

ZUPPARDI'S APIZZA®



179 UNION AVENUE
WEST HAVEN, CT 06516

EST. 1934

OUR STORY

The rich history of Zuppardi's Apizza began in New Haven, CT with Dominic Zuppardi. Having learned his trade on the southern coast of Italy, Dominic was a master bread-baker in New Haven throughout the 1920s. He worked in a variety of bakeries making artisan Italian breads, as well as "abeetz." In 1932, Dominic decided to open his own shop, Salerno's Bakery, on Donnelly Place in New Haven. Two years later, in 1934, Dominic moved his business to Union Avenue in West Haven, CT. Union Ave has been the home of Zuppardi's ever since!

In the late 1940s, Dominic fell ill due to a stroke and could no longer fulfill the needs of the bakery. Dominic's son, Anthony Zuppardi, decided to step in. After completing his duty as a cook in the Navy during World War II, Anthony took over the daily operations of the business. He recognized the popularity of the bakery's pizza and decided to make it his primary focus. At first, he made a small variety of pizzas, including the traditional plain pie, consisting of tomato sauce and grated Pecorino Romano cheese. Anthony expanded his menu by adding a variety of meat and vegetable toppings, most notably, his homemade Italian fennel sausage. His customers loved it immediately and the demand for his pizza grew exponentially! Anthony inevitably made the decision to leave the bread business behind entirely and to serve pizza only. In 1947, he changed the name of the shop from Salerno's Bakery to Zuppardi's Apizza. Zuppardi's business flourished! As decades passed, Anthony and his family worked passionately to accommodate their customers. The restaurant became a cornerstone in West Haven and is widely considered an institution within the subject of New Haven-style pizzerias.

Anthony Zuppardi passed away in 1988, but his legacy lives through his children and grandchildren who continue to operate Zuppardi's today. Working with the same integrity as that of Dominic and Anthony, the Zuppardi family strives to provide their customers with quality New Haven-style pizza.

MENU

RECOMMENDATIONS FROM OUR FAMILY TO YOURS:

The Special

This pizza is a Zuppardi's classic! Our original special is a red pizza topped with mozzarella, mushrooms, and Zuppardi's homemade fennel sausage.

Small: \$14.75 Medium: \$20.75 Large: \$26.75

Traditional Plain Pie (Without Mozzarella)

Anthony Zuppardi's favorite pizza! An "abeetz" topped with a healthy amount of tomato sauce and grated Pecorino Romano cheese. Ask to add fresh garlic... Anthony certainly would!

Small: \$8.00 Medium: \$11.75 Large: \$15.50

Fresh Clam

Zuppardi's take on this New Haven classic is second to none. A white pizza prepared with shucked-to-order littleneck clams baked on fresh dough with a mixture of garlic and spices. It is widely considered one of the best clam pizzas in the country. (Ask to add mozzarella)

Small: Market Medium: Market Large: Market

Chicken

Try one of our chicken pizzas! They're great both red and white. We offer BBQ, Buffalo, Pesto, or Plain. Buffalo Chicken pizzas are served with your choice of ranch or blue cheese dressing. (Priced with mozzarella)

Small: \$14.25 Medium: \$20.75 Large: \$27.25

Original Veggie

The first vegetables added to Anthony's menu! It's a red pizza topped with mozzarella, onions, mushrooms, and peppers.

Small: \$17.00 Medium: \$23.75 Large: \$30.50

Garden Veggie

Best served as a white pizza, this combination of mozzarella, fresh sliced tomatoes, spinach, broccoli, and fresh garlic is perfect for anyone craving fresh garden vegetables.

Small: \$17.00 Medium: \$23.75 Large: \$30.50

Escarole and Beans

Try this Italian classic of sautéed escarole and cannellini beans served on a white pie with mozzarella, fresh garlic and olive oil. Add chicken, pepperoni, or sausage to make it that much better!

Small: \$14.25 Medium: \$20.75 Large: \$27.25

Caesar Salad Pizza

A traditional Caesar salad served on a warm dough shell topped with garlic, olive oil, spices, and a sprinkle of mozzarella. Ask to add chicken.

Small: \$11.75 Medium: \$18.25 Large: \$25.00
with chicken: \$15.75 with chicken: \$24.25 with chicken: \$33.00

Spicy Shrimp Casino

This white pizza is a great way to change up your order: mozzarella, shrimp, hot cherry peppers, bacon, and garlic. Don't like spicy? Swap hot peppers with red and green sweet peppers.

Small: \$21.75 Medium: \$31.75 Large: \$41.75

Meatball Marinara (Mozzarella added upon request)

Looking for a red pizza without mozzarella? This is the one! An extra helping of tomato sauce blended with minced onion, topped with chunks of Zuppardi's homemade meatballs and a generous covering of grated Pecorino Romano cheese.

Small: \$12.50 Medium: \$17.75 Large: \$23.00

Sausage, Onion, Pepper

Great on a grinder, better on pizza! Try this red pie topped with mozzarella, sweet onions, red and green peppers, and chunks of Zuppardi's homemade fennel sausage.

Small: \$17.00 Medium: \$23.75 Large: \$30.50

All Things Fresh

Indulge in this pizza of all things fresh: fresh tomatoes, fresh mozzarella ("fior di latte"), fresh garlic, and fresh basil. It's a family favorite! Great both red and white!

