








CAPVIN

SLICE OF NAPOLI

APPETIZERS

-  **BRUSCHETTA** 7,5
Homemade bread, date tomatoes, garlic, basil, cold-pressed olive oil
-  **BURRATA CAPRESE** 13,5
Date tomatoes, burrata, basil, cold-pressed olive oil, served with homemade bread
-  **MONTANARA TOMATOE** 6,5
2 fried crispy pizza dough balls, topped with tomato sauce, parmesan and basil.
- MONTANARA MORTADELLA** 7,8
2 fried crispy pizza dough balls, topped with mortadella, ricotta, pistachios and pecorino.
- ANTIPASTI PLATTER** 22,5
Appetizer variation from the kitchen of Naples
2 persons (also available vegetarian)
-  **NAPOLI SALAD** 11
Romaine lettuce, date tomatoes, garlic, parmesan slice, croutons with caesar dressing.
EXTRA: + beef balls 4€, + zucchini balls 4€, + burrata 4€
- VITELLO TONNATO** 14
Veal, homemade salsa tonnata (with tuna, anchovies and mayonnaise), capers apples, parmesan slice.

PIZZA CLASSICA NAPOLETANA




-  **MARINARA** 9,5
San Marzano DOP tomatoes, garlic, oregano, cold-pressed olive oil
-  **MARGHERITA CLASSICA** 12,5
San Marzano DOP tomatoes, Fior di Latte dei Monti, parmigiano, basil, cold-pressed olive oil
EXTRA: + Salame Napoli 4€, + Prosciutto Cotto 4€, + smoked provola DOP 4€, + Vegan mozzarella 4€
- MARGHERITA BUFALA** 14,5
San Marzano DOP tomatoes, buffalo mozzarella, parmigiano, basil, cold-pressed olive oil
-  **BUFALA BIANCA** 14,5
Buffalo mozzarella, date tomatoes, basil, cold-pressed olive oil
-  **VESUVIO PICCANTE** 14,5
San Marzano DOP tomatoes, spicy salami, Fior di Latte dei Monti, Parmigiano, basil, cold-pressed olive oil
EXTRA: + Stracciatella di Bufala 4,5€
- NAPOLI** 14,5
San Marzano DOP tomatoes, Fior di Latte dei Monti, anchovies, black olives, capers, basil, cold-pressed olive oil
- TONNO BIANCO** 14,5
Fior di Latte dei Monti, red onion, tuna fillet, capers, basil, cold-pressed olive oil
-  **ORTOLANA** 13,5
San Marzano DOP tomatoes, date tomatoes, zucchini, eggplant, artichokes, olives, basil, cold-pressed olive oil
-  **MELANZANELLA** 14,5
San Marzano DOP tomatoes, eggplant al funghetto, smoked provola DOP, parmesan, basil, cold-pressed olive oil
EXTRA: + Stracciatella di Bufala 4,5€
- CALZONE CLASSICO** 15,5
San Marzano DOP tomatoes, ricotta, Napoli salami, prosciutto cotto, Fior di Latte dei Monti, basil, cold-pressed olive oil
- PIZZA FRITTA NAPOLETANA** 14,5
San Marzano DOP tomatoes, ricotta, Cicoli Napoletani, smoked provola DOP, salt, pepper, basil, cold-pressed olive oil
-  **PIZZA GIA (FOR KIDS)** 7
Margherita classica, San Marzano DOP tomatoes, Fior di latte dei Monti, basil, cold-pressed olive oil

PIZZA SPECIALE

- SALSICCIA E FRIARIELLI** 16,5
with smoked provola DOP, neapolitan broccoli and salsiccia, basil, cold-pressed olive oil
-  **TARTUFO** 22,5
Fior di Latte dei Monti, black truffle, basil, Parmesan cream, black pepper, white truffle oil
EXTRA: + prosciutto cotto 4€
-  **POMOD'ORO** 18,5
yellow tomato sauce, Fior di Latte dei Monti, burrata, homemade basil pesto, parmesan, basil, cold-pressed olive oil
- LA BIANCA MORTADELLA** 18,5
Fior di Latte dei Monti, Mortadella di Bologna, pistachios, pistachio cream, Parmigiano, basil, cold-pressed olive oil
-  **TRIS DI ZUCCHINE** 15,5
homemade zucchini cream, zucchini balls, fried zucchini chips, stracciatella di bufala
- POLPETTINE E RICOTTA** 16,5
Ricotta, San Marzano DOP tomatoes, Fior di Latte dei Monti, homemade beef balls, basil, cold-pressed olive oil

