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

Grandpa knew that only a coal fire would give his "tomato pies" their famous crisp, charred crust. When we began to open other Frank Pepe Pizzerias over 80 years later, we knew we had to recreate his original oven, brick by brick, with a fire door cast from a mold of the original.

As the new stores opened, we made sure to use all the knowledge our grandpa passed down to us. He taught us overloading the oven when it got busy (and it did get busy) would reduce the temperature to a point which would yield an inferior pie. We pay tribute to his memory by making sure every pizza meets his high standards.

Even in today’s fast paced world, we knew our customers would be willing to wait a few minutes longer for a perfect Frank Pepe Pizza.

Our family thanks you for your loyal patronage over these many, many years.

Merchandise Available @ PepesPizza.com
Gift Cards Available

Credit Cards Accepted · Dine in or Take Out · Open Daily
WHITE CLAM PIZZA 14.75 23.00 30.25
Fresh Clams, Grated Pecorino Romano, Garlic, Oregano & Olive Oil

FRANK PEPE’S ORIGINAL TOMATO PIE 8.25 12.00 15.25
Crushed Italian Tomatoes, Grated Pecorino Romano & Olive Oil

SPINACH, MUSHROOM & GORGONZOLA  13.25 20.50 26.75
Spinach, Mushroom, Mozzarella, Gorgonzola, Grated Pecorino Romano & Olive Oil

MARGHERITA 11.25 16.50 21.75
Crushed Italian Tomatoes, Fresh Mozzarella, Fresh Basil, Grated Pecorino Romano & Olive Oil

THE VEGGIE SPECIAL 14.25 22.50 29.75
Crushed Italian Tomatoes, Mozzarella, Spinach, Broccoli, Mushrooms, Peppers, Onion, Grated Pecorino Romano & Olive Oil

AMANTI DELLA CARNE 14.25 22.50 29.75
Crushed Italian Tomatoes, Mozzarella, Meatballs, Peperoni, Sausage, Bacon & Grated Pecorino Romano

FRESH TOMATO PIE (Seasonal July - September) 13.75 21.25 27.75
Fresh Native Tomatoes, Mozzarella, Basil, Garlic, Grated Pecorino Romano & Olive Oil

THE ORIGINAL TOMATO PIE WITH MOZZARELLA

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<thead>
<tr>
<th>Size</th>
<th>Small</th>
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Toppings:
- Sausage - Pepperoni - Bacon - Meatballs (each) 2.00 3.00 4.00
- Broccoli - Spinach - Mushrooms (each) 1.50 2.50 3.50
- Onions - Peppers - Hot Cherry Peppers (each) 1.00 1.75 2.25
- Imported Italian Abruzzo Olives 1.75 3.25 4.75
- Fresh Garlic .50 .75 1.00
- Shrimp 6.00 10.00 13.00
- Anchovies (Imported from Italy) 2.75 5.00 7.00
- Oven Roasted Chicken 3.00 6.00 8.00
- Roasted Red Peppers (Roasted daily in our coal fired oven) 2.50 5.00 7.00
- Gorgonzola - Fresh Mozzarella (each) 2.00 3.00 4.00

FRANK PEPE’S SPECIALTY PIES

PEPE’S SALAD
- Seasonal Greens - Grape Tomatoes - Cucumber
- Shredded Red Cabbage - Grated Pecorino Romano
- Calamata Olives - Tossed with Balsamic Vinaigrette
Small- 6.00 - Large- 11.00

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

CAESAR SALAD
- Chopped Romaine Hearts - Savory Caesar Dressing
- House Croutons - Grated Pecorino Romano
Small- 7.00 - Large- 12.00

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- 2.75 - 1 liter bottle- 3.50

FOUNTAIN (Free Refills) 2.95
- Coke - Diet Coke - Sprite - Pink Lemonade - Sweetened Iced Tea - Powerade

SPARKLING WATER- 2.95
San Pellegrino

BEER AND WINE

BEER ON TAP
- Bud Light- Pint 4.50 Pitcher 13.50
- Sam Adams- Pint 5.50 Pitcher 16.50
- Sam Adams Seasonal- Pint 5.50 Pitcher 16.50
- Peroni- Glass 6.00 Pitcher 18.00
(Specialty and Local Beers, Ask Your Server)

BOTTLES
- Budweiser- 4.50
- Coors Light- 4.50
- Heineken- 5.50
- Moretti- 5.50

HOUSE WINE
- Red - White - Chianti
- Class- 5.00 - Carafe- 12.00
- Bottle Wine- Ask Your Server

HOUSE WINE
- Red • White • Chianti
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- Bottle Wine- Ask Your Server

SAN PELLEGRINO

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Chopped Romaine Hearts - Savory Caesar Dressing - House Croutons - Grated Pecorino Romano
Small- 7.00 - Large- 12.00

If you have a food allergy, please speak to owner, manager, chef or server. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase 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.