Small: \$14.25 Medium: \$20.75 Large: \$27.25

TOPPINGS

<u>Pizzas</u>	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Plain	\$8.00	\$11.75	\$15.50
Mozzarella	\$10.25	\$14.75	\$19.25

<u>Additions</u>	<u>Small</u>	<u>Medium</u>	<u>Large</u>
Regular Toppings	\$2.25	\$3.00	\$3.75
½ Regular	\$1.15	\$1.50	\$1.90
Specialty Toppings	\$4.00	\$6.00	\$8.00
½ Specialty	\$2.00	\$3.00	\$4.00

Fresh Garlic	\$1.00	\$1.50	\$2.00
Extra Sauce	\$1.00	\$1.50	\$2.00
Pesto	\$1.00	\$1.50	\$2.00
Extra Grated Cheese	\$1.00	\$1.50	\$2.00
Shrimp	\$7.00	\$11.00	\$15.00
Little Necks	Market	Market	Market
Thick Crust	\$2.00	\$3.00	\$4.00

Regular Toppings

Onion	Pepperoni
Mushroom	Meatball
Pepper	Sausage
Spinach	Bacon
Broccoli	Salami
Olive	Anchovies
Eggplant	Pineapple
Ricotta	Cherry Pepper
Sliced Tomato	Mozzarella

Specialty Toppings

Chicken (BBQ, Buffalo, Pesto, & Plain)
Escarole & Bean
Baby Clam
Roasted Pepper
Artichoke
Broccoli Rabe
Tuna
Fresh Mozzarella

*All pizzas can be made red or white.

*one size Gluten free crust available upon request, priced as a small

STARTERS

<u>Raw Clams on a Half Shell</u>	<u>½ Dozen</u>	<u>Dozen</u>
Shucked little necks served on ice.	\$8.00	\$15.00

<u>Focaccia</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
A warm garlic focaccia cut into strips.	\$7.00	\$11.00	\$15.00

<u>Garden Salad</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
A mixture of iceberg lettuce, red onion, cherry tomatoes, black olives, and croutons. Served with your choice of dressing. Dressings: Balsamic Vinaigrette, Creamy Italian, Ranch, Parmesan Peppercorn, Oil & Vinegar, and Blue Cheese (\$0.50 extra)	\$5.50	\$14.00	\$31.00

<u>Gorgonzola Salad</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
A Garden Salad topped with gorgonzola cheese and our homemade white-balsamic dressing.	\$6.00	\$16.00	\$33.00

<u>Caesar Salad</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
A traditional Caesar Salad of Romaine lettuce tossed in a creamy Caesar dressing, finished with croutons and grated Pecorino Romano cheese. Ask to add chicken.	\$6.00	\$16.00	\$33.00
with chicken	\$10.00	\$22.00	\$41.00

<u>Fresh Mozzarella Salad</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
A bed of sliced plum tomatoes smothered in balsamic vinegar topped with slices of fresh mozzarella, fresh basil, and extra virgin olive oil.	\$10.00	\$22.00	\$42.00

<u>Antipasto Salad</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
Our antipasto is a platter of pepperoni, salami, iceberg lettuce, pickled eggplant, marinated artichokes, red onion, black olives, cherry tomatoes, roasted red peppers, and shredded mozzarella. Served with a balsamic vinaigrette dressing.	\$10.00	\$22.00	\$42.00

<u>Antipasto Focaccia</u>	<u>Small</u>	<u>Table</u>	<u>Party</u>
Our cold antipasto salad served on a warm, garlic focaccia.	\$15.00	\$28.00	\$48.00

Small: 1-2 people Table: 3-5 people Party: 10-15 people

**Thoroughly cooking all meats, poultry, seafood, and eggs reduces the risk of food-borne illness. Pork and poultry are not exempt from the required cooking times and temperatures* Please notify us of any food allergies!*

BEVERAGES

<u>Fountain Soda (no free refills)</u>	<u>Glass</u>	<u>Pitcher</u>
Cola, Diet Cola, Root Beer	\$2.00	\$5.00
Birch Beer, Hi-Up, Orange		

<u>Bottled Soda</u>	<u>1 Liter</u>	<u>2 Liter</u>
Coca-Cola Products	\$3.75	\$4.25
Foxon Park	\$3.75	

Snapple/Apple Juice/Water	\$2.75
Coffee/Tea	\$2.00

BEER & Wine

What's on Tap? Ask about our wide selection of draft and bottled beers, craft cans, wines and more!

DESSERTS

Cannoli	\$3.50
8 Pack of Mini Cannolis	\$12.00
Assorted Cookies	\$7.00

<u>Libby's Italian Ice</u>	<u>Cup</u>	<u>Pint</u>	<u>Quart</u>
Lemon, Red Raspberry, Blue Raspberry, Orange Watermelon, Cherry, Chocolate, Vanilla	\$3.00	\$6.00	\$10.00



@zuppardisapizza



Hours

Mon – Thurs 11:00 am – 8:00 pm

Fri – Sat 11:00 am – 9:00 pm

Sunday 12:00 pm – 8:00 pm

*dining room closes 30 minutes before take-out

Zuppardi's can only accommodate first come, first served-once your entire group has arrived.

Contact

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