ALL PIZZAS ALSO GLUTEN-FREE +5€

DESSERT

-  **TIRAMISU** 7,5
Ricetta di Nonno Enzo, with pistachios
-  **GRAFFA CON NUTELLA** 6,5
Ricetta di Nonno Enzo, with pistachios
-  **PIZZA CON NUTELLA** 7,9
Ricetta di Nonno Enzo, with pistachios

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

Cutt he pizza into four pieces



STEP 5

Fold pizza from outside corners



STEP 6

Left oppings flow into your mouth. Slurping is allowed :)



STEP 7

Or you can fold that ip back & nothing will flow out!



STEP 8

Yummy! Nothing left butt o 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!

DRINKS

APERITIVO

Aperol Spritz		7,5
Sarti Spritz		7,5
Campari Spritz		7,5
Limoncello Spritz		7,5
Crodino alcohol free		6,9
White wine spritzer	0,15L	5,5

SOFTDRINKS

Coca Cola	0,2L/0,5L	3,2/5,5
Coca Cola Zero	0,2L/0,5L	3,2/5,5
Orangina	0,25L	3,2
Proviant Ginger-Lemon	0,33L	3,5
Limoment Apple-Mint	0,33L	4,5
Vöslauer laut/leise	0,75L	6,5
Tab Water laut/leise	0,5L/1L	3/5

HOMEMADE ICED TEA & LEMONADE

Lemon-Mint	0,5L	5,2
Ginger-Mint	0,5L	5,5
Amalfi Limo	0,5L	5,5
Basil-Lime	0,5L	5,5

SPARKLING JUICES

NIEHOFFS VAIHINGER 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

Starnberger Hell on tap	0,3L/0,5L	3,5/5,5
Peroni on tap	0,3L/0,4L	3,5/5,5
Krombacher wheat beer	0,5L	5,5
Krombacher alcohol free wheat beer	0,5L	5,5
Krombacher alcohol free	0,33L	3,2

DIGESTIVO

Amaro del Capo	2cl	3
Averna	2cl	3
Limoncello	2cl	3,5
Frangelico	2cl	3,5
Zündkerze	2cl	3,5
Tarifa	2cl	3

LONGDRINKS

Gin Tonic (Sapphire Bombay)		8,5
Amaro Tonic		8,5

COCKTAILS

Gin Basil Smash		10,5
Espresso Martini		10,5
Negroni		10,5
Limoncello Sour		10,5
Aperol Sour		10,5
Sarti Sour		10,5

COFFEE

Espresso		2,5
Espresso Macchiato		2,8
Cappuccino		3,5
+ oat Milk		0,8

WEINE

OPEN WINES

LUGANA FOLAR

Lugana DOC	0,15L	5,9
Santi, Venetien, Italy	0,75L	28
Pear, peach, almond notes - dry, round		

MESSING WEINE

Pinot Blanc, Auslese	0,15L	6,5
Familie Botzet, Mosel, Germany	0,75L	32
Pear, banana, mango - fruity, light		

PINOT GRIGIO BIO OTTONE

Pinot Grigio delle Venezie DOC	0,15L	5,8
Ottone, Venetien, Italy	0,75L	29
nutty, creamy, intense, full		

INSOLIA

Cantine la Vite, Sicily, Italy	0,15L	5,2
White peach, apricot - elegantly tart	0,75L	22

PARADISO PRIMITIVO 1954

Primitivo DOC	0,15L	7
Cantine Paradiso, Puglia, Italy	0,75L	32
Plums, marascam myrtle - full-bodied, floral		

BARBERA D'ASTI

Roberto Ferraris, Piemont, Italy	0,15L	6
Violets, blackberries, plums, cherries - long finish	0,75L	29

MESSING ROT BIO

Pinot Noir, Syrah	0,15L	6
Bieteighöfer Winery, Palatinate, Germany	0,75L	24
Dark berries, dark chocolate - elegant, dry		

PRIMITIVO TRAMARI

Primitive	0,15L	5,5
San Marzano, Puglia, Italy	0,75L	23
Strawberry, raspberry, cherry - fruity, creamy		



SLICE OF NAPOLI

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.

ALL OF OUR PRICES ARE MEASURED IN EUROS