

## 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.

## 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](mailto: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.



### SLICE OF NAPOLI

Card payment only - no cash.

@capvinpizza  
www.capvin.de

#### SPRITZ

<b>Limoncello Basil Spritz</b> ♥	8.5€
<b>Sarti Zitrus Spritz</b>	8.5€
<b>Aperol Spritz</b>	7.5€
<b>Winter-Aperol</b> NOV-MAR with pomegranate and rosemary	7.5€

#### HOMEMADE ICETEA & LEMONADE

<b>Lemon-Mint-Icetea</b> ♥	0.5l	5.5€
<b>Fruit-Icetea</b> NOV-MAR	0.5l	5.5€
<b>Basil-Lime-Lemonade</b>	0.5l	6€
<b>Amalfi-Lemon-Lemonade</b>	0.5l	6€

#### BEER

<b>Starnberger Helles on tap</b>	0.3l/0.5l	3.5/5.5€
<b>Starnberger Radler</b>	0.3l/0.5l	3.5/5.5€
<b>Krombacher Wheat beer</b>	0.5l	5.5€
<b>Krombacher Wheat beer non-alcoholic</b>	0.5l	5.5€
<b>Peroni on tap</b>	0.3l/0.5l	4.5/6.5€
<b>Peroni non-alcoholic</b>	0.33l	4€

#### NON-ALCOHOLIC

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

#### WINE

<b>White</b>	0.15l/0.75l		<b>Red</b>	0.15l/0.75l	
<b>Pinot Grigio (BIO)</b> - Tenuta Tre Gemme, Italy, IGT, fresh and uncomplicated		6/24€	<b>Primitivo La Marchesana (Organic)</b> - Tenuta Polvanera, Apulia - Italy, IGP, light and gentle		6/24€
<b>Lugana ORA</b> - Trebbiano di Lugana, Chardonnay, DOP, Lombardy - Italy, fruity-fresh and dry		7/28€	<b>Montepulciano d'Abruzzo (Organic)</b> - Tenuta Tre gemme, Abruzzo - Italy, DOC, fruity and harmonious, dry		6/24€
<b>Sparkling</b>	0.15l/0.75l		<b>Rosé</b>	0.15l/0.75l	
<b>Frizzante on the Rocks</b>		4.5€/ -	<b>Primitivo Rosato</b> - Cantine Polvamera, Puglia-Sicily, Italy, fresh and aromatic rosato		6/24€
<b>Serena Prosecco Biologico DOC</b> - Italy, Veneto, Glera, light and fruity		- / 30€			

## ANTIPASTI / INSALATE

### Bruschetta classica 🌱🌱❤️

Homemade bread, Sicilian date tomatoes with oregano and garlic, basil, cold-pressed olive oil

7€

### Burrata Caprese 🌱

Sicilian date tomatoes with oregano and garlic, Burrata, basil, cold-pressed olive oil, served with homemade bread

13€

### INSALATE:

### Burrata e Rucola NEW 🌱\*

Burrata on fresh rocket, Sicilian date tomatoes with oregano and garlic, Grana Padano, and balsamic dressing, served with homemade bread

15€

### Side salad NEW 🌱🌱

Fresh rocket, Sicilian date tomatoes with oregano and garlic, balsamic dressing

5€

+ two slices of homemade bread 2€

## CLASSIC NEAPOLITAN CLOUD PIZZA

### MARGHERITA SELECTION:

### Margherita di Bufala ❤️🌱\*

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

15€

### Tonno Bianco 🐟❤️

Grana Padano, Fior di Latte di Napoli, tuna fillet from Cetara, onions, capers, basil, and cold-pressed olive oil

15€

+ San Marzano DOP Tomatos 1.5€

### Margherita Provola e Pepe 🌱\*

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

13.5€

### Melanzanella e Provola 🌱\*

San Marzano DOP tomatoes, Grana Padano, eggplant al funghetto, smoked Provola DOP, basil, and cold-pressed olive oil

