

VINCENZO CAPUANO

I'm a third-generation pizza chef, raised amidst the aromas of my family's ovens in Naples. I've transformed tradition into something contemporary, creating my own contemporary pizza: light, vibrant, made with technique, heart, and quality ingredients. Every dough tells my story. Every pizza is a piece of Naples I bring to the world.

MAKING A LIVING FROM PIZZA IS WONDERFUL.

Capuano experience

We are the first pizzeria in the world where it is possible to cut pizza with scissors. A way to enhance the cornice.

Try it too!



PIZZACHEFFORTHREEGENERATIONS

FOLLOW VINCENZO CAPUANO

LOCATION

- GERMANY**
 - Berlino - Weinbergsweg 24
 - Berlino - rosenthaler str. 36
 - Bielefeld - Musterplatz 9
- OLANDA**
 - Amsterdam - Herengracht 88A
- KOSOVO**
 - Pristina - ruga b
 - Pristina - Pejton, RtdJkshin hoti Albimal
- SPAIN**
 - Ibiza - Av. Pere Matur's Noguera, 16
- ASIA**
 - Singapore - Robertson Quay
 - Hong Kong - Wan Chai



- Napoli (14 Locations)**
 - Napoli - Piazza Vittoria 8
 - Napoli - (Vomero) Piazza degli artisti 39
 - Napoli - (Chiaia) Via Bisignano 14
 - Napoli - Piazza Trieste e Trento 8
 - Pozzuoli - (Pozzuoli) Largo San Paolo 17
 - Pomigliano d'Arco - Via Leone 5
 - Caserta - Piazza Matteotti 40
 - Aversa - Viale Kennedy 9
 - Avellino - Viale Italia 199
 - Battipaglia - Via Baratta 6
 - Nola - ss7bis 251
 - Pompei - Via Roma 27
 - Maximal Pompei
 - Torre Annunziata tv Landolfi 75
 - Sorrento - Via Marina di Cassano 42

- Italy**
- Germany**
- Netherlands**
- Kosovo**

50P IZIA 12th BEST PIZZERIA CHAIN ARTISANS OF WORLD 2024

50P IZIA 13th BEST PIZZERIA CHAIN ARTISANS OF WORLD 2025

BEST MARKETING 2024

BEST MARKETING 2025

WINE

House Red Wine

SELVA VOL-PINA ~ 2021	
Cabernet Sauvignon	
GLS	18
1/2 BTL, BTL	39, 72
SAN MARTINO	
Pinot Nero delle venezie DOC	
GLS	17
1/2 BTL, BTL	37, 69
LE COSTE ~ 2021	
Chianti Rufina DOCC	
GLS	18
1/2 BTL, BTL	39, 72
PRODUTTORI DI ~ 2021	
MANDURIA	
Primitivo 'GT	
GLS	19
1/2 BTL, BTL	42, 77

House White Wine

SELVA VOL-PINA ~ 2024	
Pinot Grigio IGP	
GLS	17
1/2 BTL, BTL	37, 69
SAN MARTINO ~ 2024	
Sauvignon Blanc	
GLS	18
1/2 BTL, BTL	39, 72
SELVA VOLPINA ~ 2024	
Chardonnay	
GLS	18
1/2 BTL, BTL	39, 72
CASA D'AMBRA ~ 2023	
Falanghina Campania 'G T	
GLS	19
1/2 BTL, BTL	42, 77

BEER

Draft Beer

ASAHI SUPER DRY	
1/2 Pint	13
Full Pint	18
PERONI NASTRO AZZURO	
1/2 Pint	13
Full Pint	18

Cocktails

APEROL SPRITZ	18
NEGRONI SBAGLIATO	18
CHANDON GARDEN SPRITZ	18

Bitter

LIMONCELLO	17
CAMPARI	17
POLI CLEOPATRA MOSCATO ORO GRAPPA	17
APEROL	17
VACCARI SAMBUCA	17

TIPPLES

Prosecco

SAN MARTINO	
Prosecco DOC Treviso Brut	
GLS	18
BTL	70

Champagne

MOET CRANDON ~ 2014 IMPERIAL	
GLS	25
BTL	122

Rosato

CHATEAU D'ESCLANS ~ 2023 WHISPERING ANGEL	
GLS	19
1/2 BTL, BTL	42, 77

Non Alcoholic

AVEC (BLOODY) MARIA!	12
VIRGIN MADEIRA MOJITO	12
ARRANCIATA ROSSA SPARKLING	7
LIMONATA SPARKLING	7
PUREZZA WATER (STILL / SPARKLING)	1/Pax

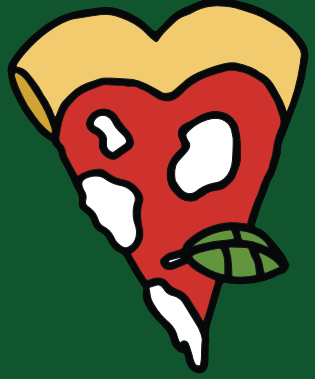


vincenzocapuano.sg

Our dishes may contain allergens. Please inform our staff of any dietary restrictions or allergies when placing your order.

