

What to Expect

To our Customers: Our foremost mission is to ensure that you enjoy your food. The most satisfied guests are those who know what to expect. If you are new to Neapolitan-style pizza, please give us a moment to explain.

Neapolitan pizza is a “new” concept to many, but it is far from new. It is the pizza that was made—and continues to be made—in Naples, Italy, the birthplace of pizza. Neapolitan pies are crisp, light, and sparsely topped. They are about the size of a dinner plate. This is the way that pizza was made before it was “Americanized” and in many cases debased.

The Size: All of our pizzas are a generous 12 inches. They are meant to serve one person.

The Look: “My pizza is burned” is something we sometimes hear. These pocks of char are called “leopard spots.” They are the measure of a correctly cooked pizza and lend both flavor and texture. Being hand crafted, Neapolitan pies may be irregularly shaped.

The Toppings: Neapolitan pizzas have less sauce than American pizzas and a lighter sprinkling of cheese. Less is more: a light, fresh pizza with a few highest quality ingredients is easily digested and will not leave you feeling bloated or carb-overdosed.

The Texture: The crust is light and crisp on the outside and soft and tender on the inside with a puffy and blistered cornice. The balance of crispiness and chewiness is the essence of the Neapolitan pie.

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The Taste: Tomato sauce must take like tomatoes and nothing else. The basic cheese is high quality fior de latte—better known as “fresh mozzarella.” There is a slight kiss of smoke from the wood-burning oven. The combination of smoke, cheese, tomato, olive oil, and basil lends the quintessential Neapolitan taste.

Our Ingredients: We source the best ingredients we can find and if we can make it or grow it better, we do. Our sausage and meatballs are house-made. Our pizza dough includes flour ground in-house.

Why do our pizzas sometimes take a while? We are working as fast as we can to serve your pizza! Each pizza is handcrafted and placed in a 1000-degree wood-burning oven. We cook pizzas in about 90 seconds. In this case, why the slight wait? We can make and bake only so many pizzas at a time in our oven. We give each pizza the attention it deserves. We never sacrifice quality for quantity.

We hope that you enjoy your pizza and that you come back for more!



CAPP'S

pizzeria

Artisan Hand-Crafted

WOOD-FIRED

Local, Farm-Fresh Ingredients

**Veranda at
Briar Chapel**

79 Falling Springs Drive
Chapel Hill, NC

919.240.4104

www.cappspizzeria.com

Classic Apizza

Pronounced: ah'-beets (now you know).
All pizzas are a generous 12" round. No slices

Marinara (no cheese)	\$12
Crushed tomato, fresh garlic, garlic confit, oregano	
Margherita	\$13
Crushed tomato, fior di latte, fresh basil	
Cheese	\$10
Crushed tomato, mozzarella, pecorino	

House Specialty Apizza

Farm to Fire Special	\$16
Fresh, seasonal, local - ask you server	
Sweet Italian*	\$16
Crushed tomato, mozzarella, house-made Italian fennel sausage, fire roasted sweet peppers ... (Capp's way - add maytag and rosemary + \$4)	
B.O.G.* (bacon onion garlic)	\$15
Crushed tomato, mozzarella, shaved red onion, garlic, thick cut applewood smoked bacon, oregano	
Pepperoni	\$13
Crushed tomato, mozzarella, natural casing pepperoni, pecorino	
Mama Mia*	\$16
Crushed tomato, mozzarella, house-made beef & pork meatballs, shaved red onion, serrano pepper	
Bee Bomb	\$15
Crushed tomato, mozzarella, hot soppressata, John's hot honey	
Filetti	\$15
Fresh garlic, cherry tomatoes, basil/mozzarella, pecorino, garlic-chillie oil	
Pork Love* . . . aka meatlovers	\$16
Crushed tomato, mozzarella, house-made fennel sausage, pepperoni	



Burbank* . . . aka the masher	\$15
Mashed potato, mozzarella, cabot 3 year cheddar, applewood smoked bacon, green onion, crema	
Caponata*	\$16
Sicilian vegetable stew of eggplant, onion, tomato, golden raisins, pine nuts, oil cured olives, balsamic vinegar and basil	
Cipolle e Fungi	\$16
Caramelized onion, oven roasted crimini and shiitake mushroom, fontina, finished with fresh arugula, truffle oil	
Pesto	\$14
Genovese basil pesto, mozzarella, fire roasted peppers (contains nuts)	
Chicken Curry	\$16
Spicy coconut curry sauce, oven roasted chicken, mozzarella, cherry tomatoes, serrano chilies, basil	
The Ladou	\$16
House-made bbq sauce, oven roasted chicken, mozzarella, shaved red onion, smoked gouda cheese, cilantro	
White Clam Pie (fridays only)	\$15
Fresh chopped garlic, little neck clams, oregano, pecorino	

Add on Any Pizza

Fresh garlic	.50
Pecorino	1
Capers	1
Shaved red onion	1
Serrano peppers	1
Garlic confit	1
Arugula	2
Pesto	2
Oven roasted mixed mushrooms	3
Kalamata	2
House-made fennel sausage	3
Applewood smoked bacon	3
Natural casing pepperoni	3
Meatballs	3
Oven roasted mixed mushrooms	3
Anchovies	3
Oil cured black olives	3
Prosciutto	4
Speck	4

* Only one additional topping may be added to these pizzas.
Other additions and substitutions are subject to kitchen approval.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs, may increase the risk of food borne illnesses.

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