



Capriira
Amore al primo morso



Capriira

*Pizzeria e Friggitoria
Napoletana*

Tradition and Innovation

A light, fragrant, highly digestible and tasty pizza.

Our pizza chefs, a mix of traditional and innovative masters, have improved the recipe of traditional Neapolitan pizza and integrated the most **modern methods for the dough preparation.**

In our pizzeria there's a **dehumidified Leavening Room, where our dough rises for 20/22 hours.** After this time the other ingredients are added to complete the dough. The timers, that you may have noticed, are used to show the rising time of the different doughs.

After 30 hours our dough is finally ready!



Carrivra

Pizzeria e Friggitoria

Carrivra
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Carrivra

Friggitoria

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Neapolitan Fried Dishes

Neapolitan Panzerotto (2 pieces) € 5,00

made with potatoes with provola cheese from Agerola, Neapolitan salami, black pepper, Parmigiano Reggiano 24 months, pecorino romano sheep cheese

Neapolitan Arancino (1 piece) € 2,50

rice balls with meat sauce, fior di latte cheese from Agerola, peas, ground meat, parmigiano Reggiano 24 months

Omelette with Bucatini (1 piece) € 3,50

with béchamel sauce, fior di latte cheese from Agerola, peas and ground meat

Omelette with Bucatini Nerano style (1 piece) € 3,50

zucchini, Provolone del Monaco PDO cheese, cheese cream

Omelette with Bucatini, cacio cheese and pepper (1 piece) € 3,50

zucchini, Provolone del Monaco PDO cheese, cheese cream

Stuffed Zucchini Blossoms (2 pieces) € 5,00

with buffalo ricotta cheese from Campania PDO and cooked ham

Neapolitan Mixed Fried Food (5 pieces) €12,50

Neapolitan panzerotto, Neapolitan Arancino, Omelette with Bucatini, Omelette with Bucatini Nerano style, stuffed Courgette flower

Fresh French Fries € 5,00

Freshly cut potatoes



Carrizosa
Pizzería e Friggitoria

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Appetizers

Fried Squids* and Fresh French Fries €13,00

Buffalo Mozzarella from Campania PDO 250 gr. €14,00
with Parma ham 24 months

Bruschette (2 pieces) € 7,00
with yellow and red cherry tomatoes and buffalo stracciatella cheese

Bruschette Cantabrico (2 pieces) € 7,00
with anchovies from the Cantabrian Sea and buffalo stracciatella cheese

Eggplant Parmesan casserole € 9,00

Pig Salads

Primavera €11,00
mixed salad, buffalo mozzarella from Campania PDO, tomatoes, carrots, green olives, tuna

Caesar €11,00
mixed salad, grilled chicken, bread croutons, Parmigiano Reggiano 24 months, caesar sauce

Caprese €12,00
buffalo mozzarella, tomatoes, green olives, oregano, basil

Bresaola €12,00
dried beef Bresaola, Parmigiano Reggiano 24 months, cherry tomatoes, arugula

Chef €11,00
mixed salad, pachino tomatoes, emmental cheese, grilled chicken, hard-boiled egg

* FROZEN PRODUCT



Our gluten-free doughs
ARE NOT DESIGNED FOR CELIACS.

If you follow a gluten-free diet
or out of curiosity
discover the rich flavor
of our gluten-free dough!!!



Caprizza Pizzas

Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Burrata e Pata Negra €18,00

fior di latte cheese from Agerola; outside the oven: Pata Negra 100% acorn, Apulian burrata, Provolone del Monaco DOP cheese, organic extra virgin olive oil Terre Francescane, basil

Pesto e Polpette €15,00

Basil sauce, Fior di latte cheese from Agerola, yellow cherry tomatoes; outside the oven: beef meatballs, Buffalo ricotta cheese from Campania PDO, organic extra virgin olive oil Terre Francescane, basil

NEW

Jamon e Friarielli €15,00

fior di latte from Agerola and broccoli friarielli; outside the oven: Ibérico jamón tartare, grated pecorino cheese on the crust, basil, extra virgin olive oil

Riccia €13,50

focaccia with curly lettuce, datterini tomatoes, tuna fillet, Taggiasca olives, buffalo mozzarella from Campania DOP, extra virgin olive oil Francescane, basil

