Pupatella
NEAPOLITAN PIZZA

Associazione Verace Pizza Napoletana

ANTIPASTI
il gusto di Napoli, da condividere

OLIVES 7
Selection of mixed olives. V | N | GF

ARANCINI 10.75
House-made risotto balls, choice of filling, marinara.
(sausage - peas) (eggplant - smoked mozzarella) V

BRUSCHETTA 9.75
Homemade bread topped with tomato, basil, roasted garlic and olive oil. V

ZUCCHINI FRIES 11.50
Crispy fried zucchini with herbs, served with marinara. V

BRUSSELS SPROUTS 11.50
Brussels sprouts, sweet-tangy apples, balsamic.
Hot honey and pepperoni +1.50 Base: V | GF

NONNA'S MEATBALLS 11.50
Three savory Angus beef meatballs, tender and full of flavor.

FRIED MOZZARELLA BALLS 12.50
Golden-fried mozzarella balls with a warm, melted center, served with marinara. V

GARLIC ZEPPOLE BALLS 8.75
Garlic, Parmesan, marinara. V

CALAMARI 20
Crispy fried calamari with lemon, fried red peper, and marinara.

PANZAROTTI 11
House-made croquettes, prosciutto cotto, fresh mozzarella, marinara.

TAGLIERE CHARCUTERIE 21
Prosciutto di Parma, salami, chorizo, Gruyère, fresh mozzarella, brie, olives, pepperoncini, crostini, balsamic glaze, fig jam. N (olive mix)

CROSTINI 14
Toasted bread with zucchini marinated in olive oil, vinegar and spices. Add prosciutto di Parma +6 or tinned sardines +12 Base: V

INSALATE
fresche, semplici, all'italiana

NAPOLI 11.50
Greens, prosciutto di Parma, Parmesan, pickled onions, tomato, balsamic. GF

CROCCANTE 11.50
Spinach and Mixed Greens topped with fried Prosciutto di Parma, Feta, Pickled Onions, and house-made Croutons, drizzled with a creamy dressing.

AMALFI 9.50
Arugula, grapefruit, apple, Parmesan, mustard-citrus dressing with tarragon. V | GF

SIDE SALAD 7.50
Greens, tomato, Kalamata olives, balsamic. V | GF

PANINI
il sapore di Napoli tra due fette

MEATBALLS 14.50
Meatballs, fresh mozzarella, and marinara sauce.

PMT 14.50
Prosciutto di Parma, mozzarella, basil, tomato.

VEGGIE 14.50
Peppers, mushrooms, spinach, smoked mozzarella. V

SALAMI 14.50
Salami, red pepper, arugula, brie.

PIZZA

All pizzas are baked in a wood-fired oven made with volcanic ash from Mount Vesuvius, Italy. At 800-1,000°F, each pizza cooks in about one minute.
Each pizza is approximately 11 inches. We recommend one pizza per person.

LE CLASSICHE
i grandi classici della tradizione

MARGHERITA DOC 16.50
Buffalo mozzarella from Naples, basil, olive oil, tomato sauce. V

CLASSICA DOC 14
Fresh mozzarella, basil, olive oil, tomato sauce. V

FILETTI DOC 18
Cherry tomatoes, buffalo mozzarella from Naples, basil, olive oil, garlic; no sauce. V

BUFFALO BIANCA 19
Buffalo mozzarella from Naples, basil, prosciutto di Parma, Italian cream sauce.

PESTO 15.50
House pesto, walnuts, fresh and smoked mozzarella. V | N (walnut)

LE SIGNATURE
le nostre specialità, secondo Napoli

DIAVOLA 16.50
Spicy salami, fresh mozzarella, basil, tomato sauce.

PEPPERONI 15.50
Beef pepperoni, fresh mozzarella, tomato sauce.

CAPRICCIOSA 16.50
Mushrooms, artichokes, prosciutto cotto, fresh mozzarella, tomato sauce.

CHORIZO 17.50
Chorizo, red onions, roasted peppers, fresh mozzarella, tomato sauce.

PROSCIUTTO DI PARMA & ARUGULA 17.50
Prosciutto di Parma, arugula, fresh mozzarella, Parmesan, tomato sauce.

SAUSAGE & ONION 16.50
Sausage, sautéed onions, provola, tomato sauce.

ONION TART 17
Bacon, caramelized onions, Gruyère, nutmeg, and Italian cream sauce.

CAIVANO 18.75
Sausage, beef pepperoni, bacon, smoked mozzarella, tomato sauce.

EGGPLANT & RED PEPPER 15.50
Eggplant, roasted peppers, provola, tomato sauce. V

MEATBALL 17.75
Meatballs, fresh mozzarella, ricotta, basil, garlic, tomato sauce.

CALABRESE 16
Anchovies, Kalamata olives, basil, fresh mozzarella, tomato sauce.

MIMOSA 16
Roasted corn, prosciutto cotto, fresh mozzarella, Italian cream sauce.

BUILD YOUR OWN PIZZA $10.25

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

CHEESE
Fresh Mozzarella +3.50 / Provola +3
Brie +5 / Gruyère +4.25 / Feta +3
Buffalo Mozzarella from Naples +5.50
Parmesan +1.25 / Ricotta +1.25

Cheese: V

SAUCE
Tomato included [V]
Italian Cream - no upcharge [V]
No Sauce - no upcharge
Pesto +1.50 [V | N]

CLASSIC +$2
Arugula [V]
Bacon
Basil [V]
Caramelized Onions [V]
Cherry Tomatoes [V]
Chorizo
Corn [V]
Garlic [V]
Kalamata Olives [V]
Pepperoncini [V]
Red Onions [V]
Roasted Peppers [V]
Sautéed Mushrooms [V]
Sautéed Onions [V]
Spinach [V]
Walnuts [V | N]
Mike's Hot Honey +1 [V]

PREMIUM +$4
Artichokes [V]
Beef Pepperoni
Eggplant [V]
Ham
Meatballs
Prosciutto di Parma
Salami
Sausage

DOLCI

CANNOLI 9.50
Sweet ricotta, chocolate chips. V

TIRAMISU 9.50
Ladyfingers, mascarpone, coffee, cocoa. V

NUTELLA ANGIOLETTI 10.75
Fried dough pillows, Nutella, powdered sugar. V | N (hazelnut)

GELATO 5.50
Daily selection.

