



## 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:

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

## ARE YOU AMBITIOUS AS WELL?

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 pizzaiolo. We look forward to hearing from you!



@capvinpizza  
www.capvin.de

### SLICE OF NAPOLI

Card payment only - no cash.

#### SPRITZ

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

#### HOMEMADE ICETEA & LEMONADE

<b>Lemon-Mint-Icetea</b> ♥ 0.5l	<b>6€</b>
<b>Basil-Lime-Lemonade</b> 0.5l	<b>6.5€</b>
<b>Amalfi-Lemon-Lemonade</b> 0.5l	<b>6.5€</b>

#### BEER

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

#### NON-ALCOHOLIC

<b>Vöslauer still / sparkling</b> 0.75l	<b>6.5€</b>
<b>Coca-Cola / Coca-Cola Zero</b> 0.2l	<b>3.5€</b>
<b>Orangina</b> 0.25l	<b>4.5€</b>
<b>Spritzer</b> 0.5l	<b>6€</b>

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

#### WINE

<b>White</b> 0.15l/0.75l		<b>Red</b> 0.15l/0.75l	
<b>Lugana ORA</b> - Trebbiano di Lugana, Chardonnay, DOP, Lombardy, Italy: fruity-fresh and dry. <b>7/28€</b>		<b>Primitivo La Marchesana (Organic)</b> - Tenuta Polvanera, Apulia, Italy, IGP: light and smooth. <b>6/24€</b>	
<b>Pinot Grigio (Organic)</b> - Tenuta Tre Gemme, Italy, IGT: fresh and uncomplicated. <b>6/24€</b>		<b>Montepulciano d'Abruzzo (Organic)</b> - Tenuta Tre Gemme, Abruzzo, Italy, DOC: fruity and harmonious, dry. <b>6/24€</b>	
<b>Sparkling</b> 0.15l/0.75l		<b>Rosé</b> 0.15l/0.75l	
<b>Frizzante on the Rocks</b> <b>4.5€/-</b>		<b>Messing Spätburgunder Rosé QbA</b> - German Quality Wine, Vineyard Parcels: dry with floral notes and fruity nuances of strawberries and raspberries. <b>6/24€</b>	
<b>Serena Prosecco Biologico DOC</b> - Italy, Veneto, Glera: light and fruity. <b>-/30€</b>			



## ANTIPASTI / INSALATE

### Bruschetta classica

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

7€

### Burrata Caprese

Sicilian cherry tomatoes with oregano and garlic, burrata, basil, and cold-pressed olive oil, served with homemade bread.

13€

### Vitello Tonnato

Gently cooked veal, tuna sauce, capers, and caper berries, served with homemade bread.

11€

### Antipastiplatter

Neapolitan appetizer platter for 2, served with homemade bread (also available vegetarian).

22€

+ two slices of homemade bread for €2

### INSALATE:

### Burrata e Rucola

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

15€

### Side salad

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

5€

+ two slices of homemade bread for €2

## CLASSIC NEAPOLITAN CLOUD PIZZA

### MARGHERITA SELCTION:

### Margherita di Bufala

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

15€

### Margherita Vegana

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

14.5€

### 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

12.5€

### PIMP YOUR MARGHERITA:

+ Burrata 4.5€

+ Salame Napoli 3.5€

+ Prosciutto cotto 3.5€

### Melanzanella e Provola

San Marzano DOP tomatoes, Grana Padano, aubergine al funghetto, smoked Provola DOP, 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€

+ Straciatella di Bufala 4€

+ San Marzano DOP Tomatos 1.5€

### Napoli

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

15€

### FOR THE YOUNGER AMBITIOUS ONES:

### Pizza Gia

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

7€

+ Prosciutto cotto 2€

+ Salame Napoli 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, and cold-pressed olive oil

+ Straciatella di Bufala 4€



NEW

### Burrata Bianca e Rosmarino\*

16.5€

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



IMPROVED RECIPE

### Burrata Rossa e Verde\*

17.5€

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

+ Prosciutto cotto 3.5€

+ Salame Napoli 3.5€

### Perla di Pera

Fior di Latte, sweet pear, spicy Gorgonzola, caramelized walnuts, honey, and basil

17€

### Don Vincenzo

Pizza crust filled with ricotta & mint, homemade yellow tomato sauce, Grana Padano, Pecorino Romano, Fior di Latte di Napoli, Tarallo Napoletano with almonds, mint, and cold-pressed olive oil

16€

### La bianca Mortadella

Fior di Latte di Napoli, Grana Padano, Mortadella di Bologna IGP, pistachio cream, Pecorino Romano, pistachios, basil, and cold-pressed olive oil

19€

+ Burrata 4.5€

+ Prosciutto cotto 3.5€

### Tartufo

Zucchini-cashew cream, Fior di Latte di Napoli, truffle pesto, and basil

23€

+ Prosciutto cotto 3.5€

+ Vegan Mozzarella 4€

### Ortolana Vegana

San Marzano DOP tomatoes, Sicilian cherry tomatoes with oregano and garlic, zucchini and aubergine al funghetto, artichokes, olives, basil, and cold-pressed olive oil

14€

+ Fior di Latte 2€

+ Vegan Mozzarella 4€

## DESSERT / CAFFÈ

### Tiramisu

Recipe from Nonno Enzo with pistachios and pasteurized eggs, alcohol-free

7.5€

### Graffa con Nutella

Neapolitan donut with Nutella

7€

### Espresso / Espresso Doppio

2€/3.5€

### Cappuccino

3€

+ Oat milk 0.5€

## COCKTAILS / LONGDRINKS / DIGESTIVO

### Gin Basil Smash

11€

### Espresso Martini

11€

### Negroni

11€

### Gin Tonic (Sapphire Bombay)

9€

### Digestivo

2cl 3.5€

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

Gratuity is not included in the price.



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Vegetarian Vegan Hot Stuffed crust 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.