



## SMALL PLATES AND SALADS

### Bruschetta | 4.5

Homemade bread, tomatoes, basil and garlic

### Crostini | 4.5

With roasted red pepper and white anchovy marinated in white wine

### Olives Plate\* | 4

### Homemade Angus Beef Meatballs\* | 6.5

### Garlic and Melted Mozzarella Bread | 4.5

### Brussels Sprouts\* | 6

### Caprese Salad\* | 11.5

Buffalo mozzarella, sliced cherry tomatoes, garlic and olive oil. Served with homemade bread

### Burrata Platter\* | 19

(Ask about availability) Enough for 2-3 people to share. Buffalo burrata (mozzarella with creamy center), prosciutto di Parma, arugula, tomatoes, home baked bread

### Salad 1\* | 7.5

Organic baby arugula, prosciutto di Parma (cured ham), shaved parmesan and balsamic dressing

### Salad 2\* | 7.5

Baby spinach, garlic-roasted tomatoes, red onion, marinated white anchovies with lemon dressing

### Salad 3\* | 7.5

Tarragon, baby arugula, grapefruit, green apple and parmesan. Mustard-citrus dressing

### Side Salad\* | 4

Organic baby arugula, cherry tomatoes, kalamata olives and balsamic dressing

\* Gluten free options, please ask for no bread.



## NEAPOLITAN PIZZAS

All pizzas are about 11".  
We recommend one pizza per adult.

### RED PIZZAS

(WITH SAN MARZANO TOMATO SAUCE)

#### Margherita DOC | 13

Neapolitan buffalo mozzarella, basil, olive oil

#### Classica DOC | 10.5

Fresh mozzarella, basil, olive oil

#### Prosciutto Arugula | 13.5

Prosciutto di Parma (cured ham), organic baby arugula, fresh mozzarella, parmesan

#### Chorizo | 13.5

Spicy Spanish chorizo sausage, thinly-shaved red onion, roasted red pepper and fresh mozzarella

#### Capricciosa | 13.5

Sautéed mushrooms, marinated artichokes, prosciutto cotto (ham) & fresh mozzarella

#### Sausage & Onion | 12.5

Our own sausage, sautéed onions and provola (fresh smoked mozzarella)

#### Eggplant Parmesan Pizza | 14

#### Eggplant & Red Pepper | 12

Grilled eggplant, roasted red peppers, provola (fresh smoked mozzarella)

#### Ham & Mushroom | 11

Prosciutto cotto (ham), sautéed mushrooms, fresh mozzarella

#### Meatball Pizza | 13

Homemade angus beef meatballs, ricotta, mozzarella, basil and garlic

#### Diavola | 11.5

Spicy salami, fresh mozzarella, basil

#### Tomato Artichoke | 12

Garlic-roasted tomatoes, marinated artichokes & fresh mozzarella

#### Calabrese | 11

Anchovy, kalamata olives, basil & fresh mozzarella

#### Pepperoni Pizza | 11

Tomato sauce, fresh mozzarella, beef pepperoni

### WHITE PIZZAS

#### Filetti DOC | 14

No sauce, sweet cherry tomatoes, buffalo mozzarella, basil, olive oil, garlic

#### Spinach | 12

Italian cream, spinach, roasted red pepper, pine nuts & feta

#### Mushroom | 12

Italian cream, sautéed mushrooms, garlic, brie cheese and truffle oil

#### Mimosa | 12

Italian cream, roasted corn, prosciutto cotto (ham) & fresh mozzarella

#### Burrata Pizza | 16

(When available) no sauce, burrata (extra creamy buffalo mozzarella), cherry tomatoes, pine nuts, basil

