

STARTERS

ANTIPASTIS

served with focaccia

ANTIPASTI MISTI Roasted vegetables, olives, assorted meats and cheeses 9.50

ARTICHOKE DIP Artichoke, parmesan and onion – baked in our wood-fired oven 6.50

CAPRESE (Seasonal) Sliced fresh tomatoes and fresh mozzarella 7.75

MOZZARELLA DI BUFALA Mozzarella di bufala on a bed of arugula 8.95

OLIVADA Saracene olive, parmesan and garlic spread 4.85

PROSCIUTTO TOPPED WITH ARUGULA Prosciutto, arugula, parmesan shavings and extra virgin olive oil 7.75

RICOTTA DI BUFALA Whipped ricotta di bufala, sea salt, oregano 5.95

ROASTED BABY PEPPERS A blend of miniature red, yellow and orange peppers, drizzled in balsamic vinegar, served hot 5.95

ADDITIONAL FOCACCIA Neapolitan focaccia with sea salt and rosemary Whole 3.70 Half 1.90

SALADS

served with focaccia

CAESAR Romaine and parmesan in a classic Caesar dressing 4.25, 7.45

CHOPPED ITALIAN Mixed greens, assorted meats and cheeses, pepperoncini, garbanzo beans, carrots, prosciutto crisps, and cherry tomatoes in a red wine vinaigrette 5.25, 8.95

GORGONZOLA Romaine and walnuts in a creamy gorgonzola dressing 4.55, 7.95

GRECO Romaine, saracene olive, feta, pepperoncini and cucumber in a red wine vinaigrette 4.85, 8.45

PUNCH Mixed greens, pine nut, parmesan and prosciutto in a balsamic vinaigrette 4.55, 7.85

ROCKET Fresh chopped tomatoes and mozzarella on a bed of arugula 6.95

PULCINELLA A warm, oven split focaccia filled with any large salad* Add 3.45

BEVERAGES

San Pellegrino Mineral Water
Half Liter 2.95 Liter 4.75

San Pellegrino Limonata
and Aranciata 1.95

Henry Weinhard Root Beer 2.75
Soda 2.00

Apple Juice 1.80
Iced Tea 2.25
Coffee 2.00

ESPRESSO

Lavazza Espresso 2.00
Lavazza Cappuccino 3.50
Lavazza Caffe Latte 3.50

WINE & BEER

see separate menu for
our great list of Italian and
domestic wine and beer



Baby Peppers

New to our menu, these peppers are colorful and sweet. They are roasted, marinated, and drizzled with a 6-year single barrel balsamic vinegar afterwards to make them even sweeter. They are the perfect start to your meal and should be eaten like a true Neapolitan would: Just pick them up and pop them into your mouth.

PIZZA NEWS

PIZZA BIANCOS BROUGHT BACK

The Tripoli and Inter have fought their way off of the dead pizza list. They survived many years "off menu" because they are unique (and good!)

NEW ROCKET SALAD

"Rocket" is the English translation of Arugula. This light salad is a perfect mixture of the freshest chopped tomatoes, mozzarella, and arugula tossed in extra virgin olive oil – great for a lunch on the patio.

MORE BUFALA LOVE

For those who enjoy our bufala mozzarella, we've created two new antipastis to fulfill your cravings. The Ricotta di Bufala is a light, creamy cheese, easily spreadable on our focaccia. We also added a way to enjoy our imported mozzarella di bufala, fresh, served on a bed of arugula like you would have in Campania. We have even upgraded our ricotta to bufala in some of our most popular calzones.

The PIZZAIOLI



MAKER OF PIZZAS

The literal translation means "maker of pizza," but that's hardly an apt description. In Naples, they are true artisans, with years of apprenticeship required. At Punch, only those with true grit get a shot at the oven, which can be both mentally and physically challenging. Lose focus and you'll burn a pizza in seconds.

