



# Events

## Small Group Dining

*For parties of 20-40 guests.  
All package options include a  
3 hour reservation. All menu items  
are served family style.*

*Full and half buyout options available.  
Please inquire for pricing and additional information.  
Menu items are subject to seasonal updates and may vary upon restaurant location.*

*Sally's* A PIZZA

## PACKAGE OPTIONS

### OPTION 1

Unlimited Apizza  
Additional menu items available a la carte  
\$35 per person  
\$20 per child (10 and younger)  
Includes non-alcoholic beverages  
  
Discounted Rates: Monday-Wednesday

### OPTION 2

Unlimited Apizza  
1 Starter  
1 Salad  
1 Dessert  
\$40 per person  
\$20 per child (10 and younger)  
Includes non-alcoholic beverages

### OPTION 3

Unlimited Apizza  
1 Starter  
1 Salad  
1 Italian Dish  
1 Dessert  
\$50 per person  
\$25 per child (10 and younger)  
Includes non-alcoholic beverages

### OPTION 4

Unlimited Apizza  
2 Starters  
2 Salads  
2 Italian Dishes  
1 Dessert  
\$60 per person  
\$30 per child (10 and younger)  
Includes non-alcoholic beverages



# PIZZA MENU

New Haven-style “ah-beetz” is handmade and coal-fired characterized by its thin charred crust, tangy tomato sauce and light touch of mozz. We recommend 1 large 16” pie shared amongst 3 guests

## NEW HAVEN CLASSICS

### Mozzarella & Tomato Sauce Pie

Made with Sally’s tomato sauce and mozzarella

### Tomato Sauce Pie

Made with Sally’s tomato sauce and parmesan (without mozzarella)

### White Pie

Made with mozzarella and parmesan (without tomato sauce)

## ADDITIONAL TOPPINGS

Pepperoni, Sausage, Bacon, Broccolini, Onion, Housemade Meatball  
Oven-Roasted Chicken, Hot Honey, Whipped Ricotta, Fire-Roasted Red Peppers  
Cherry Peppers, Banana Peppers, Cremini Mushroom  
Black Olive, Extra Mozzarella, Fresh Garlic, Fresh Basil

## SPECIALTY APIZZA

### Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary

### Garden Special

Mozzarella, fire-roasted red peppers, broccolini  
cremini mushroom, red onion

### New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan

### Firebird

Sally’s tomato sauce, mozzarella, oven-roasted  
chicken, diced sweet and hot peppers, onion

### Basil Burrata\*

Sally’s tomato sauce, fresh basil, burrata, basil oil

### Calabrian Stinger\*

Sally’s tomato sauce, mozzarella, salami  
nduja, red onion, diced sweet and hot peppers  
hot honey, pecorino

### Meats Apizza

Sally’s tomato sauce, mozzarella, pepperoni  
meatball, sausage, bacon, pancetta, pecorino

### Spicy Little Meatball

Sally’s tomato sauce, mozzarella, red onion, fresh  
garlic, diced sweet and hot peppers, red pepper  
flake, whipped ricotta, pecorino

### The Brunch Apizza\* *Weekends only*

Mozzarella, fontina, bacon, potato, onion, diced  
sweet and hot peppers, egg yolk, side of maple syrup

## SEASONAL APIZZA

### Pesto Chicken Apizza

Mozzarella, fontina, asparagus  
zucchini, fresh mint and basil, pea tendrils

\*Only available in package options 3 and 4. If you see an item on our regular menu, please inquire about additional options and custom packages.

## SERVED FAMILY STYLE

### STARTERS

#### Garlic Bread

Garlic butter, parmesan, red sauce and pesto ricotta

#### Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan

#### Fried Mozzarella

Hand-breaded, parmesan, vodka sauce

#### Crispy Calamari

Cherry peppers, lemon, red sauce, Calabrian aioli

#### Italian Wings

Calabrian chile, Italian ranch

#### Meatballs

Red sauce, parmesan, grilled bread, whipped ricotta

#### Arancini

Nduja-risotto, mozzarella, pesto-whipped ricotta

#### Grilled Broccolini

Caesar dressing, lemon, asiago, provolone

#### Fried Dough and Prosciutto\*

Stracciatella, basil oil

### SALADS

#### House

Green leaf, tomato, red onion, mushroom  
black olive, breadcrumb, shaved parmesan  
Italian vinaigrette

#### Caesar\*

Romaine, pickled onion, grilled crouton  
Grana Padano parmesan, Caesar dressing

#### Wedge

Charred tomato, crispy pepperoni, grilled  
bread crouton, Grana Padano, Italian ranch

#### Chopped

Iceberg, Calabrian salami, mozzarella  
peppers, red onion olive salad, chickpea  
Italian vinaigrette

### ADD ON

**Grilled Chicken Breast** • 6 (per person)

**Crispy Chicken Cutlet** • 9 (per person)

**Grilled Shrimp\*** • 8 (per person)

### ITALIAN ENTREES

#### Chicken Parmesan

Breaded cutlet, whipped ricotta, red sauce  
mozzarella, fresh basil, spaghetti

#### Eggplant Parmesan

Breaded eggplant, whipped ricotta, red sauce  
mozzarella, fresh basil, spaghetti

#### Chicken Francese

Sauteed-battered cutlet, lemon-butter  
herb sauce, spaghetti

#### Chicken Caesar Milanese\*

Breaded cutlet, Caesar salad, lemon

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#### Lasagna Rollatini

Red sauce, meatball, mozzarella, whipped ricotta

#### Tagliatelle Bolognese *GF option available*

Beef, pork, and sausage ragu, whipped ricotta

#### Rigatoni Vodka *GF option available*

Charred tomato, Calabrian chile, Grana Padano

#### Ricotta Ravioli

Red sauce, Grana Padano

### DESSERT

#### Cannoli Pie

Graham cracker crust, cannoli filling  
chocolate chips

#### Limoncello Olive Oil Cake

Lemon mascarpone, blueberry compote  
basil, lemon zest

#### Tiramisu

Espresso soaked lady fingers, mascarpone

#### Bring Your Own Dessert

\$3 plating fee per person

## BAR OPTIONS

Add a signature cocktail to options 1 or 2 for \$15pp.

