



WHAT MAKES A PIZZA A „CLOUD PIZZA“?

Just like the mysterious Krabby Patty in Sponge-Bob, our Cloud Pizza also follows a unique secret recipe. So, we can't reveal everything, but here are the most important criteria:

- 1  Cloud dough made with the secret recipe from pizza world champion Vincenzo Capuano, using Caputo flour.
- 2  Fresh ingredients sourced directly from Naples and the surrounding area.
- 3  Large, airy, crispy cloud crust.
- 4  Cut with golden scissors.

ARE YOU AMBITIOUS TOO?

Apply now and become part of our team!
We are looking for motivated service staff and pizzaiolos for the Cloud Pizza adventure. We also offer training to become a pizza baker. We look forward to meeting you!



@capvinpizza
www.capvin.de

SLICE OF NAPOLI

Card payment only - no cash.

SPRITZ

Limoncello Basil Spritz <small>NEU</small> ♥ Glass	8.5€
Sarti Citrus Spritz <small>NEU</small> Glass	8.5€
Aperol Spritz Glass	7.5€

HOMEMADE ICETEA & LEMONADE

Lemon-Mint-Icetea ♥	0.5l	6€
Basil-Lime-Lemonade	0.5l	6.5€
Amalfi-Lemon-Lemonade	0.5l	6.5€

BEER

Starnberger Hell on tap	0.3l/0.5l	3.5/5.5€
Starnberger Radler	0.3l/0.5l	3.5/5.5€
Krombacher Wheat Beer	0.5l	5.5€
Krombacher Non-Alcoholic Wheat Beer	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	4/5.5€
Vöslauer still / sparkling	0.75l	6.5€
Coca-Cola / Coca-Cola Zero	0.2l	3.5€
Spritzer	0.5l	6€

Apple, Passion Fruit (nectar), and Rhubarb (nectar)

WINE

White	0.15l/0.75l		Red	0.15l/0.75l
Lugana ORA - Trebbiano di Lugana, Chardonnay, DOP, Lombardy, Italy; fruity-fresh and dry	7/32€		Primitivo La Marchesana (Organic) - Tenuta Polvanera, Apulia, Italy, IGP; light and smooth	6/28€
Pinot Grigio (Organic) - Tenuta Tre Gemme, Italy, IGT; fresh and uncomplicated	6/28€		Montepulciano d'Abruzzo (Organic) - Tenuta Tre Gemme, Abruzzo, Italy, DOC; fruity and harmonious, dry	7/32€
Sparkling	0.15l/0.75l		Rosé	0.15l/0.75l
Frizzante on the Rocks	4.5€/-		Primitivo Rosato - Cantine Polvanera, Apulia-Sicily, Italy; fresh and aromatic Rosato	6/28€
Serena Prosecco Biologico DOC - 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 *

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

15€

Side salad

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

5€

+ two slices of homemade bread 2€

CLASSIC NEAPOLITAN CLOUD PIZZA

MARGHERITA SELCTION:

Margherita di Bufala *

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

15€

Margherita Classica *

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

12.5€

Margherita Provola e Pepe * 13.5€

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

PIMP YOUR MARGHERITA:

+ Burrata 4.5€

+ Salame Napoli 3.5€

+ Prosciutto cotto 3.5€

Napoli

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

15€

Tonno Bianco

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

15€

+ San Marzano DOP Tomatoes 1.5€

Ortolana Vegana

San Marzano DOP tomatoes, Sicilian date tomatoes with oregano and garlic, zucchini and eggplant, artichokes, olives, basil, cold-pressed olive oil

14€

Melanzanella e Provola

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

15€

+ Burrata 4.5€

+ Fior di Latte 2€

+ Burrata 4.5€

+ Arugula 2€

SIGNATURE CLOUD PIZZA



IMPROVED RECIPE

Vesuvio Piccante 2.0

  16€

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



NEW

Burrata Bianca e Rosmarino*

 16.5€

Zucchini-cashew cream, Grana Padano, Sicilian date tomatoes with oregano and garlic, arugula, Burrata, homemade rosemary oil



IMPROVED RECIPE

Burrata Rossa e Verde*

 17.5€

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

+ Prosciutto cotto 3.5€

+ Salame Napoli 3.5€

Tartufo

Zucchini-cashew cream, Fior di latte di Napoli, truffle pesto, basil

23€

+ Prosciutto cotto 3.5€

DESSERT / CAFFÈ

Tiramisu

Nonno Enzo's recipe with pistachios and pasteurized eggs, alcohol-free

7.5€

Café Americano

3.5€

Espresso / Espresso Doppio

2€/3.5€

Cappuccino

3.5€

+ Oat milk 0.5€

COCKTAILS / LONGDRINKS / DIGESTIVO

Gin Basil Smash

11€

Espresso Martini

11€

Negroni

11€

Gin Tonic (Sapphire Bombay)

9€

Digestiv








2cl 3.5€

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

Tip is not included in the price.



Card payment only - no cash.

 Vegetarian  Vegan  Spicy  Stuffed crust  With pork  Fish  Capvin Favorite

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