomatoes, aubergine al funghetto, smoked provola DOP, parmesan, basil, cold-pressed olive oil
+ stracciatella di bufala 4

DESSERT

GRAFFA CON NUTELLA

6,5

Neapolitan donut with Nutella

TIRAMISU

7,5

Ricetta di Nonno Enzo

PIZZA CON NUTELLA

9,5

Nutella-ricotta cream, chopped up pistachios

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

Spicy  Vegetarian 

DRINKS

APERETIVO

Limoncello Spritz		7,5
Aperol Spritz		7,5
Sarti Spritz		7,5
Campari Spritz		7,5
White wine spritzer	0,15L	5,5
Crodino spritzer - Alcohol Free		6,9

SOFTDRINKS

Coca Cola	0,2L	3,2
Coca Cola Zero	0,2L	3,2
Proviant Orange	0,33L	3,5
Proviant Ginger - Lemon	0,33L	3,5
Vöblauer sparkling	0,75L	6,5
Vöblauer still	0,75L	6,5

HOMEMADE ICED TEA & LEMONADE

Lemon/Mint Icedtea	0,4L	4,8
Ginger - Mint Limo	0,4L	5,2
Amalfi Limo	0,4L	5,2
Basil - Lime Limo	0,4L	5,2

SPARKLING JUICES

NIEHOFFS VAHINGER JUICES

Apple (Unfiltered)		
Passion fruit	0,2L	2,9
Rhubarb	0,4L	4,9
Cranberry		

GRAPPA

Nonino Grappa Optima	2cl	3,8
Nonino Grappa lo Chardonnay	2cl	4,2

BEER

Starnberger Hell on tap	0,3L	3,2
Starnberger Hell on tap	0,5L	5,2
Peroni on tap	0,3L	3,2
Peroni on tap	0,4L	4,9
Krombacher wheat beer	0,5L	5,2
Krombacher alcohol-free wheat beer	0,5L	5,2
Peroni alcohol free	0,33L	3,2
Krombacher Radler	0,33L	3,5
Noam Beer	0,33L	4,8

DIGESTIVO

Limoncello	2cl	3,5
Frangelico	2cl	3,5
Amaro del Capo	2cl	3
Berliner Luft		3

TEA / COFFEE

Espresso	2,2
Espresso Macchiato (oat milk)	2,5
Fresh mint tea	4,2

LONGDRINKS

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

COCKTAILS

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

WINE

OPEN WINES

WHITE	WHITE BIO	0,15L	4,4
	Riesling, Silvaner, Müller-Thurgau		
	Weingut Weinreich, Rheinhessen, Germany	0,75L	22
	Green Apple, Citrus, Sour, Fresh, Crisp		
	SILVANER (BIO)	0,15L	5,2
	Silvaner (BIO)		
	Weingut Feth-Werhof, Rheinhessen, Germany	0,75L	25
	Apple, pear, fresh meadow - fresh, supple, soft, juicy		
	FREI.KÖRPER.KULTUR WEISS	0,15L	10
RED	Grauburgunder, Huxelrebe, Ortega, Scheurebe, Weißburgunder		
	Schmitt Vineyard, Rheinhessen, Germany	1L	50
	Peach, apple, citrus - harmonic, fruity, fresh		
	MESSING ROT	0,15L	8,5
	Pinot Noir, Syrah		
	Bieteighöfer Vineyard, Pfalz, Germany	0,75L	28
	Dark berries, dark chocolate - elegant, dry		
	FREI.KÖRPER.KULTUR ROT	0,15L	9,5
	Blue Portugieser, Cabernet Mitos, Dornfelder, Merlot, Regent, Spätburgunder, St. Laurent		
ROSÉ	Schmitt Vineyard, Rheinhessen, Germany	1L	48
	Forest berries, plum, notes of yeast - juicy, full-bodied		
	LiFILI PRIMITIVO DI SALENTO IGP	0,15L	5,3
	Primitivo		
	A 6 Mani, Italy - Apulien	0,75L	26
	Density, elegance, complexity, class and silky structure		
	MESSING ROSÉ	0,15L	7,5
	Spätburgunder Rosé		
	Family Forster, Nahe, Germany	0,75L	25
	Red berries, rhubarb - light, sparkly, floral		
	RADICE PALTRINIERI	0,15L	10
	Lambrusco di Sorbara D.O.C.		
	Cantina Paltrinieri, Emilia-Romagna, Italy	0,75L	38
	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

MESSING PÉTILLANT NATUREL

0,75L

38

Pearlwine

Family Botzet, Mosel, Germany

Green apple, pear, bloodorange - fine-sparkling

PONZICHTER VON WENINGER

0,75L

32

Spätburgunder, Zweigelt

Weninger Vineyard, Burgenland, Austria

Sour cherries, tannin - dry, light

RED

WINE

WHITE

MESSING WEISSBURGUNDER

0,75L

31

Weißburgunder

Familie Botzet, Mosel, Germany

Pear, banana, mango - fruity, light

RIESLING EDITION SCHIEFER

0,75L

28

Riesling

Maximin Grünhaus, Mosel, Germany

White peach, melon, pineapple and ripe apples - medium body

LUGANA VIGNETO FORNACI

0,75L

36

Lugana

Viticoltori Tommasi, Veneto, Italy

tropical fruits - full-bodied

GRILLO COSTADUNE

0,75L

26

Grillo

Mandrarossa, Sicily, Italy

Flower petals, assorted fruits - straw-yellow, fruity, fresh

WINE

RED

RENZO MASI CHIANTI

0,75L

24

Chianti DOCG

Renzo Masi, Tuscany, Italy

expressive, soft fruits, velvety

SPARKLING

LA FARRA PROSECCO SPUMANTE BRUT 2020/2021

0,75L

32

Glera, D.O.C.

Treviso, Veneto, Italy

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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