



Holiday Events

Small Group Dining

*For parties of 14-40 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.*

PACKAGE OPTIONS

OPTION 1

Unlimited Apizza
Additional menu items available a la carte
\$38 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
\$44 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
\$54 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
\$64 per person
\$30 per child (10 and younger)
Includes non-alcoholic beverages



APIZZA 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, Broccoli, 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, Basil

SPECIALTY APIZZA

Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary

Garden Special

Mozzarella, fire roasted red peppers, broccolini
cremini mushrooms, red onion

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

Basil Burrata*

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

Calabrian Stinger*

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

SEASONAL APIZZA

Bacon, Apple, Sage*

Mozzarella, Granny Smith apple, fresh sage, gorgonzola, onion, bacon

*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 croutons
Grana Padano parmesan, Caesar dressing

Wedge

Charred tomato, Grana Padano, crispy
pepperoni, grilled bread crouton, 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 Gulf Shrimp* • 8 (per person)

ITALIAN DISHES

ENTREES

Chicken Parmesan

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

Eggplant Parmesan

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

Chicken Francese

Sauteed battered cutlet, spaghetti
lemon-butter herb sauce

Chicken Caesar Milanese*

Chicken cutlet, lemon, Caesar salad

PASTAS

Tagliatelle Bolognese

Beef, pork, and sausage ragu, ricotta

Rigatoni Vodka

Charred tomato, Calabrian chile, Grana Padano
fresh basil, Grana Padano

Ricotta Ravioli

Red sauce, Grana Padano

DESSERT

Cannoli Pie

Pastry shell crust, cannoli filling
chocolate chips

Olive Oil Cake

Amaretto caramelized apples, spiced
mascarpone, oatmeal crumble

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

SIGNATURE COCKTAILS

Amalfi Lemonade Bombay Sapphire, Limoncello, lemongrass, San Pellegrino

Sunday Sauced Tito's vodka, house-made Bloody Mary mix, lemon

Charred Crust Mezcal, Cointreau, jalapeno-honey syrup, pineapple, black salt

Cucumber Mojito Bacardi, lemongrass, cucumber, mint, lime, soda water

Calabrian Hot Honey Margarita Blanco tequila, Cointreau, lime

Hugo Spritz Prosecco, St. Germain, cucumber, lemon, mint, soda water

Sicilian Margarita Blanco tequila, amaretto, blood orange

Palombo Blanco tequila, Aperol, grapefruit, lime

Italian Cookie Amaretto Disaronno, Campari, Maker's Mark, lemon, orange

Frozen Peach Bellini Prosecco, vodka, peach nectar, lemon

Frozen Aperol Prosecco, passionfruit liqueur, cherry bitters

Sangria Your choice of red or white

CLASSIC COCKTAILS

Melted Daiquiri Diplomatico rum, Luxardo liqueur, grapefruit, lime

Back Booth Boulevardier Maker's Mark, Campari, sweet vermouth, lemon

'38 Old Fashioned Bulleit Rye, demarara, orange and walnut bitters

The Manhattan Project Maker's Mark, sweet vermouth, angostura bitters

Moka Espresso Martini Tito's vodka, cold brew, Mr. Black Coffee Liqueur

Sonoma Dirty Martini Grey Goose vodka, dry vermouth, Sonoma olives

Black Salt Margarita Blanco tequila, Cointreau, lime, black salt

Negroni Classico Bombay Sapphire, Campari, Amaro Nonino, sweet vermouth

Straight Aperol Spritz Prosecco, Aperol, soda water

Limoncello Whiskey Sour Bulleit bourbon, Limoncello, foam

Midnight Grasshopper Branca Menta, Crème de Menthe, dark chocolate

SEASONAL FAVORITES

Salted Caramel Espresso Martini Classic or salted caramel

Sour Harvest Apple Jack, lemon, luxardo cherry juice, apple cider

Pear Fresca Bombay Sapphire, pear nectar, lemon, mint

MIMOSA BAR

Prosecco Parolvi Veneto, Italy • Orange, Pineapple, Grapefruit

WINE

RED

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

Pinot Grigio*

Sally's House, Veneto, Italy

White Blend

Pieropan, 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

Prosecco Parolvi

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

Downeast Downeast Cider House, Cider

(WITHOUT THE SAUCE)

Cecelia Blood orange, agave, ginger beer

Strawberry Fields Strawberry, mint, lemon soda

Unbuzzed Distilled botanicals, honey, ginger beer

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

NON-ALCOHOLIC

Fountain Soda Assorted flavors

Still Acqua Panna 750ml

Sparkling Pellegrino 750ml

Iced Tea Brewed fresh

Coffee and Tea