## STARTERS

**Brussels Sprouts**
Oven-charred, garlic, balsamic, parmesan • 9.50

**Fried Mozzarella**
Hand-breaded, vodka sauce • 12.50

**Crispy Calamari**
Cherry peppers, lemon, parmesan peppercorn sauce • 17.50

**Italian Wings**
Calabrian chile, pickled fennel, parmesan-peppercorn sauce • 16.50

**Meatballs**
Red sauce, parmesan, grilled focaccia • 14.50

**Garlic Shrimp**
EVOO, hot pepper, breadcrumb • 18.50

**Baked Clams**
Focaccia breadcrumb, Sicilian oregano • 18.50

**Arancini**
Nduja, pesto-whipped ricotta • 9.50

## SALADS

**House**
Green leaf, tomato, red onion, shaved parmesan
Italian dressing • 13.75

**Caesar**
Romaine, parmesan, garlic croutons
Caesar dressing • 14.75

**Wedge**
Charred tomato, Grana Padano, pepperoni parmesan dressing, crispy pepperoni, grilled bread crouton • 14.50

**Arugula**
Arugula, endive, radicchio
tomato-vinaigrette dressing • 14.50

**Chopped**
Green leaf, arugula, soppressata, roasted tomato
chickpea, fior di latte, pickled fennel
house dressing • 15.50

### ADD

**Grilled Chicken** • 6
**Crispy Chicken** • 9
**Shrimp** • 8

## ITALIAN DISHES

**Chicken Parmesan**
Breaded cutlet
red sauce, mozzarella
24.50

**Eggplant Parmesan**
Slow-roasted, Grana Padano
red sauce
19

**Tortiglioni**
Vodka sauce, charred tomato
parsley, Grana Padano
15 / 23

**Ravioli**
Red sauce, ricotta, fontina
parmesan, pecorino
14 / 21

**Chicken Francese**
Sauteed battered cutlet
lemon butter sauce
23.50

**Spicy Ribeye**
12oz, cherry pepper sauce
36

## APIZZA

New Haven-style "ah-beetz" is handmade and coal-fired
characterized by its thin charred crust, tangy tomato sauce and light touch of mozz.
Small 12" • Medium 15" • Large 18"

### NEW HAVEN APIZZA

**Mozzarella & Tomato Sauce Pie**
Made with Sally's tomato sauce and mozzarella
17.25 • 24.50 • 29.75

**Tomato Sauce Pie**
Made with Sally's tomato sauce and parmesan (without mozzarella)
16.50 • 23.50 • 27.50

**White Pie**
Made with mozzarella and parmesan (without tomato sauce)
16.75 • 23.75 • 28.75

### ADDITIONAL TOPPINGS

**Pepperoni, Sausage, Meatball, Bacon** (each) • 3.25 • 4.75 • 6.25
**Oven Roasted Chicken** • 4.25 • 6.75 • 9.25
**Gulf Shrimp*** • 4.75 • 7.25 • 9.75
**Anchovy** • 2.75 • 4.50 • 5.75
**Roasted Pepper, Hot Pepper, Broccoli**
**Onion, Mushroom, Olive** (each) • 2.25 • 3.75 • 5.25
**Extra Mozzarella** • 1.50 • 2.50 • 3.50
**Fresh Garlic, Basil** (each) • .75 • 1.00 • 1.50

### SPECIALTY APIZZA

**Potato & Rosemary**
Mozzarella, potato, onion, parmesan, rosemary
17.50 • 24.50 • 29.75

**Garden Special**
Mozzarella, fresh tomato, onion, zucchini, basil
18.50 • 25.50 • 32.75

**Fresh Tomato**
Mozzarella, fresh tomato, basil
17.50 • 24.50 • 29.75

**New Haven Original Clam**
Mozzarella, fresh clam, fresh garlic, parmesan
19.50 • 28.50 • 35.75

**Firebird**
Mozzarella, Sally's tomato sauce, oven roasted chicken
diced sweet and hot peppers, onion
18.75 • 27.50 • 34.75

