

*Private Parties Available*

THE ORIGINAL  
**FRANK PEPE**  
PIZZERIA NAPOLETANA  
EST. 1925



*“Old Reliable”*®

HAVE YOUR NEXT FUNCTION AT  
**“THE SPOT”**

*Birthday Celebrations • Rehearsal Dinners  
Sports Team Banquets • Business Luncheons  
Holiday Parties*



All Spot parties include the following:

Buffet Style Pizza Service

Assorted selection of our top selling pies

Family Style Salad

Seasonal Greens, Grape Tomatoes, Cucumbers,  
Shredded Red Cabbage, Kalamata Olives and  
topped with a sprinkling of Romano Cheese with  
Balsamic Vinaigrette Dressing

Beer, Wine, Soda, Coffee

Guest(s) of honor can learn  
how to make an  
Original Frank Pepe Pizza!

For More Information Please contact us at:  
[pepesparty@pepespizzeria.com](mailto:pepesparty@pepespizzeria.com) or Call 203-865-5762



**Monday – Thursday**  
**(3 Hour Time Frame)**

20-30ppl	\$1200
31-40ppl	\$1500
41-50ppl	\$1800
51-75ppl	\$2100

**Weekend Booking**  
**(2 Hour Time Frame)**

20-30ppl	\$1500
31-40ppl	\$1800
41-50ppl	\$2100
51-75ppl	\$2400

**Lucibello's Italian Pastry Shop**

Assortment of Miniature Italian Pastries

Option #1 serving up to 30 people is \$60.00

Option #2 serving up to 55 people is \$100.00

Option #3 serving up to 75 people is \$150.00

**Neopolitan Italian Cream Cake**

Option #1 serving up to 30 people is \$60.00

Option #2 serving up to 55 people is \$100.00

Option #3 serving up to 75 people is \$150.00

**Traditional Chocolate or Vanilla Cake**  
with Buttercream filling and Frosting

Option #1 serving up to 30 people \$50.00

Option #2 serving up to 55 people \$80.00

Option #3 serving up to 75 people \$120.00

Prices Subject to Change.

Please add 20% Service Charge and 6.35% Sales Tax to all pricing.



*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, yet chewy crust. He knew that overloading the oven when it got busy (and it did get busy) would reduce the temperature to a point that would yield an inferior pie.*

*We knew when we opened another Frank Pepe Pizzeria over 80 years later, that we had to re-create his original oven, brick-by brick, with a fire door cast from a mold of the original.*

*And even in today's fast paced world, we knew that our customers might at times 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.*

### Frank Pepe at our New Haven, CT location · Circa 1945



For more info inquire at [pepesparty@pepespizzeria.com](mailto:pepesparty@pepespizzeria.com) or speak to a manager at New Haven! The phone number is 203-865-5762.

See more at: [www.pepespizzeria.com](http://www.pepespizzeria.com)