

WHAT MAKES A PIZZA, A CLOUDPIZZA?

Just like the mysterious Krabby Patty from SpongeBob, our cloud pizza also follows a unique secret recipe. We can't reveal everything, but here are the most important criteria:



Cloud dough following the secret recipe of world pizza champion Vincenzo Capuano with Caputo flour.



Fresh ingredients directly from Naples and the surrounding area.



Large, airy, and crispy cloud crust.



Cut with golden scissors.

SPECIAL

LUNCH OFFER FOR 10€

Small Pizza Margherita (Regular price 8€) + Small Homemade Iced Tea (Regular price 3.50€)
Upgrade option Small Pizza Prosciutto e Funghi or Vesuvio Piccante +4€
Valid Monday to Friday, 12-4 p.m.
Not available on public holidays.



CAPVIN & FRIENDS – YOUR GROUP AND EVENT BOOKING AT CAPVIN

Our mission: to connect people through the joy of pizza. Whether it's a large or small gathering – we'll make your celebration the perfect experience! Whether it's a birthday, Christmas party, wedding or any other reason to celebrate. Find out more on our website or write to us directly at berlin@capvin.de.



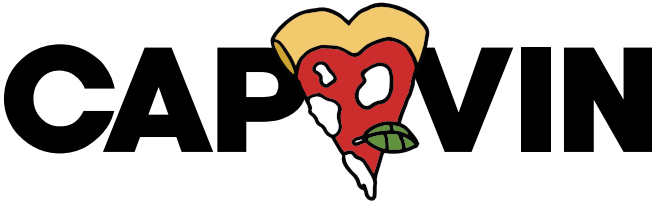
MORE DOLCE VITA FOR YOUR FRIENDS

Give unforgettable moments of pleasure with the Capvin vouchers!



Gratuity is not included in the price.
Card payment only – no cash.

Weinbergsweg 09/2025



@capvinpizza
www.capvin.de

SLICE OF NAPOLI

Card payment only – no cash.

SPRITZ

Sarti Berry Spritz	SEASONAL	8.5€
Sarti Citrus Spritz		8.5€
Limoncello Basil Spritz		8.5€
Aperol Spritz		7.5€
Crodino Maracuja Spritz non-alcoholic		6.5€

HOMEMADE ICETEA & LEMONADE

Peach Ginger Ictea	0.5l	5.5€
with Maracuja		
Apple Fig Ictea	SAISONAL	0.5l 5.5€
Basil Lime Lemonade	0.5l	6€
Amalfi Lemon Lemonade	0.5l	6€

BEER

Starnberger Helles on tap	0.3l/0.5l	3.5/5.5€
Starnberger Radler	0.3l/0.5l	3.5/5.5€
Wheat beer (also non-alcoholic)	0.5l	5.5€
Peroni on tap	0.3l/0.5l	4.5/6.5€
Peroni non-alcoholic	0.33l	4€

NON-ALCOHOLIC

Table water still / sparkling	0.5l/1l	4/6€
Vöslauer still / sparkling	0.75l	6.5€
Coca-Cola / Coca-Cola Zero	0.2l	3€
Orangina	0.25l	4€
Spritzer	0.5l	5€
Apple, Passion Fruit (nectar), Rhubarb (nectar)		

WEIN

Weiß	0.15l/0.75l
Pinot Grigio (BIO) – Tenuta Tre Gemme, Italien, IGT	6/24€
Lugana ORA – Trebbiano di Lugana, Chardonnay, DOP, Lombardei – Italien	7/28€
Rosé	
Primitivo Rosato – Cantine Polvamera, Apulien-Sizilien, Italien	6/24€
Rot	
Primitivo La Marchesana (BIO) – Tenuta Polvanera, Apulien – Italien, IGP	6/24€
Montepulciano d'Abruzzo (BIO) – Tenuta Tre gemme, Abruzzen – Italien, DOC	6/24€

COCKTAILS / LONGDRINKS / DIGESTIVO

Gin Basil Smash	10€
Berry Espresso Martini	SEASONAL 10€
Espresso Martini	10€
Negroni	10€
Gin Tonic (Sapphire Bombay)	9€
Digestivo	2cl 3€
Averna, Limoncello, Frangelico, Amaro del Capo, Nonino Grappa	

ANTIPASTI / INSALATE

Bruschetta classica 🍃🍃❤️

Homemade bread, Sicilian cherry tomatoes with oregano, basil, and cold-pressed olive oil.

3.5€/6€

Italian antipasti platter 🐷

From the coasts of Sicily to the hills of Parma, our antipasti combine the best of Italian delicacies, served with homemade bread. Vegetarian options are also available.

+ two slices of homemade bread for 2€

22€

INSALATE:

Insalata Cesare

Small or large romaine lettuce, homemade croutons, shaved Grana Padano, and homemade Caesar dressing (contains anchovies)

+ tender chicken fillet 4€

5€/8€

Side salad 🍃🍃

Fresh arugula and romaine lettuce, Sicilian date tomatoes and balsamic dressing

+ two slices of homemade bread for 2€

+ tender chicken fillet 4€

5€

CLASSIC NEAPOLITAN CLOUD PIZZA

MARGHERITA SELECTION:

Margherita di Bufala ❤️🍃*

San Marzano DOP tomatoes, Grana Padano, buffalo mozzarella, basil, and cold-pressed olive oil

15€

Margherita Provola e Pepe 🍃*

San Marzano DOP tomatoes, Grana Padano, smoked Provola DOP, basil, black pepper, and cold-pressed olive oil

13.5€

Margherita Classica 🍃*

San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, basil, and cold-pressed olive oil

12€

PIMP YOUR MARGHERITA:

+ Burrata 4.5€

+ Salame Napoli 2.5€

+ Prosciutto cotto 2.5€

+ Mushrooms marinated in rosemary oil 2€

+ Nduja 2.5€

+ tender chicken fillet 4€

+ Bresaola 4€

FOR YOUNG AND OLD

Pizza Gia per Bambini (<13J.)