14€

+ Burrata 4.5€

### Margherita Vegana 🌱🌱

San Marzano DOP tomatoes, vegan mozzarella, basil, and cold-pressed olive oil

14.5€

### Napoli 🐟

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

14€

### 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€

+ Spianata piccante 3.5€

+ Mushrooms marinated in rosemary oil 2€

+ Goat cheese 3€

+ Avocado cubes 3€

## SIGNATURE WOLKENPIZZA



### Vesuvio Piccante 2.0 🐷🌶️

16€

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

+ Burrata 4.5€



### Zucca e Spinaci NOV-MAR 🌱\*

14€

Pumpkin cream with nutmeg, Fior di Latte di Napoli, Grana Padano, goat cheese, baby spinach, roasted pumpkin seeds, Crema di Balsamico

+ Burrata 4.5€

+ Prosciutto cotto 2.5€



### Burrata Rosso e Verde 🌱\*

17€

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

+ Prosciutto cotto 2.5€

+ Salame Napoli 2.5€

### Burrata Bianca e Rosmarino 🌱\*

16€

Zucchini-cashew cream, Grana Padano, Sicilian cherry tomatoes with oregano and garlic, rocket, 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€

### Pink Detox 🌱🌱 JAN-MAR

12€

Beetroot cream, rocket, baby spinach, Sicilian cherry tomatoes with oregano and garlic, homemade rosemary oil, roasted pumpkin seeds

+ Burrata 4.5€

+ Avocado cubes 3€

### Avocado e Basilico 🌱🌱 JAN-MAR

14€

Olive oil, vegan basil cream cheese, fresh avocado cubes, extra basil, and an extra vegan basil cream cheese as a dip

+ Sicilian cherry tomatoes with oregano and garlic 1.5€

### Ortolana Vegana 2.0 🌱🌱 IMPROVED RECIPE

13€

Homemade yellow tomato sauce, black olives, Sicilian cherry tomatoes with oregano and garlic, mushrooms marinated in rosemary oil, rocket, vegan basil cream cheese

+ Fior di Latte 2€

+ Vegan Mozzarella 4€

## DIPS

### DIP IT ALLA NUVA! FOR EVEN MORE FLAVOR!

### 4 DIPS FOR 3€!

To perfectly enjoy the fluffy cloud pizza crust, we recommend our homemade dips.

### Salsa Sriracha Artigianale 🌱🌱🌶️

Homemade fresh Sriracha dip

1€

### Pesto al Basilico 🌱🌱

Homemade basil pesto

1€

### Crema di Tartufo 🌱

Aromatic truffle mayonnaise

2€

### Salsa Cesare 🐟

Classic with notes of Parmesan and anchovies

1€

### Crema Vegana al Basilico 🌱🌱

Combination of vegan cream cheese and homemade basil pesto

1€

## DOLCE / CAFFÈ

### TIRAMISU SELECTION:

### Classico with cocoa and pistacchio 🌱❤️ 5.5€

### Oreo and chocolate sauce 🌱 NEW 7€

### Lotus biscuit and caramel sauce 🌱 NEW 7€

All products made from pasteurized eggs and without alcohol

### Espresso / Espresso Doppio 2€/3.5€

### Cappuccino 3€

+ Oat milk 0.5€

## COCKTAILS / LONGDRINKS / DIGESTIVO

### Gin Basil Smash 10€

### Espresso Martini 10€

### Negroni 10€

### Gin Tonic (Sapphire Bombay) 9€

### Digestivo 2cl 3€

Averna, Limoncello, Frangelico, Amaro del Capo, Nonino Grappa

🌱 Vegetarian 🌱🌱 Vegan 🌶️ Hot 🐷 with pork 🐟 Fish ❤️ Capvin Favorite

\* Pizzas can also be prepared without Grana Padano - Grana Padano and Pecorino Romano are made with animal rennet. If you have any questions about allergens, please feel free to ask our team.