

COCKTAILS

Italian Old Fashioned | 13
 Maker's Mark Bourbon, House-made Amaretto, Amaro Averna

Il Mulo | 12.5
 Tito's Vodka, Amaro Averna, Goslings Ginger Beer, Lime

La Rossa | 12.5
 Basil Hayden Dark Rye, Grand Marnier, Vermouth, Bitters, Garnished with Prosciutto

Italian Margarita | 12.5
 Hornitos Reposado Tequila, House-made Amaretto, Freshly Squeezed Lemon Juice, Lime Juice, Sugar

SPRITZ

Grapefruit Spritz | 11.5
 House-made Grapefruit Cello, Cuvée Sparkling Wine

Pupatella Spritz | 11.5
 Aperol, Cuvée Sparkling Wine, Soda Water, Orange Slice

Espresso Martini | 12.5
 Tito's Vodka, Grind Espresso Liqueur, Coffee

Limoncello Martini | 12.5
 Tito's Vodka, House-made Limoncello, Freshly Squeezed Lemon Juice

Negroni | 12.5
 Bluecoat Gin, Campari, Sweet Vermouth, Orange Peel

Amalfi G & T | 12.5
 Malfy Rosa Gin, House-made Grapefruit Cello, Tonic Water

Limoncello Spritz | 11.5
 House-made Limoncello, Cuvée Sparkling Wine

Orange Spritz | 11.5
 House-made Orange Cello, Cuvée Sparkling Wine

WINE

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

RED WINE

Sangiovese | G 10 | B 40
 Pupatella
 Fruity with soft cherry, plum and savory undertones

Montepulciano | G 10 | B 40
 Pupatella
 Medium body with lots of red cherry and soft tannins

Cabernet Rispetto | G 12 | B 46
 Gambino
 Rich, intense and fruity with a hint of spice and good tannins

Pinot Noir | G 12 | B 46
 Salvalai Trevenezie
 Soft and dry with notes of raspberry and plum

Chianti | G 13 | B 52
 Rigoletto
 Jammy flavors of red fruit, soft, mineral and round

Super Tuscan | G 12 | B 46
 Origo
 Dry, intense and complex with elegant spicy, berry notes

SANGRIA

Traditional House-Made Sangria | G 10 | C 26
 Red or white

WHITE & ROSÉ WINES

Pinot Grigio | G 10 | B 40
 Pupatella
 Refreshing and crisp, with fresh juicy golden delicious apple notes

Rosé Mon Amour | G 10 | B 40
 Pupatella
 Harmonious and smooth, with distinct cherry notes

Sauvignon Blanc | G 11 | B 44
 Collevento
 Crisp and dry with sage, honey, musk melon, and citrus notes

Chardonnay Fosche | G 13 | B 52
 Vite Colte
 Creamy, refreshing and smooth with sublet oak nuances

Vermentino | G 12 | B 46
 Saragat
 Fresh, soft, fruity and light with notes of apple and pineapple

SPARKLING WINE

Cuvée Sparkling Wine | G 14.5
 Creamy, crisp and clean with hints of apple and citrus

Lambrusco Colombara | G 10 | B 40
 Colombara
 Persistently fruity, light, slightly sweet with a touch of fizz

DRAFT BEER

Peroni | G 9.5 | P 38
 Nastro Azzurro; 5.1% ABV

Pupatella IPA | G 8.5 | P 34
 Lost Rhino; 6.2% ABV

Pupatella Lager | G 8.5 | P 34
 Union Brewing Company; 4.5% ABV

Optimal Wit | G 9.5 | P 38
 Port City; 4.9% ABV

Vienna Lager | G 9.5 | P 38
 Devil's Backbone; 4.9% ABV

Beer Flights | 10
 Four 5 oz. samples of our finest brews

Bottled Beer and Cans Available; Ask Server for Details

HOME-MADE LIMONCELLO AND AMARETTO

Limoncellos | 9
 Lemon, Orange or Grapefruit

Amaretto | 9
 Almond-flavored Italian liqueur

Flights | 23
 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, Peppercornini, 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 | 12.5

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

Bruschetta | 9.5

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 | 13.5

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

Nonna's Meatballs | 14

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

Garlic & Melted Mozzarella Bread | 11.75

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

Mortadella Crostini | 10.5

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

Arancini with Sausage | 12.75

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

Arancini with Eggplant | 12.75

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

Panzarotti | 12.75

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

Fried Mozzarella Balls | 13.75

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

Zucchini Fries | 12.75

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

Frittura Sampler | 18.5

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

SALADS

Escarole Salad | 12.5

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

Napoli Salad | 13.75

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

Crocante Salad | 13.75

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 | 11

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

Side Salad | 8.75

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

Caprese Salad | 16

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 | 16

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

PMT | 16

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

Veggie | 16

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

Salami | 16

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 | 17.75

Creamy Buffalo Mozzarella with Fresh Basil and a drizzle of Olive Oil
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Classica DOC | 15.75