All prices are subject to 10% service charge & GST

- Vegetarian
- Spicy
- Gluten
- Nut
- Dairy
- Egg
- Alcohol
- Crustacean
- Shellfish
- Fish
- Stuffed crust with ricotta
- Vincenzo's favorites
- Vegan



Vincenzo Capuano

vivere di pizza è meraviglioso



OUR PARTNERS



THE WORLD CHAMPION



PROVOLA E PEPE 36

Iconic Pizza Winner the 19th World Championship

Smoked provola from the mountains, hand-crushed Vincenzo's Salsa di Pomodoro, pepper mix, seasoned roasted vine tomatoes, evoo & basil

THE BESTSELLER

A journey through taste and comfort, for those who love to be indulged from the very first bite.

TETTI ILLUMINATI 34

Base w/ fior di latte, topped w/ IGP mortadella, pistachio cream, pecorino romano flakes, evoo & basil

MARGHERITA 30

Available in version cartwheel +6

Vincenzo's Salsa di Pomodoro, fior di latte, evoo & basil

MARGHERITA CON BUFALA 34

Hand-crushed Vincenzo's Salsa di Pomodoro, bufala mozzarella DOP, evoo & basil

CENTRO CALABRIA 34

For lovers of Calabrian Nduja

Vincenzo's Salsa di Pomodoro, smoked provola, calabrian nduja, neapolitan sausage, evoo & basil

DIAVOLA ALLA NONNO ENZO 34

Vincenzo's Salsa di Pomodoro, fior di latte, spicy napoli salami according to nonno Enzo tradition, evoo & basil

THE TRADITIONAL

COME UNA CAPRICCIOSA 34

Vincenzo's Salsa di Pomodoro, fior di latte, taggiasca olives, button mushrooms, topped w/ artichoke heart, cooked ham, evoo & basil



NAPOLI 32

Hand-crushed sam marzano tomatoes, fior di latte from the mountains, anchovies, taggiasca olives, evoo oil & basil

DON EGIDIO 32

Base w/ home-made courgette cream, topped w/ zucchini chips, classic meatballs by nonno Enzo, burrata heart, evoo & basil

DON VINCENZO 34

Stuffed crust w/ ricotta cheese, yellow vine tomatoes, bufala mozzarella DOP, pecorino flakes, pepper, taralli, crumbled almonds, evoo & basil

TAGLIO ESTIVO 34

Smoked provola, pepper, roasted red & yellow datterino tomatoes, capsicum puree, pecorino, evoo & basil

MARINARA CONTEMPORANEA 30

A great classic revisited in a contemporary way

Slow cooked vine tomatoes, taggiasca olives, anchovies, garlic, oregano, evoo & basil

MARITA 30

"Best of both" half margherita & half marinara pizza, enjoy 2 flavours in one

DOMENICHE LONTANO 32

Base w/ bufala mozzarella DOP, baked potatoes, neapolitan sausage, evoo & basil topped

CALZONE AL FORNO 32

Filling w/ ricotta cheese, napoli salami, cooked ham, fior di latte, topped w/ hand-crushed Vincenzo's Salsa di Pomodoro, evoo & basil

BELLARIA 38

Red datterino tomatoes, bufala mozzarella DOP, topped w/ burrata heart, 24 month prosciutto di parma, pesto, evoo & basil

SOGNO VEGANO 34

Home-made courgette cream, aubergines, roasted red & yellow datterino tomatoes, vegan cheese, courgette chips, potato chips, evoo & basil

ABBRACCIO E MAMMA 34

Stuffed crust w/ ricotta, fior di latte, classic meatballs by nonno Enzo, grana padano fondue, evoo & basil

MELANZANELLA 36

for lovers of aubergines called a "FUNGITIELLO"

Fior di latte, roasted vine tomatoes, eggplant, pepper, slow cooked vine tomato cream, burrata heart, evoo & basil

NAPOLITUDINE 32

Vincenzo's Salsa di Pomodoro, smoked provola, topped w/ classic meatballs by nonno Enzo, ricotta, pepper, evoo & basil

RITORNO A NAPOLI 34

It takes inspiration from the Neapolitan Gateau

Fior di latte, ground pepper, neapolitan potato croquette, cooked ham, evoo & basil

SINGAPORE SPECIAL PIZZA

PESTO E BURRATA 36

Fior di latte, basil pesto, vine tomatoes, parmigiano, burrata heart, pine nuts

TARTUFO 36

Truffle cream, fior di latte, mushrooms, truffle stracciatella, rucola, parmigiano

