

## COCKTAILS

### Italian Old Fashioned | 11.5

Maker's Mark Bourbon, House-made Amaretto, Amaro Averna

### Il Mulo | 11

Tito's Vodka, Amaro Averna, Goslings Ginger Beer, Lime

### La Rossa | 11

Basil Hayden Dark Rye, Grand Marnier, Vermouth, Bitters, Garnished with Prosciutto

### Italian Margarita | 11

Hornitos Reposado Tequila, House-made Amaretto, Freshly Squeezed Lemon Juice, Lime Juice, Sugar

## SPRITZ

### Grapefruit Spritz | 10

House-made Grapefruit Cello, Cuvée Sparkling Wine

### Pupatella Spritz | 10

Aperol, Cuvée Sparkling Wine, Soda Water, Orange Slice

**Espresso Martini | 11**  
Tito's Vodka, Grind Espresso Liqueur, Coffee

**Limoncello Martini | 11**  
Tito's Vodka, House-made Limoncello, Freshly Squeezed Lemon Juice

### Negroni | 11

Bluecoat Gin, Campari, Sweet Vermouth, Orange Peel

### Amalfi G & T | 11

Malfy Rosa Gin, House-made Grapefruit Cello, Tonic Water

### Limoncello Spritz | 10

House-made Limoncello, Cuvée Sparkling Wine

### Orange Spritz | 10

House-made Orange Cello, Cuvée Sparkling Wine

## WINE

Order two pizzas and get \$10 off any bottle of wine.

### RED WINE

**Sangiovese** G 8 | B 32

Pupatella  
Fruity with soft cherry, plum and savory undertones

**Montepulciano** G 8 | B 32

Pupatella  
Medium body with lots of red cherry and soft tannins

**Cabernet Rispetto** G 10 | B 40

Gambino  
Rich, intense and fruity with a hint of spice and good tannins

**Pinot Noir** G 10 | B 40

Salvalai Trevenezie  
Soft and dry with notes of raspberry and plum

**Chianti** G 11 | B 42

Rigoletto  
Jammy flavors of red fruit, soft, mineral and round

**Super Tuscan** G 10 | B 40

Origo  
Dry, intense and complex with elegant spicy, berry notes

### SANGRIA

**Traditional House-Made Sangria** G 8 | C 25

Red or white

### WHITE & ROSÉ WINES

**Pinot Grigio** G 8 | B 32

Pupatella  
Refreshing and crisp, with fresh juicy golden delicious apple notes

**Rosé Mon Amour** G 8 | B 32

Pupatella  
Harmonious and smooth, with distinct cherry notes

**Sauvignon Blanc** G 9 | B 34

Collevento  
Crisp and dry with sage, honey, musk melon, and citrus notes

**Chardonnay Fosche** G 11 | B 42

Vite Colte  
Creamy, refreshing and smooth with sublet oak nuances

**Vermentino** G 11 | B 42

Saragat  
Fresh, soft, fruity and light with notes of apple and pineapple

### SPARKLING WINE

**Cuvée Sparkling Wine** G 13.5

Creamy, crisp and clean with hints of apple and citrus

**Lambrusco Colombara** G 9 | B 34

Colombara  
Persistently fruity, light, slightly sweet with a touch of fizz

## DRAFT BEER

**Peroni** G 8.5 | P 34

Nastro Azzurro; 5.1% ABV

**Pupatella IPA** G 7.5 | P 30

Lost Rhino; 6.2% ABV

**Pupatella Lager** G 7.5 | P 30

Union Brewing Company; 4.5% ABV

**Vienna Lager** G 8.5 | P 34

Devil's Backbone; 4.9% ABV

**Optimal Wit** G 8.5 | P 34

Port City; 4.9% ABV

**Future IPA** G 8.5 | P 36

Three Notch'd Brewing Company; 6.5% ABV

**Beer Flights** 9

Four 5 oz. samples of our finest brews

Bottled Beer and Cans Available; Ask Server for Details

## HOME-MADE LIMONCELLO AND AMARETTO

### Limoncellos | 8

Lemon, Orange or Grapefruit

### Amaretto | 8

Almond-flavored Italian liqueur

### Flights | 22

House-made special flight of four two-ounce samples of Limoncellos and Amaretto

## STARTERS

### Tagliere Charcuterie | 18

Our Charcuterie Board features Prosciutto di Parma, Salami, Mortadella, Brie, Fresh Mozzarella, Gruyère, Basil, Fig Jam, Pistachios, Pepperoncini, roasted Red Peppers, and a drizzle of Balsamic Glaze, all served on our house-made Pizza Dough. 🍷🍷🍷

### Burrata Platter | 19.5

Creamy Burrata Cheese, Prosciutto di Parma, Fresh Arugula, Tomatoes, Mixed Greens, Balsamic Dressing, and house-made bread. 🍷🍷