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

Prosciutto Arugula | 19.75

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

Chorizo | 19.75

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

Diavola | 18.75

Spicy Salami, Fresh Mozzarella, Basil. 🍷🍷

Sausage & Onion | 17.75

Grilled Sausage, Sautéed Onions, Provola (fresh Smoked Mozzarella).
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Calabrese | 19.25

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

Eggplant & Red Pepper | 17.5

Eggplant, Roasted Red Peppers, Provola (fresh Smoked Mozzarella).
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Ham & Mushroom | 17.75

Prosciutto Cotto (ham), Sautéed Mushrooms and Fresh Mozzarella.
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Meatball Pizza | 19.75

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

Capricciosa | 18.75

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

Tomato Artichoke | 18.5

Garlic-roasted Tomatoes, Marinated Artichokes, Fresh Mozzarella.
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Pepperoni | 17.75

Beef Pepperoni, Fresh Mozzarella. 🍷🍷

Caivano | 21

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 | 18.75

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

Onion Tart | 18.75

Caramelized Onions, Nutmeg, Gruyère, Bacon. 🍷🍷

Spinach | 18.5

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

Buffalo Bianca | 19.75

Buffalo Mozzarella, Basil, Prosciutto di Parma. 🍷🍷

Mushroom | 18.75

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

Quattro Formaggi (Four Cheese) | 19.75

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

PESTO PIZZA

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

Pesto Pizza | 18.75

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

Burrata Pizza | 21.25

Creamy Burrata with Cherry Tomatoes, Pine Nuts, and Fresh Basil.
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Filetti DOC | 19.75

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 🍷 | 10.25

Panino 🍷 | 8

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 +1.5
 Truffle Oil +1.25
 Mike's Hot Honey +1

CHEESE 🍷

Fresh Mozzarella +3.5
 Buffalo Mozzarella from Naples +5.5
 Provola (Smoked Fresh Mozzarella) +3
 Brie +5
 Burrata +5.5
 Feta +2.5
 Gruyere +4.25
 Parmesan +1.25
 Ricotta +1.25

MEAT

Pepperoni (beef) +4
 Bacon +1.75
 Chorizo +2.75
 Ham +2.5
 Nonna's Meatballs (beef) 🍷🍷 +2
 Mortadella +2
 Prosciutto di Parma +3
 Salami (Spicy Italian Soppressata) +3
 Sausage +2.75
 Anchovies +2.5

NUTS 🍷

Pine Nuts +2.5
 Walnuts +2
 Pistachios +2

VEGETABLES

Artichokes (marinated) +1
 Arugula +1.75
 Basil +2
 Caramelized Onions +2.5
 Cherry Tomatoes +1.25
 Corn (roasted) 🍷 +2.5
 Eggplant 🍷 +2.5
 Garlic +.75
 Kalamata Olives +1
 Mushrooms (Sautéed) +1.5
 Pepperoncini +1.75
 Red Onions +1.5
 Red Peppers (roasted) +1.75
 Tomatoes (roasted) +3.75
 Sautéed onions +1.75
 Spinach +1.5

NON-ALCOHOLIC DRINKS

Nojito | 7

Mint, fresh lime and Sprite

Naperol Spritz | 7

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

Cherry Limeade | 7

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

Grapefruit Nomosa | 7

Fresh grapefruit juice and bubbly soda, crisp and refreshing

Norange Crush | 7

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 | 14.5

Nutella, powdered sugar and green apples. 🍷🍷

Panna Cotta | 9.75

Italian custard topped with Nutella topping. 🍷🍷

Cannoli | 9.75

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

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Tiramisu* | 9.75

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 | 11.25

Fritters topped with powdered sugar and Nutella. 🍷🍷🍷

Crème Brûlée Pizzetta | 12.5

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 | 13.75

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

Enough for two small kids to share. 🍷

Mozzarella Balls | 7.75

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

Garlic & Melted Mozzarella Bread | 8.5

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

Buttered Pasta | 8

Ziti Pasta with Butter and grated Parmesan Cheese. 🍷🍷

Pasta with Marinara Sauce | 8

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

Pasta with Meatball | 9

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.*