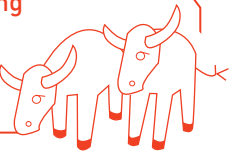
MENU



MOZZARELLA DI BUFALA

Made from the milk of water buffalo, mozzarella di bufala is ideal for Neapolitan pizza because of its rich flavor and the way it melts in blazing wood-burning ovens.

SUBSTITUTE ON ANY PIZZA FOR 3.25



CLASSIC PIZZAS

Neapolitan pizza with fresh mozzarella and crushed San Marzano tomatoes

ADRIATICO Feta, caper, saracene olive, onion, oregano 12.45

BORGATA Sun-dried tomato, goat cheese, eggplant, saracene olive, basil 12.95

BRUNI Sausage, spiced salami, onion, oregano 11.45

MARGHERITA Basil 8.95

MARGHERITA EXTRA Basil, mozzarella di bufala, Mt. Vesuvio tomato 12.45

MARINARA Garlic, oregano (no mozzarella) 8.35

MILANESE Roasted red pepper, ham, gorgonzola, basil 12.40

NAPOLI Oregano 8.95 (Add pepperoni and/or sausage for an additional charge)

PALERMO Spiced salami, sun-dried tomato, saracene olive, oregano 11.45

PUTTANESCA Anchovy, caper, saracene olive, onion, oregano 11.95

QUATTRO FORMAGGI Fontina, goat cheese, parmesan 11.70

RUGULA Arugula*, prosciutto* 11.50

SALAME E FUNGHI Salami, mushroom, garlic, smoked mozzarella, oregano 12.45

SAN SIRO Ham, mushroom, basil 10.95

SICILIANA Prosciutto, artichoke, piccholine olive, basil 11.95

TOSCANO Sausage, roasted red pepper, basil, cracked red pepper 10.55

TOTO Arugula, prosciutto, goat cheese, cracked red pepper, garlic 12.90

VESUVIO Spiced salami, pepperoncini, saracene olive, cracked red pepper, basil 11.25

BAMBINI (Kid's Pizza) Crushed tomato, mozzarella (ask for additional ingredients) 5.50

PIZZA BIANCO

Pizza with fresh mozzarella and no crushed tomatoes

ALLA PANNA Cream, prosciutto, onion, parmesan – no mozzarella 11.50

BUFALINA Mozzarella di bufala, prosciutto, arugula 12.45

CORTINA Mushroom, gorgonzola, sun-dried tomato, garlic, oregano 11.70

DINO Z. Mixed greens*, parmesan*, balsamic vinegar*, onion, garlic, oregano 10.75

INTER Cream, mushroom, parmesan – no mozzarella 11.25

MIMI Cut fresh tomato*, basil*, mozzarella*, extra virgin olive oil*, garlic* 11.70

TRIPOLI Prosciutto, onion, rosemary 11.25

CALZONES

Folded pizza with fresh mozzarella and crushed San Marzano tomatoes on top

AL 22 Spinach, mushroom, ricotta di bufala, garlic 12.70

DA MICHELE Ham, mozzarella di bufala, ricotta di bufala, oregano 15.15

LOMBARDI Ham, mushroom, goat cheese, basil 11.90

RIPIENO Salami, ricotta di bufala, oregano 12.15

TRIANON Ricotta di bufala, san marzano tomatoes – no mozzarella 10.95

DESSERTS

BREAD PUDDING Bread pudding with seasonal fruit, served hot from our oven, topped with Izzy's vanilla ice cream 6.25

TIRAMISU MOUSSE Espresso and Frangelico liqueur-flavored mousse with lady fingers, roasted hazelnuts and chocolate shavings 6.25

IZZY'S ICE CREAM Ask about our daily selection from Izzy's 3.00

Additions and substitutions extra charge

* Item put on after pizza comes out of oven

Indicates item is made with buf mozz

Authentic NEAPOLITAN STYLES

Order any of our pizzas the way Italians do



STYLES	extra san marzano tomatoes	extra olive oil	mozzarella di bufala	extra mozzarella di bufala
NEO add .50				
D.O.C. add 3.50				
DOPIO add 4.95				