*Purchase a Tagliere Charcuterie or Burrata Platter and a bottle of Pupatella wine for 45*

### Garlic Zeppole Balls | 8.75

Fried dough balls, made with our pizza dough, tossed with a Parmesan cheese and garlic mix. Served with our Marinara Sauce. 🍷🍷🍷

### Brussels Sprouts | 11.5

Crisp Brussels Sprouts tossed with sweet, tangy Apple Slices and drizzled with a rich Balsamic Dressing. 🍷

### Bruschetta | 8.75

House-made bread toasted and topped with fresh cherry tomatoes, fragrant basil, and garlic. 🍷

### Olives Plate | 8.75

Mediterranean Green and Black Olives, seasoned with Sunflower Oil, Olive Oil, and Spices and mixed with Almonds. 🍷

### Mini Charcuterie | 12.5

Prosciutto di Parma, Chorizo, Smoked Mozzarella, Gruyère, Olives, and Almonds. Served with our house-made Bread. 🍷🍷🍷

### Nonna's Meatballs | 11.5

Savory Angus Beef, served with house-made Bread. 🍷🍷🍷

### Garlic & Melted Mozzarella Bread | 9.75

House-made Bread topped with a blend of Fresh Mozzarella, Parmesan Cheese, and Garlic. Served with a side of Marinara Sauce. 🍷🍷

### Mortadella Crostini | 9.75

Mortadella, olives and pistachios with ricotta cheese served on house-made bread. 🍷🍷🍷

### Arancini with Sausage | 10.75

House-made Risotto Balls filled with Fresh Mozzarella, Peas, Sausage and served with Marinara Sauce. 🍷🍷

### Arancini with Eggplant | 10.75

House-made Risotto Balls filled with Smoked Mozzarella, Eggplant, and served with Marinara Sauce. 🍷🍷

### Panzarotti | 11

House-made Croquettes filled with Prosciutto Cotto (Ham) and Fresh Mozzarella, served with Marinara Sauce. 🍷🍷🍷

### Fried Mozzarella Balls | 12.5

House-made Mozzarella Balls, served with a side of Marinara Sauce. 🍷🍷🍷

### Zucchini Fries | 11.5

Fresh-fried Zucchini Strips, served with Marinara Sauce. 🍷🍷🍷

### Frittura Sampler | 16.5

Two Sausage Arancini, Eggplant Arancini and Panzarotti, four Mozzarella Balls and Zucchini Fries, served with Marinara Sauce. 🍷🍷🍷

## SALADS

### Escarole Salad | 11.5

Fresh Escarole, Green Apples, Oranges, Feta Cheese with Caramelized Walnuts and Hot Honey Vinaigrette Dressing. 🍷🍷

### Napoli Salad | 11.5

Fresh Baby Arugula and Mixed Greens, Prosciutto di Parma, shaved Parmesan, Pickled Onions and Cherry Tomatoes, drizzled with Balsamic Dressing. 🍷

### Crocante Salad | 11.5

Spinach and Mixed Greens topped with fried Prosciutto di Parma, Feta, Pickled Onions, and house-made Croutons, drizzled with a creamy dressing. 🍷🍷

### Amalfi Side Salad | 9.5

A refreshing mix of Baby Arugula, Mixed Greens, Tarragon, Grapefruit, Green Apples, and Parmesan, tossed with a tangy mustard-citrus dressing. 🍷

### Side Salad | 7.5

Fresh Baby Arugula, Mixed Greens, Cherry Tomatoes, and Kalamata Olives, drizzled with a Balsamic Dressing

### Caprese Salad | 13.5

Creamy Buffalo Mozzarella paired with Beefsteak Tomatoes, Basil with a drizzle of Olive Oil and Balsamic Dressing. Served with house-made bread. 🍷🍷

## PANINIS

Oven-baked sandwiches, made with our home-made pizza dough recipe, served with a green salad. Green salad includes mixed greens, olives, pickled onions, cherry tomatoes and balsamic dressing.

### Meatball | 14.5

Nonna's Meatballs topped with Fresh Mozzarella and Marinara Sauce. 🍷🍷🍷

### PMT | 14.5

Savory Prosciutto di Parma with Fresh Mozzarella, Basil and Cherry Tomatoes. 🍷🍷

### Veggie | 14.5

Roasted Red Peppers, Mushrooms, Spinach, and Smoked Mozzarella. 🍷🍷

### Salami | 14.5

Spicy Salami, Roasted Tomatoes, Brie, and Arugula. 🍷🍷

## PIZZAS

All pizzas are cooked in a wood-fire oven made from the volcanic ashes from Mount Vesuvius, Italy. The oven reaches 800-1000 degrees Fahrenheit to cook each pizza in about one minute. All pizzas are about 11". We recommend one pizza per adult.