5€

Small Margherita Classica – San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, cold-pressed olive oil

Pizza Gia per Pensionati

8€

+ Prosciutto cotto 2€

+ Salame Napoli 2€

+ Funghi al Rosmarino 2€

Ortolana Vegana 🍃🍃🍃❤️

Homemade yellow tomato sauce, black olives, Sicilian date tomatoes, mushrooms marinated in rosemary oil, arugula, homemade rosemary oil

+ Fior di Latte 2€

13€

Tonno Bianco 🐟

Grana Padano, Fior di Latte di Napoli, tuna fillets from Calabria, onions, capers, basil, extra-virgin olive oil

+ San Marzano DOP Tomaten 1.5€

15€

Napoli 🐟

San Marzano DOP tomatoes, Grana Padano, Fior di Latte di Napoli, black olives, capers, Parma anchovies, basil, and cold-pressed olive oil

14€

DIPS

DISCOVER & TASTE

4 DIFFERENT DIPS FOR 3€!

Crema Bianca 🍃

Mild sour cream dip – the perfect balance to spicy flavors.

1€

Hot Honey 🍃🌶️❤️

Homemade chili honey dip

1€

Salsa Cesare 🐟

Classic with notes of Parmesan and anchovies

1€

Crema di Tartufo 🍃

Aromatic truffle mayonnaise

2€

Pomodoro Piccante 🍃🍃🌶️

Homemade spicy tomato sauce

1€

Pesto al Basilico 🍃🍃

Homemade basil pesto

1€

SIGNATURE CLOUDPIZZA



Vesuvio Piccante 2.0

🐷🌶️ 16€

Homemade yellow tomato sauce, Grana Padano, Spinata Salame Picante, Fior di Latte di Napoli, homemade chili oil, basil, cold-pressed olive oil

+ Burrata 4.5€



Inferno Calabrese

🐷🌶️ 18€

San Marzano DOP tomatoes, Grana Padano, Spinata Salame Picante, 'Nduja Calabrese, Fior di Latte di Napoli, homemade hot honey, homemade chili oil, basil

+ Burrata 4.5€

+ Funghi al Rosmarino 2€



Bresaola e Rucola

🐮 19€

Grana Padano, Sicilian date tomatoes, Fior di Latte di Napoli, arugula, bresaola, shaved Grana Padano, crema di balsamico, lemon, cold-pressed olive oil

+ Burrata 4.5€



Burrata Bianca e Rosmarino

🍃* 17.5€

Zucchini-cashew cream, Grana Padano, Sicilian date tomatoes, arugula, burrata, homemade rosemary oil



Prosciutto e Funghi Piccante

🐷🌶️ 16€

Homemade yellow tomato sauce, Grana Padano, smoked Provola DOP, prosciutto cotto, mushrooms marinated in rosemary oil, homemade chili oil, basil

+ Burrata 4.5€



Burrata Rosso e Verde

🍃* 18€

San Marzano DOP tomatoes, Grana Padano, Pecorino Romano, burrata, homemade vegan basil pesto, basil, cold-pressed olive oil

+ Prosciutto cotto 2.5€

+ Salame Napoli 2.5€



Bosco Tartufo

🍃* SAISONAL 17€

Ricotta-truffle cream, Grana Padano, rosemary mushrooms, arugula, roasted walnuts, pecorino, cold-pressed olive oil

+ Burrata 4.5€

+ Bresaola 4€



Pollo Cesare

🐔 SAISONAL 17€

Grana Padano, onions, tender chicken fillet, Fior di Latte, romaine lettuce, shaved Grana Padano, and homemade Caesar dressing



Burrata Zucca e Rucola

🍃* SAISONAL 17.5€

Homemade pumpkin cream, Grana Padano, arugula, burrata, roasted pumpkin seeds, crema di balsamico

+ Prosciutto cotto 2.5€

+ Funghi al Rosmarino 2€

DOLCE / CAFFÈ

TIRAMISU SELECTION (HOMEMADE):

Tiramisu Classico with cacao and pistacchio

🍃❤️

5.5€

Chocomisu with Giotto and chocolate sauce

🍃

SEASONAL

7€

Matchamisu with matchacream and cacao

🍃

SEASONAL

7€

Every product made from pasteurized eggs and without alcohol

Espresso / Espresso Doppio

2€/3.5€

Cappuccino

3€

+ oat milk 0.5€

🍃 Vegetarian 🍃🍃 Vegan 🌶️ Hot 🐷 Pork 🐮 Beef 🐔 Chicken 🐟 Fish ❤️ Favorite

* Pizzas can also be prepared without Grana Padano – Grana Padano and Pecorino Romano are made with animal rennet.

Pizzas can also be prepared gluten-free for an additional €5.50. Exceptions: Bianca Rosmarino, Rosso e Verde, and Sweet and Salty.

If you have any questions about allergens, please contact our team.