

## STARTERS

### Garlic Bread

Garlic butter, parmesan, red sauce and pesto ricotta • 9.75

### Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 9.50

### Fried Mozzarella

Hand-breaded, vodka sauce • 12.50

### Crispy Calamari

Cherry peppers, lemon, red sauce, Calabrian aioli • 17.50

### Italian Wings

Calabrian chile, pickled fennel  
parmesan-peppercorn sauce • 16.50

### Meatballs

Red sauce, parmesan, grilled bread, whipped ricotta • 14.50

### Grilled Broccolini

Caesar dressing, lemon, asiago, provolone • 11

### Prosciutto and Stracciatella

Fried pizza dough, basil oil • 16

### Arancini

Nduja-risotto, mozzarella, pesto-whipped ricotta • 10.50

### Crostini

Coal fired bread, whipped ricotta  
Cremeni and Roasted Garlic • 9  
Charred Tomato and Basil • 7  
Apricot and Calabrian Hot Honey • 6

## SALADS

### House

Green leaf, tomato, red onion, mushroom, black olive  
breadcrumb, shaved parmesan, Italian vinaigrette • 14

### Caesar

Romaine, pickled onion, grilled croutons  
Grana Padano, parmesan, Caesar dressing • 15.25

### Wedge

Charred tomato, Grana Padano, crispy pepperoni, red onion  
grilled bread crouton, pepperoni parmesan dressing • 14.75

### Chopped

Iceberg, Calabrian salami, mozzarella, peppers, red onion  
olive salad, chickpea, Italian vinaigrette • 14.75

## PIZZA

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” • Large 16”

### NEW HAVEN APIZZA

#### Mozzarella & Tomato Sauce Pie

Made with Sally’s tomato sauce and mozzarella  
18.50 • 25.50

#### Tomato Sauce Pie

Made with Sally’s tomato sauce and parmesan  
(without mozzarella)  
17.50 • 24.50

#### White Pie

Made with mozzarella and parmesan  
(without tomato sauce)  
18.25 • 24.75

### TOPPINGS

#### Housemade Meatball

#### Oven Roasted Chicken

#### Hot Honey, Whipped Ricotta

Fire Roasted Red Peppers (each) • 3.25 • 4.75

#### Pepperoni, Sausage, Bacon

#### Cherry Pepper, Broccoli, Onion

#### Cremeni Mushroom, Banana Peppers

Black Olive (each) • 2.25 • 3.75

Fresh Garlic, Fresh Basil (each) • .75 • 1.00

### SPECIALTY APIZZA

#### Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary  
18.75 • 25.50

#### Garden Special

Mozzarella, fresh tomato, onion, zucchini, basil  
19.75 • 26.25

#### New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan  
21.50 • 29.75

#### Firebird

Sally’s tomato sauce, mozzarella, oven roasted  
chicken, diced sweet and hot peppers, onion  
21.50 • 29.50

#### Basil Burrata

Sally’s tomato sauce, fresh basil, burrata, basil oil  
21.50 • 29.50

#### Calabrian Stinger

Sally’s tomato sauce, mozzarella, salami  
nduja, red onion, diced sweet and hot peppers  
hot honey, pecorino  
22.50 • 31.75

### SEASONAL APIZZA

#### Spring Fling

White pie, onion puree, charred spring onions, snap  
peas, pancetta, fontina, lemon zest, chive, pecorino  
21.50 • 29.75

## DESSERT

#### Cannoli Pie

Pastry shell crust, cannoli filling  
chocolate chips • 9

#### Olive Oil Cake

Honey-macerated strawberries  
and raspberries, lemon-mascarpone cream • 10

#### Tiramisu

Espresso soaked lady fingers  
mascarpone • 10

## ITALIAN DISHES

### ENTREES

#### Scarpariello

Sauteed battered cutlet, sausage, onion, peppers  
bread crumbs, parmesan, spaghetti • 24.50

#### Chicken Parmesan

Breaded cutlet, whipped ricotta, red sauce  
mozzarella, basil, spaghetti • 24.50

#### Chicken Francese

Sauteed battered cutlet, spaghetti  
lemon-butter herb sauce • 23.50

#### Eggplant Parmesan

Breaded eggplant, whipped ricotta, red sauce  
mozzarella, basil, spaghetti • 19

### PASTAS

#### Tagliatelle Bolognese

Beef, pork, and sausage ragu, ricotta • 24

#### Rigatoni Vodka

Charred tomato, parsley, Grana Padano • 23

#### Spaghetti Carbonara

Pancetta, egg, pecorino • 26

#### Fusilli Pesto

Burrata, toasted pistachio breadcrumb  
basil, Grana Padano • 22

#### Ricotta Ravioli

Red sauce, Grana Padano • 21

### ADD ONS

Grilled Chicken Breast • 6

Crispy Chicken Cutlet • 9

Grilled Gulf Shrimp\* • 8

\*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.

