



*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

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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** € 6,00  
Shortcrust pastry filled with ricotta cheese and grain

**Caprese** € 6,00  
Cake cocoa and almonds

**Tiramisù** € 6,00

**Babà** € 6,00  
Neapolitan dessert with rum

**Dolce della casa** € 6,00

# 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

## 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
<b><u>DRAFT BEER</u></b>		
Moretti Bionda	€ 3,50	€ 5,50
Moretti La Rossa 30 cl		€ 5,50
<b><u>BEER IN BOTTLE</u></b>		
Ichnusa Unfiltered 50 cl		€ 5,00
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
<b><u>CRAFT BEER</u></b>		
Baladin Nazionale Gluten free 33 cl		€ 6,00
Baladin Nazionale Blonde Ale 75 cl		€ 15,00
Baladin Isaac Blanche 75 cl		€ 15,00

## Cocktails

<b>Aperol Spritz</b> Aperol, prosecco, soda	€ 6,00
<b>Campari</b> Campari, prosecco, soda	€ 6,00
<b>Moscow Mule</b> Vodka, lime, ginger beer	€ 7,50
<b>Hugo</b> Elder liqueur, prosecco, fresh mint, soda	€ 6,50
<b>Gin Tonic</b> 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