VERA PIZZA NAPOLETANA

For our beloved Pupatellans: the spirit and flavor of Napoli. Certified by the Associazione Verace Pizza Napoletana, honoring the traditional rules of true Neapolitan pizza.

MENU KEY V = Vegetarian N = Contains nuts GF = Gluten-free
Please inform your server of any allergies. We are not a gluten-free facility. All pizzas and panini contain gluten. Shared equipment and fryers may cause cross-contact.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pupatella
NEAPOLITAN PIZZA

BEVERAGES

COCKTAILS
ricette classiche, con un tocco moderno

CAMPARINO 13
Campari, Cocchi Dopo, coffee liqueur, club soda, amaretti.

IL PADRINO 11
Bourbon, house-made amaretto, Angostura bitters.

CHE FORTUNA! 12
Rye, Cocchi Dopo, Zucca amaro, mole bitters.

VESPA 12
Ramazzotti, raspberry-ginger, lemon, Peroni, mint.

CIAO, BELLA! 12
Blanco tequila, Sarti, lime, agave, orange curaçao.

ANDIAMO! 11
Gin, basil syrup, fresh lime, orange bitters.

BAD BAMBINO! 11
Vodka or gin, house pepperoncini brine, olive, pepperoncini.

SPRITZ
leggero, frizzante, italiano

PUPATELLA SPRITZ 10
Aperitivo, Prosecco, soda.

APEROL SPRITZ 11
Aperol, house Prosecco, soda, orange.

LIMONCELLO SPRITZ 11
House-made limoncello, house Prosecco.

GRAPEFRUIT SPRITZ 11
House-made grapefruit cello, house Prosecco.

BITTER SPRITZ 11
Pineapple Campari, Italicus, Licor 43, Prosecco, club soda.

G&T
botaniche e bollicine

GARDEN 11
Italian-style gin, green grape syrup, elderflower tonic.

AMALFI 12
Sardinian citrus gin, cherry-vanilla syrup, Sicilian lemonade.

ROSA 12
Grapefruit gin, grapefruit, lemon thyme, cucumber soda.

WINE
Full bottle list available upon request.
i sapori d'Italia, calice dopo calice

RED WINES

SANGIOVESE G 10 | B 40
Pupatella
Fruity cherry and plum, with savory undertones.

MONTEPULCIANO G 10 | B 40
Pupatella
Medium-bodied, with red cherry and soft tannins.

WHITE & ROSÉ WINES

PINOT GRIGIO G 10 | B 40
Pupatella
Crisp and refreshing, with juicy Golden Delicious apple notes.

ROSÉ MON AMOUR G 10 | B 40
Pupatella
Smooth and balanced, with distinct cherry notes.

SPARKLING & SANGRIA

HOUSE PROSECCO G 11
Creamy, crisp and clean, with apple and citrus notes.

HOUSE-MADE SANGRIA G 10 | C 26
Red or white wine, brandy, fresh citrus, seasonal fruit.

DRAFT BEER
fresche alla spina

PERONI G 8.50 | P 34
Nastro Azzurro; 5.1% ABV.

PUPATELLA IPA G 7.50 | P 30
Lost Rhino; 6.2% ABV.

PUPATELLA LAGER G 7.50 | P 30
Union Brewing Company; 4.5% ABV.

HOUSE-MADE LIMONCELLO & AMARETTO
fatti in casa, per finire in dolcezza

LIMONCELLOS 9
Lemon, orange or grapefruit.

AMARETTO 9
Almond-flavored Italian liqueur.

FLIGHTS 23
Four 2-ounce samples of house-made limoncellos and amaretto.

NON-ALCOHOLIC
freschezza, senza alcol

MOCKTAILS & ITALIAN SODA

NOJITO 7
Mint, fresh lime, Sprite.

CHERRY LIMEADE 7
Cherry, fresh lime, Sprite.

NORANGE CRUSH 7
Orange juice, soda.

NAPEROL SPRITZ 7
Non-alcoholic aperitivo, orange, soda.

GRAPEFRUIT NOMOSA 7
Grapefruit juice, soda.

ITALIAN CREAM SODA 7
Mango Orange / Lemon Peach / Strawberry Lime.

FOUNTAIN DRINKS & WATER

FOUNTAIN DRINKS 3.50
Coke, Diet Coke, Sprite, ginger ale, unsweetened iced tea.

FRESH LEMONADE 4
House-made.

HONEST KIDS 1.65
Apple or fruit punch.

ACQUA PANNA 9
Still water.

SAN PELLEGRINO 9
Sparkling water.

BOTTLES & SODA

COKE (BOTTLE) 3.75

MAINE ROOT BEER 4

SAN PELLEGRINO SODAS 3.50
Aranciata Rossa (blood orange) or Limonata (lemon).

NON-ALCOHOLIC BEER

PERONI 0.0 7

WINE: GLASS (G) / BOTTLE (B) • SPARKLING: GLASS ONLY • SANGRIA: GLASS (G) / CARAFE (C) • BEER: GLASS (G) / PITCHER (P)