#### Buffala Bianca | 16

Buffalo mozzarella, Italian cream, basil and prosciutto di Parma

#### Onion Tart Pizza | 14

Caramelized onions, Gruyère, bacon

#### Pesto Pizza | 13

House made pesto, walnuts, fresh and smoked mozzarella



## PANINI

(OVEN-BAKED SANDWICHES)  
Made On Our Focaccia Bread

### Meatball Panino | 8.5

Angus beef meatballs, fresh mozzarella

### PMT | 8.5

Prosciutto di Parma, fresh mozzarella, basil and tomato

### Veggie | 8.5

Roasted red peppers, sautéed mushrooms, spinach and smoked mozzarella

### Salami | 8.5

Italian salami, roasted tomato, arugula and Brie cheese

### Eggplant Parm Panino | 8.5

Homemade eggplant parmesan, fresh mozzarella, and parmesan.



## FOR KIDS (AND IMMATURE ADULTS)

### Homemade Angus Beef Meatballs | 6

### Fried Fresh Mozzarella Balls | 4.5

With Marinara sauce

### Garlic & Mozzarella Bread | 4.5

### Panzarotti | 5

Fried potato croquettes stuffed with prosciutto and mozzarella

### Bimbi: Kid's Pizza | 9.5

Tomato sauce and fresh mozzarella. The same size as adult pizzas, enough for 2 small kids to share.



## FRIGGITORIA (FRIED FOOD OF NAPLES)

### Arancini with Sausage\* | 5

(Two fried risotto balls) Filled with mozzarella, peas & sausage

### Arancini with Eggplant\* | 5

(Two fried risotto balls) Filled with mozzarella and roasted eggplant

### Panzarotti | 5

Fried potato croquettes stuffed with prosciutto and mozzarella

### Fried Fresh Mozzarella Balls | 4.5

Served with marinara sauce

### Frittura Sampler | 8

1 of each: sausage arancino, eggplant arancino, panzarotto and fried mozzarella balls

### Pizza Fritta | 15

(Fried Calzone) Delicious Neapolitan specialty. Fried pizza stuffed with fresh mozzarella, ricotta and spicy salami. Takes about 30 minutes to prepare in addition to pizza wait. Not available for carry-out.

### Homemade Eggplant Parmesan\* | 13



## COFFEE AND DESSERTS

### Affogato | 4

Small scoop of gelato topped with espresso

### Espresso | 2

**Gelato |** Made in house with local farm milk. See display for today's flavors

### Pizza with Nutella and Fresh Fruit | 9



## CUSTOM PIZZAS AND PANINI

BASE PRICE: PIZZA \$7 | PANINO \$4

Please limit your pizza toppings to 4 (including cheese). We have very thin dough.

### SAUCE

Tomato

Nut-Free Pesto

Italian Cream

No Sauce

### CHEESE

Fresh Mozzarella +2.5

Buffalo Mozzarella from Naples +5

Provola (smoked fresh mozzarella) +2

Gorgonzola +2

Feta +1.5

Ricotta +1.5

Parmesan +1.5

Brie +3

Gruyère +5

Burrata +6.5

### MEAT

Beef Pepperoni +1.5

Bacon +1.5

Hot Italian Soppressata Salami +1.5

Italian Cooked Ham +1.5

Prosciutto Di Parma +3.5

Homemade Beef Meatballs +2.5

Spicy Spanish Chorizo +2.5

Our Own Grilled Sausage +2.5

Anchovies +1

White Anchovies Marinated in Wine +2.5

### VEGETABLES

Fresh Organic Arugula +1.5

Cherry Tomatoes +1.5

Roasted Corn +1.5

Roasted Virginia Tomatoes +2

Mushrooms sautéed in wine +1.5

Grilled Eggplant +1.5

Roasted Red Peppers +1.5

Artichokes (marinated) +1

Kalamata Olives +1

Sautéed Onions +1

Red Onions (thinly shaved) +1

Spinach +1

Pine Nuts +1.5

Basil +1

Garlic - free



## WINES AND DRINKS

### COCKTAILS

#### ENZO | 8

Our own version of Negroni cocktail. Campari, vermouth and fresh grapefruit

#### STASYA | 8

Vodka, fresh lemonade and basil

#### MARTINA | 8

Fruit sorbetto, vodka and sparkling red wine

#### MONICA | 8

Green apple, honey, vermouth and apple cider

#### SANGRIA | glass: 5.50, pitcher: 19 RED OR WHITE

Fruity and delicious

#### LIMONCELLO | 5

Made in house, flavors vary

#### FRESHLY-SQUEEZED LEMONADE | 4

(non-alcoholic)