QUATTRO FORMAGGI 36

Base w/ fior di latte, gorgonzola, provola, topped w/ pecorino, served with roasted walnuts and honey

AGLIO E OLIO 30

Available in version cartwheel +6

Base w/ Vincenzo's Salsa di Pomodoro, sliced garlic, bird eye chili, evoo & basil

THE STARTERS & SALADS

PATATINE FRITTE AL TARTUFO 18

Thunder crunch fries infused w/ white truffle oil, parmigiano, served w/ chili & mayo

HOLY WINGS 24

Deep-fried chicken wings, served w/ chef's signature spicy sauce (7pcs)

CAESAR SALAD 26

Crunchy romaine lettuce, grilled chicken breast, taralli, caesar dressing, vine tomatoes, parmigiano, evoo

FOCACCIA 18

Home-made Napolitana style, garlic infused thin focaccia served w/ basil pesto & capsicum cream

PARMIGIANA DI MELANZANE 22

Oven-baked eggplant parmigiana, Napoletana ragu, smoked provola, parmigiano, basil

CAVOLO MELONE 28

Green kale, hami melon, spicy ginger tofu dressing, vine tomatoes, cranberries, feta cheese, shaved almonds

TRIS DI MONTANARE 25

Fried Neapolitan pizza dough (3pcs)

1. Courgette cream & chips
2. Mortadella, ricotta, pistachio
3. Burrata heart, anchovies, lemon zest

BRUSCHETTA 20

Toasted baguette bread, garlic confit spread, vine tomatoes, balsamic, evoo & basil (3pcs)

SALUMI 28

24 month prosciutto di parma, mortadella bologna, salami milano, stracciatella, rucola, sun dried tomatoes, taggiasca olives, toasted baguette bread

BURRATA CLASSICA

125G Burrata cheese ~ 34 / 300G Burrata cheese ~ 54
Burrata cheese, rucola, vine tomatoes, basil pesto, oil caviar, balsamic

BURRATA PESCA E ARANCIA

125G Burrata cheese ~ 34 / 300G Burrata cheese ~ 54
Burrata cheese, spicy peach salsa, orange pulp, roasted beetroot, pecan, cayenne honey glaze, chili caviar

WAGYU POLPETTE 30

Slow cooked wagyu meatballs, Vincenzo's Salsa di Pomodoro, basil, parmigiano

THE MAINS

FILETTO DI MANZO 48

Grilled & sliced beef tenderloin, roasted potatoes, vine tomatoes, sauteed mushrooms, mustard, rucola, red wine sauce

MAIALE IBERICO 36

Slow-cooked iberico pork jowl, house salad, balsamic onions, red wine sauce, pistachio

POLLO AL PARMIGIANO 36

Baked chicken thigh cutlet, fior di latte, parmigiano, basil, served w/ spaghetti al pomodoro, evoo & basil

THE PASTAS

AGLIO E OLIO CON GAMBERI 34

Spaghetti, black tiger prawns, bird eye chili, white wine, evoo

ARRABIATA 32

Rigatoni, chef's signature spicy arrabiata sauce, basil

CARBONARA 36

Fettuccine, guanciale pork cheeks, egg yolk, parmigiano, black pepper

GAMBERO ALLA MARINARA 36

Calamarata, black tiger prawns, vine tomatoes, lobster bisque sauce, brandy

GNOCCHI AL PESTO 36

Potato gnocchi, pesto genovese, vine tomatoes, cream, parmigiano reggiano, pine nuts, basil

GNOCCHI SPEZIATI 34

Potato gnocchi, signature spicy sauce, vine tomatoes, cream, parmigiano, basil

GUANCIALE DI MANZO 38

Mafaldine, 12 hours slow cooked wagyu beef cheek ragu, red wine, parmigiano

RAVIOLI AI PORCINI 34

Home-made ravioli stuffed w/ porcini mushrooms, truffle cream sauce, oil caviar, truffle carpaccio

DOLCI

TIRAMISU 16

Mascarpone cream, pistachio, savoiardi biscuit, coffee & Caffè Borghetti

TORTA AL CIOCCOLATO 18

Layers of chocolate sponge cake, coffee syrup, caramel chocolate

CREME BRULEE 12

Custard base, caramelized rapadura, berries

GRAFFE 12

Lightly fried airy dough from Naples, topped w/ cinnamon sugar

TRE LATTI 18

A light and airy vanilla bean chiffon sponge, generously soaked in a luscious trio of milks

GELATO AL CIOCCOLATO FONDENTE

One scoop ~ 7 / Double scoop ~ 11

Topping choices: Fabbri cherry, strawberry sauce, crunchy chocolate, crushed pistachio, almond flakes, sprinkles

GELATO AL PISTACHIO

One scoop ~ 7 / Double scoop ~ 11

Topping choices: Fabbri cherry, strawberry sauce, crunchy chocolate, crushed pistachio, almond flakes, sprinkles