FRANK PEPE PIZZERIA NAPOLETANA

Old Reliable

1925 2025

100

PASSIONATE ABOUT PIZZA SINCE 1925

Coal Fired Ovens For The Finest Baking

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

DOPPIO PEPPERONI - 17.50 / 27.25 / 34.25
Crushed Italian Tomatoes, Mozzarella & Extra Pepperoni

***AMANTI DELLA CARNE - 18.50 / 29.25 / 37.00**
Crushed Italian Tomatoes, Mozzarella, Meatball, Pepperoni, Sausage & Bacon

CHICKEN DIAVOLO - 18.75 / 26.00 / 38.00 (White Pizza)
Mozzarella, Oven-Roasted Chicken mixed with Hot Sauce Onions & Gorgonzola Cheese

***THE VEGGIE SPECIAL - 18.25 / 28.50 / 36.00**
Crushed Italian Tomatoes, Mozzarella, Spinach, Broccoli, Mushrooms, Peppers & Onion

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

***MEATBALL & RICOTTA - 18.00 / 27.50 / 32.75**
Crushed Italian Tomatoes, Mozzarella, Meatball & Ricotta Cheese

SPINACH, MUSHROOM & GORGONZOLA - 14.50 / 23.00 / 29.00
Mozzarella, Spinach, Mushroom & Gorgonzola (White Pizza)

THE ORIGINAL TOMATO PIE WITH MOZZARELLA

12″	16″	18″
Small	Medium	Large
8 Slices	12 Slices	16 Slices
13.75	20.50	25.25
		Family Style

Tomato Pies Made To Order

	Small	Medium	Family
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

Combination Pies Priced Accordingly

ALL PIES TOPPED WITH IMPORTED ITALIAN PECORINO ROMANO & PEPE'S OLIVE OIL BLEND

FRANK PEPE SMALL PIE SAMPLER

First Time or Want a Variety?
Enjoy a medley of pizzas from our Specialty Pies

3 for $45 *add $2

July - September

***THE FRESH TOMATO PIE - 17.75 / 27.50 / 34.50**
Fresh Native Tomatoes, Mozzarella, Basil, Garlic, Grated Pecorino Romano & Olive Oil

SALADS

PEPE'S 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

Before placing your order, please inform your server if a person in your party has a food allergy. You may also notify the Owner, Manager, or Chef of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.

Prices, hours and menus are subject to change.
Not responsible for lost or stolen items.

0725 FPNE

Original Crew, circa 1930's

ITALIAN SANGRIA

Glass **$7.50** | Half Pitcher **$14.50** | Pitcher **$21**

Sweet Red

A vibrant, citrus-kissed red sangria crafted with the finest Stemmari Moscato white wine and DiNotte red wine, perfectly blended with a refreshing mix of juicy oranges, limes, and lemons. Sweet, smooth,and unmistakably Italian —the perfect sip to complement any slice.

White Peach

A crisp and fruity white sangria featuring Mezzacorona Chardonnay and Pinot Grigio, blended with white peach purée and a splash of Triple Sec. Infused with blueberries, peaches, and limes, it's a smooth, citrus-forward sip that captures the essence of summer in every glass.

WINE

Glass **$7.50** | Carafe **$16** | Bottle **$24**

WHITE

Mezzacorona Pinot Grigio
Crisp & clean with flavors of green apple & honeysuckle • **Alto Adige**

Mezzacorona Chardonnay
Vibrant & refreshing with notes of tropical fruit • **Trentino**

Stemmari Moscato
Delightfully sweet with hints of apple, pear & cucumber • **Sicily**

SPARKLING

Val d'Oca Prosecco
Crisp delicate bubbles with notes of apple & wildflowers • **200ml Bottle 9.5**

CHIANTI

Querceto Chianti DOCG
Fruity aromas with balanced herbal notes • **Tuscany**

RED

Stemmari Pinot Noir
Dry with bright fruit flavors • **Sicily**

Mezzacorona Cabernet Sauvignon
Full bodied with notes of blueberry & red fruit • **Trentino**

Stemmari Nero d'Avola
Velvety with flavors of strawberry & pomegranate • **Sicily**

Mezzacorona DiNotte Red Blend
Bold with rich flavors of blackberry & blueberry • **Trentino**

BEER

ON TAP

Miller Lite Pint **$6** | Pitcher **$18**
Sam Adams Pint **$7** | Pitcher **$21**
Sam Adams Seasonal Pint **$7** | Pitcher **$21**
Peroni Pint **$7** | Pitcher **$21**

BOTTLED

Budweiser $7
Coors Light $7
Heineken $8
Moretti $8

Sam Adams Haze IPA $7
• Non-Alcoholic Can •

BEVERAGES

FOXON PARK SODA (Served at Pepe's Since 1925)
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

FOUNTAIN (Free Refills) **3.75**
• Coke • Diet Coke • Coke Zero • Sprite
• Lemonade • Iced Tea • Powerade

MILK - 2.50

CHOCOLATE MILK - 2.50

JUICE - 2.00

SPRING WATER - 2.50

SPARKLING WATER - 3.50

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

Join Pepe's Rewards
$10 off your first order

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!

Dine in • Takeout • Delivery • Open Daily