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Modern pizzas

Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Integrale ai Datterini €12,00

whole wheat dough with buffalo mozzarella from Campania PDO, yellow cherry tomatoes from the Vesuvius, cherry tomatoes, Parmigiano Reggiano 24 months, whole oil, basil

Integrale Ortolana €10,50

whole wheat dough with fior di latte cheese from Agerola, grilled eggplants, zucchini, peppers, Parmigiano Reggiano 24 months, whole extra virgin olive oil, basil

Genuina €11,50

cherry tomatoes, fior di latte cheese from Agerola, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil; crust stuffed with ricotta cheese from Campania PDO and cooked ham

'Nduja e Salsiccia €12,00

san Marzano Tomato, fior di latte cheese from Agerola, Calabrian 'nduja sausage, sausage, Parmigiano Reggiano 24 months, organic extra virgin olive oil, basil

Fiori di Zucca e Guanciale €13,00

fior di latte cheese from Agerola, zucchini blossoms, crispy Guanciale pork jowl from Amatrice; outside the oven: burrata, organic extra virgin olive oil, Parmigiano Reggiano 24 months

Pistacchio e Mortadella €12,50

fior di latte cheese from Agerola, Sicilian pistachio cream, mortadella PGI, chopped pistachios, Parmigiano Reggiano 24 months, organic extra virgin olive oil

Carciofi e Lardo €12,00

fior di latte cheese from Agerola, roasted artichokes, colonnata lard PGI, parmigiano Reggiano 24 months, organic extra virgin olive oil, basil

Crudo e Provolone €12,50

fior di latte cheese from Agerola, Parma ham PDO 24 months, Provolone del Monaco PDO cheese, organic extra virgin olive oil, basil

Parmigiana e Provola €11,50

san Marzano tomato sauce, provola cheese from Agerola, eggplant Parmesan casserole, Parmigiano Reggiano 24 months; outside the oven: buffalo Mozzarella from Campania morsels, organic extra virgin olive oil, basil

Melanzane e Ricotta Salata €13,00

San Marzano Tomato sauce, Fior di latte cheese from Agerola, roasted eggplants; outside the oven: salty ricotta cheese, extra virgin olive oil, basil

Zucca e Salsiccia €13,50

smoked Provolone cheese PDO, pumpkin cream, black pork sausage from Caserta, eggplants in oil, salty ricotta cheese, extra virgin olive oil

Nerano €13,00

zucchini cream, fior di latte cheese from Agerola, zucchini chips, zucchini balls, provolone del Monaco PDO cheese

NEW

Tropea €14,00

red onion cream from Tropea, fior di latte from Agerola; outside the oven: tuna fillets, Apulian burrata, Taggiasca olive pâté, onion chips, basil, extra virgin olive oil

Parmigianella €13,00

fior di latte from Agerola, red datterini tomatoes, fried aubergines; outside the oven: "capocollo" typical Calabrian cold cut, parmigiano reggiano fondue, extra virgin olive oil, basil

Bresaola, Pepe e Lime €13,00

focaccia with rocket, cherry tomatoes, bresaola, parmesan flakes, burrata mousse, pepper, lime

[We Do Not Accept Changes To Recipes](#)



Traditional Pizzas

Our pizzas can be prepared
with **gluten free** or **whole wheat dough**
- € 1.50 extra charge

Marinara € 7,50

San Marzano tomato sauce, garlic, oregano, basil and oil

Margherita € 8,00

San Marzano tomato sauce, fior di latte cheese from Agerola, extra virgin olive oil, basil

Bufalina €10,50

San Marzano tomato sauce; outside the oven: buffalo Mozzarella from Campania, extra virgin olive oil, basil

Americana € 9,00

San Marzano tomato sauce, Fior di latte cheese from Agerola, Vienna sausage, French fries*

With Filling € 9,50

buffalo ricotta cheese PDO, fior di latte cheese from Agerola, Neapolitan salami, san Marzano tomato sauce, extra virgin olive oil, basil

Napoli €10,00

San Marzano tomato sauce, fior di latte cheese from Agerola, anchovies from the Cantabrian sea, capers from Pantelleria, taggiasca olives, extra virgin olive oil, basil

