

FRANK PEPE

PIZZERIA NAPOLETANA EST. 1925

Frank Pepe "Old Reliable"

Passionate about pizza since 1925

тне о	RIGINAL TOMATO PIE WITH MOZZARELLA New Haven Style Apizza - Keep your toppings simple	Small 12" 8 Slices 13.75	Medium 16" 12 Slices 20.50	18" 16 Slices 25.25
TOPPINGS	Sausage - Pepperoni - Bacon - Meatballs (each)	2.50	4.50	6.00
	Broccoli - Spinach - Mushrooms (each)	2.00	3.50	4.75
	Onions - Peppers - Hot Cherry Peppers (each)	1.50	2.75	3.75
	Italian Black Olives	2.25	4.00	5.25
	Basil - Fresh Garlic (each)	1.00	1.75	2.50
	Marinated Shrimp (Wine, Garlic, Spices & Crushed Red Pepper)	6.50	11.50	14.25
	Anchovies	3.25	5.75	7.50
	Oven Roasted Chicken	3.50	6.25	8.25
	Roasted Red Peppers (Roasted daily in our coal fired oven)	3.00	5.25	7.00
	Mozzarella - Fresh Mozzarella - Ricotta - Gorgonzola (each)	2.50	4.50	6.00

All pies are topped with Imported Grated Pecorino Romano & Pepe's Oil Blend

FRANK PEPE'S SPECIALTY PIES

THE ORIGINAL TOMATO PIE - 11.25 / 16.00 / 19.25

Crushed Italian Tomatoes, Grated Pecorino Romano & Olive Oil (No Mozzarella)

*WHITE CLAM PIZZA - 18.75 / 29.25 / 36.75

Fresh Clams, Grated Pecorino Romano, Garlic, & Oregano (May contain shells from fresh clams)

MARGHERITA - 15.75 / 24.00 / 30.25

Crushed Italian Tomatoes, Fresh Mozzarella & Fresh Basil

*MEATBALL & RICOTTA - 18.00 / 27.50 / 32.75

Crushed Italian Tomatoes, Mozzarella, Meatball & Ricotta Cheese

ONIONS, PEPPERS, MUSHROOMS - 18.25 / 28.50 / 36.00

Crushed Italian Tomatoes, Mozzarella, Onions, Peppers & Mushrooms

*AMANTI DELLA CARNE - 18.50 / 29.25 / 37.00

Crushed Italian Tomatoes, Mozzarella, Meatball, Pepperoni, Sausage & Bacon

THE VEGGIE SPECIAL - 18.25 / 28.50 / 36.00 Crushed Italian Tomatoes, Mozzarella, Spinach,

Broccoli, Mushrooms, Peppers & Onion

*THE SPECIAL - 18.75 / 29.50 / 37.25

Crushed Italian Tomatoes, Mozzarella, Bacon, Pepperoni, Sausage, Mushrooms, Peppers & Onion



FAN FAVORITES

BACON & ONION - 17.75 / 27.75 / 35.00 Crushed Italian Tomatoes, Mozzarella, Bacon & Onion

PEPPERONI & HOT CHERRY PEPPERS - 17.75 / 27.75 / 35.00 Crushed Italian Tomatoes, Mozzarella, Pepperoni & Hot Cherry Peppers

CHICKEN DIAVOLO - 18.75 / 26.00 / 38.00

Mozzarella, Oven-Roasted Chicken mixed with Hot Sauce, Onions & Gorgonzola Cheese (White Pizza)

DOPPIO PEPPERONI - 17.50 / 27.25 / 34.25

Crushed Italian Tomatoes, Mozzarella & Extra Pepperoni

WHITE PIZZAS

CHICKEN & BROCCOLI - 19.25 / 30.25 / 38.25

Mozzarella, Oven Roasted Chicken & Broccoli

*SHRIMP - 20.25 / 32.00 / 39.50

Mozzarella, Marinated Shrimp (Wine, Garlic, Spices & Crushed Red Pepper)

RUSTIC MUSHROOM & SAUSAGE - 18.25 / 28.50 / 36.00

Mozzarella, Sausage, Roasted Mushrooms, Garlic & Caramelized Onions

SPINACH, MUSHROOM & GORGONZOLA - 14.50 / 23.00 / 29.00 Mozzarella, Spinach, Mushroom & Gorgonzola

July - September

*THE FRESH TOMATO PIE - 17.75 / 27.50 / 34.50 Fresh Native Tomatoes, Mozzarella, Basil, Garlic,

Grated Pecorino Romano & Olive Oil



Frank Pepe Small Pie Sampler

First Time or Want a Variety?
Enjoy a Medley of different choices from our Specialty Pies or Fan Favorites
*add \$2

3 for \$45 • 4 for \$60 • 5 for \$75





Original Crew, circa 1930's

SALADS

PEPE'S ITALIAN SALAD

• Mixed Greens • Crispy Romaine • Grape Tomatoes • Kalamata Olives • Cucumbers • Pepperoncini • Red Cabbage • Balsamic Vinaigrette • Shaved Italian Cheese

Small - 8.00 • Large - 15.50

CAESAR SALAD

- Chopped Romaine Hearts Croutons
- Caesar Dressing Shaved Italian Cheese Small - 8.00 • Large - 15.50

Add Chicken to Any Salad - Small 3.00 - Large 5.00 Side of Anchovies - 5.00

BEVERAGES

• Kola • Diet Kola • White Birch • Diet White Birch • Root
Beer • Cream Soda • Orange • Ginger Ale • Gassosa (Classic
Italian Lemon) 12oz bottle - 2.95 • 1 liter bottle - 4.50

RaiCola

FOUNTAIN (Free Refills) 3.50

- Coke Diet Coke Coke Zero Sprite
- Lemonade Iced Tea Powerade

MILK - 2.50

CHOCOLATE MILK - 2.50

JUICE - 2.50

SPRING WATER - 2.50

SPARKLING WATER - 3.50

Catering

Small & Large Events



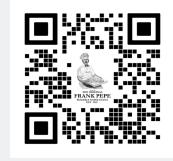
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\$10 off your first order



Merchandise

Shirts, Hats & more



In 1925 our grandfather, Frank Pepe, opened the original Frank Pepe Pizzeria Napoletana in New Haven, CT.

Since 1925, our unique style of pizza has been handcrafted by skilled pizzaiolos using Frank Pepe's time-honored recipes and techniques. At the heart of this tradition is Grandpop's dough recipe, featuring high hydration and double fermentation. This process creates a light and airy yet chewy interior crumb structure, complemented by a crisp, crunchy exterior. Our time-tested fermentation and proofing stages further enhance and deepen the dough's flavor.

The real magic happens when this dough meets Frank Pepe's legendary ovens. A defining feature of a Pepe's pie is our 600-degree, 14-by-14-foot, 100,000-pound coal-fired oven. Unlike other ovens, the intense, dry heat of our coal-fired fuel ensures a firm, blistered crust with a perfectly soft, chewy interior. The coal's dry heat eliminates excess moisture, resulting in a crisp, smoky finish that simply can't be replicated.



Our family thanks you for your loyal patronage over the past 100 Years!