

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

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

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

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

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

**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.

## LUNCH

Monday - Friday

11:30am - 4pm

### COAL FIRED "PANUOZZI" SANDWICHES • 15

Same dough. Same oven. Baked daily.

Served with cacio e pepe potato chips or side salad.

#### Hot Italiano

Mortadella, Calabrian salami, grilled onion,  
provolone, hot & sweet peppers, pepperoni parmesan ranch

#### Chicken Caesar

Chopped romaine, roast chicken, pickled fennel, caesar dressing

#### Parmesan

Choice of breaded chicken cutlet or meatball,  
whipped ricotta, red sauce, mozzarella, basil

### LUNCH SPECIALS Monday - Friday • 15.75

Includes a fountain soda or bottled water

#### Panuozzo + Side

Any panuozzo with your choice of side:

Cacio e pepe potato chips, House salad or Caesar salad

#### Small Pizza

Any pie of your choice

#### Salad

House, Caesar, Chopped, Arugula or Wedge salad  
with your choice of grilled chicken, crispy chicken, or shrimp

### FOUNTAIN SODA (free refills)

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

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

**Boylan** Ginger Ale, Black Cherry, Orange • 3.95

### BOTTLED SODA

**Root Beer** Maine, IBC • 4

**Coca Cola** Mexican Coca Cola • 4

## 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

**Sea Hag** NEBCO, 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** Musita, Sicily, Italy • 13/45

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

**Rosé** Parolvin, 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** Parolvin, 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

*Sally's* A P I Z Z A