Prosciutto e Funghi € 9,00

San Marzano tomato sauce, fior di latte cheese from Agerola, champignon mushrooms; outside the oven: cooked ham, extra virgin olive oil, basil

Diavola € 9,00

San Marzano tomato sauce, fior di latte cheese from Agerola, "spianata" Calabrian salami, extra virgin olive oil, basil

Salsiccia e Friarielli €10,50

Provola cheese from Agerola, sausage, broccoli rabe, extra virgin olive oil

4 Formaggi € 9,00

fior di latte cheese from Agerola, Swiss Emmenthal PDO, fontina cheese PDO, gorgonzola cheese PDO, parmigiano Reggiano 24 months, extra virgin olive oil, basil

Capricciosa €11,00

San Marzano tomato sauce, fior di latte cheese from Agerola, high-quality cooked ham, champignon mushrooms, black olives, basil

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Fried Pizzas

Classica €11,00
stuffed with buffalo ricotta cheese from Campania PDO, fior di latte cheese from Agerola, Neapolitan salami, black pepper, Parmigiano Reggiano 24 months

Tradizionale €11,00
stuffed with provola cheese from Agerola, tomato sauce, buffalo ricotta cheese from Campania PDO, pepper

Montanara Ripassata €11,00
fried pizza and then baked with San Marzano tomato sauce, fior di latte cheese from Agerola, pecorino sheep cheese, extra virgin olive oil, basil

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Dessert

Pastiera € 6,50
Shortcrust pastry filled with ricotta cheese and grain

Caprese € 6,50
Cake cocoa and almonds

Tiramisù € 6,50

Babà € 6,50
Neapolitan dessert with rum

Dolce della casa € 6,50

Wines

GLASS

BOTTLE

WHITE WINES

Falanghina "Caprizza" IGP
Cantine Iovine

€ 5,00 € 15,00

Costamolino Vermentino DOC
Argiolas

€ 6,00 € 25,00

Lugana DOC
Ca' dei Frati

€ 25,00

Alto Adige Gewürztraminer DOC
Kaltern Caldaro

€ 25,00

GLASS

BOTTLE

RED WINES

Aglianico "Caprizza" IGP
Cantine Iovine

€ 5,00 € 15,00

Costera Cannonau DOC
Argiolas

€ 6,00 € 25,00

Ronchedone
Ca' dei Frati

€ 30,00

Valpolicella Classico DOC
Allegrini

€ 26,00

GLASS

BOTTLE

SPARKLING

Prosecco DOC Extra Dry "Levis"
Bellenda

€ 6,00 € 23,00

Franciacorta Brut DOCG
Ferghettina

€ 7,00 € 30,00

Beer

	20 cl	40 cl
<u>DRAFT BEER</u>		
Ichnusa	€ 3,50	€ 5,50
Ichnusa unfiltered	€ 3,50	€ 5,50
Moretti La Rossa	€ 3,50	€ 5,50

BEER IN BOTTLE

Ichnusa Unfiltered 50 cl	€ 5,00
Ichnusa - Lemon beer 33 cl	€ 4,00
Erdinger Weiss 50 cl	€ 5,50
Lagunitas IPA USA 35,50 cl	€ 5,50
Heineken 0.0 (alcohol free) 33 cl	€ 4,00
Fischer 65 cl	€ 9,00

CRAFT BEER

Baladin Nazionale Gluten free 33 cl	€ 6,00
Baladin Nazionale Blonde Ale 75 cl	€ 15,00
Baladin Isaac Blanche 75 cl	€ 15,00

Cocktails

Aperol Spritz Aperol, prosecco, soda	€ 7,00
Campari Campari, prosecco, soda	€ 7,00
Moscow Mule Vodka, lime, ginger beer	€ 7,00
Hugo Elder liqueur, prosecco, fresh mint, soda	€ 7,00
Gin Tonic Gin Hendrick's, tonic water	€ 8,00

Par

Sparkling water / Natural water 75 cl	€ 3,00
Coca Cola / Coca Cola Zero	€ 3,50
Aranciata / Sprite	€ 3,50
Coffee	€ 2,00
Grappa	€ 4,00
Barrique Grappa	€ 5,00
Bitters	da € 4,00 a € 8,00
Whisky	da € 6,00 a € 9,00
Rum Zacapa 23	€ 9,00
Cover Charge	€ 2,50