### OPTION 1

Prosecco & Mimosa Bar  
\$25pp

### OPTION 2

Includes Option 1 and  
House Wines\* by the Glass & Draft Beer  
\$30pp

### OPTION 3

Includes Option 1+2, Wines by Glass, Draft  
Beer, Mixed Drinks, Speciality Cocktails  
\$55pp

## COCKTAILS

- Basil Gin Gimlet** Gray Whale Gin, lime, basil  
**Cucumber Mojito** Bacardi, lemongrass, cucumber, mint, lime, soda water  
**Spicy Strawberry Sour** Maker's Mark, strawberry, jalapeño-honey syrup, foam  
**Charred Crust** Mezcal, Cointreau, jalapeño-honey syrup, pineapple, black salt  
**Green Paper Plane** Bulleit bourbon, Aperol, amaro, basil, lemon  
**Italian Cookie** Disaronno amaretto, Campari, Maker's Mark, lemon, orange  
**'38 Old Fashioned** Bulleit Rye, demerara, orange and walnut bitters  
**Limoncello Whiskey Sour** Bulleit bourbon, Limoncello, foam  
**Limone Palmer** Tito's, Limoncello, lemongrass, unsweetened iced tea

## MARGARITAS & MARTINIS

- Black Salt Margarita** Blanco tequila, Cointreau, lime, black salt  
**Sicilian Margarita** Blanco tequila, amaretto, blood orange  
**Calabrian Hot Honey Margarita** Blanco tequila, Cointreau, lime  
**Classic Espresso Martini** Tito's, Mr. Black, espresso  
**Salted Caramel Espresso Martini** Tito's, Mr. Black, salted caramel, espresso  
**Chocolate Coconut Espresso Martini** Tito's, Mr. Black, Crème de Cacao coconut, espresso  
**Mint Chocolate Chip Espresso Martini** Tito's, Mr. Black, Crème de Menthe Crème de Cacao, espresso  
**Limone Drop Martini** Tito's, lemongrass, St. Germain, lemon

## SANGRIA & SPRITZ

- Red Strawberry Sangria** Sally's red wine, rosé, fresh fruit  
**White Peach Sangria** Sally's white wine, peach schnapps, apple brandy, fresh fruit  
**Hugo Spritz** Prosecco, St. Germain, cucumber, lemon, mint, soda water  
**Aperol Spritz** Prosecco, Aperol, soda  
**Amalfi Lemonade** Bombay Sapphire, Limoncello, lemongrass, lemon Pellegrino

## MIMOSA BAR

Prosecco Parolvin Veneto, Italy · Orange, Pineapple, Grapefruit

## WINE

### RED

- Cabernet Blend\***  
Sally's House, Veneto, Italy  
**Cabernet Sauvignon**  
Martis, Alexander Valley, California  
**Cabernet Sauvignon**  
Unshackled Special Select, Napa Valley, California  
**Pinot Noir**  
Coppola, Santa Barbara, California  
**Pinot Noir**  
Siduri, Willamette Valley, California  
**Super Tuscan**  
Monte Antico, Tuscany, Italy  
**Montepulciano**  
Parlovini, Abruzzo, Italy  
**Baby Amarone**  
Allegrini Palazzo della Torre, Veneto, Italy

### WHITE

- Pinot Grigio\***  
Sally's House, Veneto, Italy  
**Pinot Grigio**  
Girilan, Trentino-Alto Adige, Italy  
**Chardonnay**  
Harken, Salinas Valley, California  
**Chardonnay**  
Lange Estate, Willamette Valley, Oregon  
**Sauvignon Blanc**  
Whitehaven, Marlborough, New Zealand  
**Sauvignon Blanc**  
La Crema, Sonoma, California

### ROSÉ/SPARKLING

- Rosé**  
Parolvin, Veneto, Italy  
**Rosé**  
Ultimate Provence, Côtes De Provence, France  
**Prosecco**  
Parolvin, Veneto, Italy  
**Prosecco**  
Parolvin, Veneto, Italy

## DRAFT BEER

- Sally's Apilz** Two Roads Brewing, Pilsner  
**Peroni** Birra Peroni Industriale, Lager  
**Allagash White** Allagash Brewing, Wheat Ale  
**Lil' Heaven** Two Roads Brewing, IPA  
**Miller Lite** Miller Brewing, Lager  
**Modelo Especial** Grupo Modelo, Lager

## (WITHOUT THE SAUCE)

- Cecelia** Blood orange, agave, ginger beer  
**Strawberry Fields** Strawberry, mint, lemon soda  
**Unbuzzed** Distilled botanicals, honey, ginger beer  
**Grapefruit Basil Spritz** Basil, grapefruit soda

## NON-ALCOHOLIC

- Fountain Soda** Assorted flavors  
**Still** San Benedetto 750ml  
**Sparkling** San Benedetto 750ml  
**Iced Tea** Brewed fresh  
**Coffee and Tea**

\*Wine, beer, and cocktail selections may vary depending upon location.