### WINE SPECIAL:

**BUY 2 PIZZAS, GET \$10 OFF ANY BOTTLE OF WINE**

#### RED

##### HOUSE RED: SANGIOVESE IL

**BASTARDO** (Tuscany)  
bottle: 26 | glass: 6

**CHIANTI** | bottle: 28 | glass: 6.5

**PRIMITIVO D&N** (Puglia)  
Italian Zinfandel, powerful, spicy  
bottle: 28 | glass: 7

**CROATINA SANGUE DI GIUDA**  
(Pavia) sweet, chilled, effervescent  
bottle: 30 | glass: 7

**CABERNET DAL MASO MONTEBELVEDERE** (Veneto)  
bottle: 35 | glass: 8

**GRAGNANO** (Naples)  
slightly effervescent, dry  
bottle: 36 | glass: 8.5

**PRUNICE TOSCANO** (Tuscany)  
bottle: 39 | glass: 9

#### WHITE

**HOUSE WHITE: PINOT GRIGIO GABRIELLA** (Veneto)  
bottle: 26 | glass: 6

**PROSECCO**  
bottle: 29 | glass: 7

**ROSÉ 921 COLLEVENTO** (Veneto)  
bottle: 30 | glass: 7

**GRECO DI TUFO** (Naples)  
bottle: 36 | glass: 8.5

**FALANGHINA BLUE NAPLES**  
bottle: 36 | glass: 8.5

**CHARDONNAY "FATHER'S EYES" DI LENARDO** (Veneto)  
bottle: 38 | glass: 9



## VERA PIZZA NAPOLETANA

We make this pizza for you, our beloved Pupatellans, for those who have been to Napoli and love its pizza, and for those who have not, but have the spirit and the good taste to appreciate the Real Thing.

Pupatella started as a pizza truck in Arlington, VA in 2007. As Italians, we missed the pizza that we could get at home in Naples and had to recreate it.

Neapolitan pizza is different in its simplicity, and its crust is soft and pillowy, baked in a wood-fired oven.

The oven must be built in Naples from the ashes of Vesuvius volcano. These ovens are capable of baking pizzas in just 1-2 minutes, at nearly 1,000 degrees. The dough is made from Italian whole grain flour, sea salt, water and fresh yeast.

The San Marzano tomatoes used to make our sauce come from just outside Naples. Buffalo mozzarella, made from the milk of water buffalo, is the most prized mozzarella in the world; it is creamy, tart and moist.

We finish our pizza with a light veil of olive oil and fresh basil, to produce soft, delicious and pure Neapolitan pizza.

Pupatella is honored to be certified by **Associazione Verace Pizza Napoletana**, a legal Italian entity which defines what the true Neapolitan Pizza is, and ensures that each certified pizzeria observes strict traditional Neapolitan pizza making rules.



## NEAPOLITAN DICTIONARY

**Pupatella**—Beautiful doll. It was our Nonna's nickname and we named this pizzeria after her.

**Che si dici?**—Hello

**Tutt a post?**—Everything ok?

**Mo' mo'**—Right now

**Maniamm**—Let's eat

**Ce verimme rimane**—See you tomorrow

**State bbono**—Have a good time

**Tu si tropp bell**—You are so beautiful

**Ramm nu vaso**—Give me a kiss

**Eh'!** - Yes!

## CONTACT

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Pupatella.com

Dine-In / Carry-Out Only  
NO DELIVERY

CLOSED MONDAYS