Sally's  
APIZZA



The New Haven Original Since 1938  
BAKED AND SERVED ON THE PREMISES

## LUNCH SPECIALS

Monday - Friday • 11:30am - 4pm • Includes a fountain soda

**COAL-FIRED SANDWICHES** Same dough. Same oven. Baked daily.  
Served with cacio e pepe potato chips or side salad.

### Parms

Whipped ricotta, red sauce, mozzarella, basil

**Chicken** • 15.75

**Meatball** • 16.75

**Eggplant** • 15.25

### Hot Italiano • 16.50

Mortadella, Calabrian salami, grilled onion  
mozzarella, hot & sweet peppers, olive salad, Calabrian aioli

### Chicken Caesar • 15.75

Chopped romaine, grilled chicken, pickled onion, parmesan, Caesar dressing

### Chopped Italian • 16.75

Prosciutto, calabrian salami, mortadella, red onion, black olive, banana  
peppers, charred tomato, mozzarella, iceberg, Italian and pepperoni  
parmesan dressing

### SOLO 10" APIZZA (up to two toppings) • 14.75

#### Mozzarella & Tomato Sauce Pie

#### Tomato Sauce Pie

#### White Pie

### PASTA • 14.75

#### Tagliatelle Bolognese

#### Rigatoni Vodka

#### Spaghetti Carbonara

#### Ricotta Ravioli

### SALAD • 14.75

With your choice of grilled chicken, crispy chicken, or grilled shrimp

#### House

#### Caesar

#### Chopped

#### Wedge

## FOUNTAIN SODA

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

Seagram's Ginger Ale, Barq's Root Beer, Dr. Pepper • 3.95

## BOTTLED SODA

**Mexican Coca Cola** • 4

**Foxon Park Root Beer** • 4

**Foxon Park Cream Soda** • 4

**Foxon Park White Birch** • 4

## COCKTAILS

**Sangria** Sally's Red wine, brandy, fresh fruit • 13

**Notte Italiana** Amaretto, Campari, orange juice • 14

**Palombo** Blanco tequila, Aperol, grapefruit, lime • 15

**Espresso Martini** Vodka, cold brew • 16

**Godfather** Scotch, amaretto, rosemary • 15

**Italian Old Fashioned** Bourbon, Campari, black walnut bitters • 16

**Paper Plane** Maker's Mark, Amaro, honey, lemon • 15

**Nonno's Cold Brew** Bourbon, Mr. Black, cold brew, cream • 15

**Sicilian Margarita** Blanco tequila, amaretto, blood orange • 15

## SPRUZZO

**Hugo** Prosecco, elderflower, cucumber, mint • 13

**Americano** Sweet vermouth, Campari, soda water • 11

**Bacca Rossa** Campari, prosecco, cranberry, triple sec, lime • 13

**Limone** Prosecco, lemon, limoncello • 12

**Passione** Prosecco, passionfruit liqueur, cherry bitters • 13

**Frozen Aperol** Prosecco, Sally's white wine, orange juice • 13

## (WITHOUT SAUCE)

**Cecelia** Blood orange, agave, ginger beer • 9

**Vacanze Bambini** Cranberry, mint, lemon soda • 9

**Island Time** Lyre's White Cane NA, lime, mango, grenadine • 9

**Unbuzzed** Distilled botanicals, honey, ginger beer • 9

## DRAFT BEER

**Sally's Apilz** Two Roads Brewing, Pilsner • 9/25

**Peroni** Birra Peroni Industriale, Lager • 9/25

**Allagash White** Allagash Brewing, Wheat Ale • 10/28

**Lil' Heaven** Two Roads Brewing, IPA • 10/28

**Miller Lite** Miller Brewing, Lager • 8/22

**Downeast** Downeast Cider House, Cider • 10/28

## 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

**Cabernet Sauvignon** Force & Grace, Paso Robles, CA • 85

**Red Blend** Orin Swift, Helena, CA • 95

**Red Blend** Bootleg, Napa, CA • 89

**Chianti** Tenuta di Arceno, Tuscany, Italy • 80

## WHITE WINE

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

**Pinot Grigio** Livio Felluga, Friuli-Venezia Giulia, Italy • 85

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

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

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

**Chardonnay** Allumea, Sicily, Italy • 75

**Sauvignon Blanc** White Haven, Marlborough, NZ • 18/65

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

**Sauvignon Blanc** Quattro Theory, Napa Valley, CA • 88

**Arneis Blange** Ceretto, Piedmont, Italy • 95

## SPARKLING/ROSÉ

**Prosecco** Parolvi, Veneto, Italy • 10/36

**Champagne** Veuve Clicquot Brut, Reims, France • 90

**Rosé** Parolvi, Veneto, Italy • 10/36

*Sally's* APIZZA