### SEASONAL APIZZA SPECIAL

**Roasted Eggplant**
Made with Sally's tomato sauce, mozzarella
grated pecorino
18.75 • 25.75 • 34.75

## BRUSCHETTA

Coal-fired focaccia, Liuzzi ricotta • 7.50

**Tomato**
**Eggplant**
**Calabrian Salami**
**Mushroom**

ASSORTMENT (1 of each) • 13.50

## SALUMI

**Prosciutto** Dry-cured ham, Di Parma
**Calabrian Salami** Spicy cured sausage
**Mortadella** Italian-style bologna
**Soppressata** Sweet, lean cured sausage
**Coppa** Dry-cured pork shoulder

3 SELECTIONS • 18
ALL 5 SELECTIONS • 24

## MOZZARELLA

Marinated tomato, basil, EVOO

**Fior di latte** Semi-soft, cow's milk • 9.50
**Burrata** Creamy, cow's milk • 11.50
**Buffalo** Firm, Mediterranean buffalo milk • 12.50

ALL 3 SELECTIONS • 27

ANTIPASTI FOR THE TABLE
Every meat & cheese • 36

## DESSERT

**Cannoli Pie** 9
**Olive Oil Cake** 10
**Tiramisu** 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illnesses. Before placing your order, please inform your server if a person in your party has a food allergy.

## COCKTAIL

**Sangria** Sally's Red wine, brandy, fresh fruit • 12

**Palombo** Blanco tequila, Aperol, grapefruit, lime • 14

**Espresso Martini** Vodka, Rise Nitro cold brew • 15

**Godfather** Scotch, Amaretto, rosemary • 15

**Italian Old Fashioned** Bourbon, Campari, black walnut bitters • 15

**Sicilian Margarita** Blanco tequila, Amaretto, blood orange • 13

**Gianni Appleseed** Maple bourbon, apple cider, cinnamon • 14

## SPRUZZO

**Hugo** Prosecco, elderflower, cucumber, mint • 12

**Americano** Prosecco, sweet vermouth, Campari • 10

**Natale** Prosecco, cranberry, orange • 12

**Limone** Prosecco, limoncello • 12

**Passione** Prosecco, passionfruit liqueur, cherry bitters • 12

## (WITHOUT SAUCE)

**Cecelia** Blood orange, agave, ginger beer • 8

**Faking It** Cranberry, lemon, grapefruit soda • 8

**Sweater Weather** Distilled botanicals, apple cider, maple, cinnamon • 8

## DRAFT BEER

**Sally's Apilz** Two Roads Brewing, Pilsner • 8/22

**Peroni** Birra Peroni Industriale, Lager • 8/22

**Allagash White** Allagash Brewing, Wheat Ale • 9/25

**Road 2 Ruin** Two Roads Brewing, Double IPA • 9/25

**Miller Lite** Miller Brewing, Lager • 7/21

**Downeast** Downeast Cider House, Cider • 9/25

## RED WINE

**Cabernet Blend** Sally's House, Veneto, Italy • 10/35

**Pinot Noir** Coppola, Santa Barbara, CA • 15/53

**Pinot Noir** Boen, Russian River Valley, CA • 17/60

**Sangiovese Blend** Monte Antico, Tuscany, Italy • 12/41

**Cabernet Sauvignon** Quilt, Napa Valley, CA • 19/68

**Rosé** Parolvini, Veneto, Italy • 9/32

## WHITE WINE

**Pinot Grigio** Sally's House, Veneto, Italy • 10/35

**Chardonnay** Harken, Salinas Valley, CA • 12 /41

**Chardonnay** Lange Estate, Willamette Valley, OR • 17/60

**Sauvignon Blanc** White Haven, Marlborough, NZ • 15/53

**Sauvignon Blanc** Hall, Napa Valley, CA • 18/65

**White Blend** Pieropan, Veneto, Italy • 13/45

**Prosecco** Parolvini, Veneto, Italy • 9/32

## WATER, COFFEE, TEA & MORE

**Still** Acqua Panna 750ml • 8

**Sparkling** Pellegrino 750ml • 8

**Iced Tea** Brewed fresh • 3

**Fresh Squeezed Lemonade** • 3

**Coffee** Free refills • 3

**Cold Brew** Rise Nitro • 3

## FOUNTAIN SODA (free refills)

**Foxon Park** Root Beer, White Birch Beer, Cream Soda • 3.95

**Coca Cola** Coke, Diet Coke, Sprite, Coke Zero

Fanta Orange, Seagram's Ginger Ale • 3.95

## BOTTLED SODA

**Root Beer** Maine, IBC • 4

**Coca Cola** Mexican Coca Cola • 4