We love pizza, too. We're dedicated to serving you the finest, most authentic pizza this side of the Mediterranean, following the Neapolitan tradition of pizza-making to the letter. **Mimi**



CAPUTO

The Flour of Naples

WHITE WINE



BIANCO Solopaca 2006 (Campania)

Fresh and slightly sharp with a velvety texture
Glass 3.95 Carafe 12.75 Bottle 19.00

TREBBIANO Gran Sasso 2007 (Campania)

Crisp and minerally characters with a supple sourapple texture and a clean and zippy finish
Glass 5.00 Carafe 14.75 Bottle 23.75

VERDICCHIO Sartarelli 2007 (Tuscany)

Well rounded beautifully structured wine with a hint of almond and white flowers in the palate. Medium bodied and lush fruit
Glass 6.00 Carafe 17.00 Bottle 26.00

PINOT GRIGIO Santa Di Terrossa 2008 (Veneto)

Pear and citrus flavors with clean acid finish
Glass 6.50 Carafe 18.50 Bottle 28.00

LUGANA Otella 2008 (Lombardio)

Rich refreshing with floral and orange blossom r
Glass 6.55 Carafe 19.25 Bottle 29.00

RED WINE



ROSSO Solopaca 2004 (Campania)

Ruby red colored with a soft aroma and bright, big fruit flavors of cherry and blueberry
Glass 3.95 Carafe 12.75 Bottle 19.00

SALENTO ROSSO Rocca dei Mori 2006 (Puglia)

100% Negro Amaro. A bright perfumed nose followed by a full palate of dark red fruits
Glass 3.95 Carafe 12.75 Bottle 19.00

MONTEPULCIANO Gran Sasso 2008 (Abruzzi)

Pretty dark red fruit with notes of dark cherry and black berry. Earthy, Mushroomy notes in the finish
Glass 5.00 / Carafe 14.75 / Bottle 23.75

CHIANTI Antico Colle 2005 (Tuscany)

Medium bodied red wine with aromas of mushroom and cranberries. Taste of strawberry and cherry fruit balance out a nice acid finish
Glass 5.25 Carafe 16.50 Bottle 25.75

SALICE SALENTINO Rocca dei Mori 2004 (Puglia)

80% Negra Amaro, 20% Malvasia Nero. Spicy nose of thyme and mint with soft cherry tannins
Glass 6.00 Carafe 17.75 Bottle 26.5

BARBERA Mattei 2005 (Piedmont)

Medium bodied wine with lush cherry and juicy plum flavors. There is a hint of spice and earthiness at the finish
Glass 6.25 Carafe 18.50 Bottle 28.00

CHIANTI Rufina Frascole 2006 (Toscana)

Full bodied, concentrated with succulent fruit
Bottle 34.00

BEER

UNITED STATES

Anchor Steam, CA 4.50
Summit Extra Pale Ale, MN 4.50
Summit Seasonal, MN 4.50
Leinenkugel, WI 3.75
1554, CO 4.50
Surly, MN 6.00 (ask server)
Rotating Seasonal (ask server)

ITALY

Moretti Larossa, Italy 4.50
Moretti, Italy 4.50
Peroni, Italy 4.50

NORTHERN EUROPE

Amstel Light, Holland 4.50
Bass Ale, England 4.50
Haake Beck (NA), Germany 4.50
Newcastle, England 4.50

VINO



D.O.C.



BEVERAGES

San Pellegrino Mineral Water
Half Liter 2.95 / Liter 4.75
San Pellegrino Limonata and Aranciata 1.95
Henry Weinhard Root Beer 2.75
Soda 2.00
Apple Juice 1.80
Iced Tea 2.25
Coffee 2.00

ESPRESSO

Lavazza Espresso 2.00
Lavazza Cappuccino 3.50
Lavazza Caffè Latte 3.50



VINO D.O.C.