

STARTERS

Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan

Fried Mozzarella

Hand-breaded, vodka sauce

Crispy Calamari

Cherry peppers, lemon, parmesan peppercorn sauce

Italian Wings

Calabrian chile, pickled fennel, parmesan-peppercorn sauce

Meatballs

Red sauce, parmesan, grilled focaccia

Garlic Shrimp*

EVOO, hot pepper, breadcrumb

Baked Clams*

Focaccia breadcrumb, Sicilian oregano

Arancini

Nduja, pesto-whipped ricotta

SALADS

House

Green leaf, tomato, red onion, shaved parmesan
Italian dressing

Caesar

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

Wedge

Charred tomato, Grana Padano, pepperoni parmesan
dressing, crispy pepperoni, grilled bread crouton

Arugula

Arugula, endive, radicchio
tomato-vinaigrette dressing

Chopped

Green leaf, arugula, soppressata, roasted tomato
chickpea, fior di latte, pickled fennel
house dressing

ADD

Grilled Chicken Breast

Crispy Chicken Cutlet

Grilled Gulf Shrimp

ITALIAN DISHES

Chicken Parmesan

Breaded cutlet
red sauce, mozzarella

Tortiglioni

Vodka sauce, charred tomato
parsley, Grana Padano

Chicken Francese

Sauteed battered cutlet
lemon herb sauce

Eggplant Parmesan

Slow-roasted, Grana Padano
red sauce

Ravioli

Red sauce, ricotta, fontina
parmesan, pecorino

Spicy Ribeye

12oz, cherry pepper sauce

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

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, Meatball, Bacon (each)

Oven Roasted Chicken

Gulf Shrimp*

Anchovy

Roasted Pepper, Hot Pepper, Broccoli

Onion, Mushroom, Olive (each)

Extra Mozzarella

Fresh Garlic, Basil (each)

SPECIALTY APIZZA

Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary

Garden Special

Mozzarella, fresh tomato, onion, zucchini, basil

Fresh Tomato

Mozzarella, fresh tomato, basil

New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan

Firebird

Mozzarella, Sally's tomato sauce, oven roasted chicken
diced sweet and hot peppers, onion

SEASONAL APIZZA SPECIAL

Spring Fling

White pie, mozzarella, sugar snap peas, pancetta
egg yolk, pea tendrils

BRUSCHETTA

Coal-fired focaccia, Liuzzi ricotta

Tomato

Eggplant

Calabrian Salami

Mushroom

ASSORTMENT (1 of each)

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

ALL 5 SELECTIONS

MOZZARELLA

Marinated tomato, basil, EVOO

Fior di latte Semi-soft, cow's milk

Burrata Creamy, cow's milk

Buffalo Firm, Mediterranean buffalo milk

ALL 3 SELECTIONS

ANTIPASTI FOR THE TABLE

Every meat & cheese

DESSERT

Cannoli Pie

Olive Oil Cake

Tiramisu

LUNCH

Monday - Friday

11:30am - 4pm

COAL FIRED "PANUOZZI" SANDWICHES

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

Includes a fountain soda or bottled water

Panuzzo + Side

Any panuzzo 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

Coca Cola Coke, Diet Coke, Sprite

Boylan Ginger Ale, Black Cherry, Orange

BOTTLED SODA

Root Beer Maine, IBC

Coca Cola Mexican Coca Cola

COCKTAIL

Sangria Sally's Red wine, brandy, fresh fruit

Palombo Blanco tequila, Aperol, grapefruit, lime

Espresso Martini Vodka, Rise Nitro cold brew

Godfather Scotch, Amaretto, rosemary

Italian Old Fashioned Bourbon, Campari, black walnut bitters

Sicilian Margarita Blanco tequila, Amaretto, blood orange

Gianni Appleseed Maple bourbon, apple cider, cinnamon

SPRUZZO

Hugo Prosecco, elderflower, cucumber, mint

Americano Prosecco, sweet vermouth, Campari

Natale Prosecco, cranberry, orange

Limone Prosecco, limoncello

Passione Prosecco, passionfruit liqueur, cherry bitters

(WITHOUT SAUCE)

Cecelia Blood orange, agave, ginger beer

Faking It Cranberry, lemon, grapefruit soda

Sweater Weather Distilled botanicals, apple cider, maple, cinnamon

DRAFT BEER

Sally's Apilz Two Roads Brewing, Pilsner

Peroni Birra Peroni Industriale, Lager

Allagash White Allagash Brewing, Wheat Ale

Sea Hag NEBCO, IPA

Miller Lite Miller Brewing, Lager

Downeast Downeast Cider House, Cider

RED WINE

Cabernet Blend Sally's House, Veneto, Italy

Pinot Noir Coppola, Santa Barbara, CA

Pinot Noir Boen, Russian River Valley, CA

Sangiovese Blend Monte Antico, Tuscany, Italy

Cabernet Sauvignon Musita, Sicily, Italy

Cabernet Sauvignon Quilt, Napa Valley, CA

Rosé Parolvi, Veneto, Italy

WHITE WINE

Pinot Grigio Sally's House, Veneto, Italy

Chardonnay Harken, Salinas Valley, CA

Chardonnay Lange Estate, Willamette Valley, OR

Sauvignon Blanc White Haven, Marlborough, NZ

Sauvignon Blanc Hall, Napa Valley, CA

White Blend Pieropan, Veneto, Italy

Prosecco Parolvi, Veneto, Italy

WATER, COFFEE, TEA & MORE

Still Acqua Panna 750ml

Sparkling Pellegrino 750ml

Iced Tea Brewed fresh

Fresh Squeezed Lemonade

Coffee Free refills

Cold Brew Rise Nitro

Sally's A P I Z Z A