### RED PIZZAS

Red Pizzas served with house-made tomato sauce.

#### Margherita DOC | 16.5

Creamy Buffalo Mozzarella with Fresh Basil and a drizzle of Olive Oil  
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#### Classica DOC | 14

Fresh Mozzarella, Basil, and a drizzle of Olive Oil. 🍷🍷

#### Prosciutto Arugula | 17.5

Prosciutto di Parma (cured ham), Baby Arugula, Fresh Mozzarella, shaved Parmesan. 🍷🍷

#### Chorizo | 17.5

Spicy Spanish Chorizo Sausage, Red Onions, Roasted Red Peppers, Fresh Mozzarella. 🍷🍷

#### Diavola | 16.5

Spicy Salami, Fresh Mozzarella, Basil. 🍷🍷

#### Sausage & Onion | 16.5

Grilled Sausage, Sautéed Onions, Provola (fresh Smoked Mozzarella).  
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#### Calabrese | 16

Anchovies, Kalamata Olives, Basil, Fresh Mozzarella. 🍷🍷🍷

#### Eggplant & Red Pepper | 15.5

Eggplant, Roasted Red Peppers, Provola (fresh Smoked Mozzarella).  
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#### Ham & Mushroom | 15.5

Prosciutto Cotto (ham), Sautéed Mushrooms and Fresh Mozzarella.  
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#### Meatball Pizza | 17.75

Nonna's Meatballs, Fresh Mozzarella, Ricotta, Basil, Garlic. 🍷🍷🍷

#### Capricciosa | 16.5

Sautéed Mushrooms, Marinated Artichokes, Prosciutto Cotto (ham), Fresh Mozzarella. 🍷🍷

#### Tomato Artichoke | 15.5

Garlic-roasted Tomatoes, Marinated Artichokes, Fresh Mozzarella.  
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#### Pepperoni | 15.5

Beef Pepperoni, Fresh Mozzarella. 🍷🍷

#### Caivano | 18.75

Sausage, Beef Pepperoni, Bacon, Provola (smoked Fresh Mozzarella).  
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#### Shrimp Escarole Pizza | 19.5

Shrimp, Escarole, Red Onions, Garlic, Pine Nuts with Parmesan cheese and Italian cream sauce. 🍷🍷🍷🍷

### WHITE PIZZAS

White Pizzas served with house-made Italian cream sauce.

#### Mimosa | 16

Roasted Corn, Prosciutto Cotto (ham), Fresh Mozzarella. 🍷🍷🍷

#### Onion Tart | 17

Caramelized Onions, Nutmeg, Gruyère, Bacon. 🍷🍷

#### Spinach | 16

Spinach, Roasted Red Peppers, Pine Nuts, Feta. 🍷🍷🍷

#### Buffalo Bianca | 19

Buffalo Mozzarella, Basil, Prosciutto di Parma. 🍷🍷

#### Mushroom | 16.75

Sautéed Mushrooms, Garlic, Brie, Truffle Oil. 🍷🍷

#### Quattro Formaggi (Four Cheese) | 19

Fresh mozzarella, Gruyere, ricotta, Parmesan cheese, Basil. 🍷🍷

### PESTO PIZZA

Pesto Pizza served with house-made, nut-free Pesto sauce.

#### Pesto Pizza | 15.5

Fresh Mozzarella, Provola (fresh Smoked Mozzarella) and Walnuts.  
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### NO SAUCE PIZZAS

#### Burrata Pizza | 19

Creamy Burrata with Cherry Tomatoes, Pine Nuts, and Fresh Basil.  
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#### Filetti DOC | 18

Cherry Tomatoes, Buffalo Mozzarella, Basil, and Garlic. 🍷🍷

#### Mortadella al Pistachio | 18.5

Mortadella, Pistachios, Burrata, and Red Onions. 🍷🍷🍷

## CUSTOM PIZZAS AND PANINIS

Base Price: Pizza🍷 | 8.5

Panino🍷 | 5.5

Please limit your pizza toppings to four (including cheese). We have very thin dough.

#### SAUCE

Tomato Sauce  
 Italian Cream Sauce 🍷  
 No Sauce  
 Nut-Free Pesto Sauce +1  
 Truffle Oil +1.25  
 Mike's Hot Honey +1

#### CHEESE🍷

Fresh Mozzarella +3.5  
 Buffalo Mozzarella from Naples +6  
 Provola (Smoked Fresh Mozzarella) +3  
 Brie +5  
 Burrata +5  
 Feta +2.5  
 Gruyere +5  
 Parmesan +1.5  
 Ricotta +1.25

#### MEAT

Pepperoni (beef) +3.5  
 Bacon +1.75  
 Chorizo +3  
 Ham +2  
 Nonna's Meatballs (beef) 🍷🍷 +2.5  
 Mortadella +2  
 Prosciutto di Parma +2.5  
 Salami (Spicy Italian Soppressata) +2.5  
 Sausage +3  
 Anchovies +1

#### NUTS🍷

Pine Nuts +2  
 Walnuts +5  
 Pistachios +1.5

#### VEGETABLES

Artichokes (marinated) +1  
 Arugula +1.5  
 Basil +2  
 Caramelized Onions +1.75  
 Cherry Tomatoes +1.5  
 Corn (roasted) 🍷 +2  
 Eggplant 🍷 +2.5  
 Garlic +.75  
 Kalamata Olives +1  
 Mushrooms (Sautéed) +1.5  
 Pepperoncini +1  
 Red Onions +1  
 Red Peppers (roasted) +1.5  
 Tomatoes (roasted) +2.5  
 Sautéed onions +2  
 Spinach +1.5

## NON-ALCOHOLIC DRINKS

### Nojito | 6.5

Mint, fresh lime and Sprite

### Naperol Spritz | 6.5

A bright, bubbly blend of Nosatro Aperitivo, orange and soda water

### Cherry Limeade | 6.5

A tangy-sweet blend of cherry, fresh lime, and Sprite

### Grapefruit Nomosa | 6.5

Fresh grapefruit juice and bubbly soda, crisp and refreshing

### Norange Crush | 6.5

Mix of fresh orange juice and fizzy soda

### Fresh Lemonades | 4

Lemon, Mango +1, Peach +1, or Strawberry +1

### House-made Italian Cream Sodas 🍷 | 6.5

Mango Orange, Lemon Peach, or Strawberry Lime

### Fountain Drinks

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Iced Tea (unsweetened)

### BOTTLES AND CANS

Arizona Green Tea

Arizona Sweet Tea

Mexican Coke

Maine Root Beer

Coke Zero

San Pellegrino Sparkling Water

San Pellegrino Lemon Sparkling Water

San Pellegrino Blood Orange Sparkling Water

Acqua Panna

Honest Kids Apple

Honest Kids Fruit Punch

## DESSERTS

### Nutella Pizza | 13.5

Nutella, powdered sugar and green apples. 🍷🍷

### Panna Cotta | 9.5

Italian custard topped with Nutella topping. 🍷🍷

### Cannoli | 9.5

Two fried pastry rolls filled with cream and lemon zest drizzled with pistachios.

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### Tiramisu\* | 9.5

Ladyfingers dipped in coffee, layered with whipped mascarpone and topped with a light dusting of cocoa powder and chocolate chips. Alcohol-free.

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### Angioletti Fritti | 10.75

Fritters topped with powdered sugar and Nutella. 🍷🍷🍷

### Crème Brûlée Pizzetta | 11.5

Home-made crème brûlée (creamy custard topped with a layer of hardened caramelized sugar).

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### Gelato Flights | 10

Four scoops of our gelato or sorbet flavors.

Ask your server for available flavors. 🍷🍷🍷🍷

### Dessert Sampler\* | 14

Dessert Samplings of our Panna Cotta, Tiramisu, Cannoli and Angioletti Fritti. 🍷🍷🍷🍷

## KIDS MENU

For children under 12

### Bimbi: Kid's Pizza | 11.75

Tomato Sauce and Fresh Mozzarella. The same size as an adult pizza.

Enough for two small kids to share. 🍷🍷

### Mozzarella Balls | 6.75

A smaller portion of Fried Mozzarella Balls. Served with Marinara Sauce. 🍷🍷🍷

### Garlic & Melted Mozzarella Bread | 6.75

A smaller portion of our Garlic & Melted Mozzarella Bread. 🍷🍷

### Buttered Pasta | 6

Ziti Pasta with Butter and grated Parmesan Cheese. 🍷🍷🍷

### Pasta with Marinara Sauce | 6

Ziti Pasta with our house-made Marinara sauce, Parmesan Cheese, and Basil. 🍷🍷

### Pasta with Meatball | 7

Ziti Pasta with our house-made Marinara sauce, meatball, Parmesan Cheese, and Basil. 🍷🍷🍷

Pupatella is proud to be awarded the Verace Pizza Association certification, which defines true Neapolitan pizza from the Associazione Verace Pizza Napoletana (AVPN).

This legal Italian entity defines what true Neapolitan Pizza is and ensure that each certified pizzeria observes strict traditional Neapolitan pizza making rules.



ASSOCIAZIONE  
VERACE  
PIZZA  
NAPOLETANA

*Kitchen operations involved shared cooking and preparation areas where cross-contact with other foods and allergens may occur. Inform us of any allergies when ordering. 🍷 Contains eggs. 🐟 Contains fish. 🥛 Contains milk. 🌰 Contains nuts. 🍲 Contains soy. 🍷 Contains wheat. 🦪 Contains shellfish.*

*\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*