

STARTERS

Garlic Bread

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

Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 9.75

Fried Mozzarella

Hand-breaded, parmesan, vodka sauce • 3 Pcs. 12 | 6 Pcs. 16

Crispy Calamari

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

Italian Wings

Calabrian chile, Italian ranch • 6 Pcs. 12 | 12 Pcs. 22

Meatballs

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

Grilled Broccolini

Caesar dressing, lemon, asiago, provolone • 11

Arancini

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

Fried Dough & Prosciutto

Stracciatella, basil oil • 16

The Tre

Choose 3 for \$15. Add on for \$3.50 each

Garlic Bread | Fried Mozzarella | Crispy Calamari | Italian Wings
Meatballs | Arancini | Chicken Tenders

SALADS

Wedge

Charred tomato, Grana Padano, crispy pepperoni, red onion
grilled bread crouton, Italian ranch • 14.75

Chopped

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

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

ADD ONS

Grilled Chicken +7 | Crispy Chicken +9 | Grilled Gulf Shrimp* +8

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” • Large 16”

NEW HAVEN CLASSICS

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

Cremini Mushroom, Banana Peppers

Black Olive (each) • 2.25 • 3.75

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

SEASONAL APIZZA

Chicken Parm

Sally’s tomato sauce, chicken cutlet, mozzarella
charred tomato, oregano, basil
22.50 • 31.75

SPECIALTY APIZZA

Potato & Rosemary

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

Garden Special

Mozzarella, fire roasted red peppers, broccolini
cremini mushrooms, red onion
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 • 29.75

Basil Burrata

Sally’s tomato sauce, fresh basil, burrata, basil oil
21.50 • 29.75

Calabrian Stinger

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

Meats Apizza

Sally’s tomato sauce, mozzarella, pepperoni
meatball, sausage, bacon, pancetta, pecorino
26.50 • 38.50

Spicy Little Meatball

Sally’s tomato sauce, mozzarella, meatball, red onion
garlic, diced sweet and hot peppers, red pepper flake
whipped ricotta, pecorino
22.50 • 31.75

ITALIAN ENTREES

Chicken Parmesan

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

Eggplant Parmesan

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

Chicken Francese

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

Chicken Caesar Milanese*

Breaded cutlet, lemon, Caesar salad • 21

Tagliatelle Bolognese

Beef, pork, and sausage ragu, ricotta • 24

Rigatoni Vodka

Charred tomato, Calabrian chile, Grana Padano • 23

Ricotta Ravioli

Red sauce, Grana Padano • 21

HANDHELDS Served with fries

Sally’s Burger

8oz beef patty, fontina cheese, lettuce, onion,
banana pepper, Sally’s sauce, parmesan • 17

Cremini Gorgonzola Cheeseburger

8oz beef patty, pancetta jam, rosemary-garlic aioli • 19

Spicy Chicken

Crispy chicken, Calabrian aioli, diced peppers
parmesan • 16

Vodka Parm

Breaded cutlet, mozzarella, pesto ricotta, fresh
basil, parmesan • 17

Tender Platter

Crispy chicken, Sally’s sauce, garlic bread • 15

Sally's
APIZZA



*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.

HAPPY HOUR • 7 DAYS A WEEK

LUNCH SPECIALS

\$14.75

Monday - Friday • 11:30am - 4pm

HANDHELDS

Served with fries

Sally's Burger

8oz beef patty, fontina cheese, lettuce, onion, banana pepper, Sally's sauce, parmesan

Cremini Gorgonzola Cheeseburger

8oz beef patty, pancetta jam, rosemary-garlic aioli

Spicy Chicken

Crispy chicken, Calabrian aioli, diced peppers, parmesan

Vodka Parm

Breaded cutlet, mozzarella, pesto ricotta, fresh basil, parmesan

Tender Platter

Crispy chicken, Sally's sauce, garlic bread

SOLO 10" APIZZA

(up to two toppings)

Mozzarella & Tomato Sauce Pie, Tomato Sauce Pie, or White Pie

PASTA

Tagliatelle Bolognese, Rigatoni Vodka, Ricotta Ravioli

SALAD

House, Caesar, Chopped, or Wedge

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

FOUNTAIN SODA

Coca Cola Coke, Diet Coke, Coke Zero, Sprite

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

Foxon Park Cream Soda • 3.95

Boylan Black Cherry, Orange • 3.95

BOTTLED SODA

Mexican Coca Cola • 4

Foxon Park Root Beer, Cream Soda, White Birch • 4

(WITHOUT SAUCE)

Cecelia Blood orange, agave, ginger beer • 9

Strawberry Fields Strawberry, mint, lemon soda • 9

Unbuzzed Distilled botanicals, honey, ginger beer • 9

Apple Lemonade Apple cider, mint, lemon soda• 9

SIGNATURE COCKTAILS

Amalfi Lemonade Bombay Sapphire, Limoncello, lemongrass, San Pellegrino • 15

Sunday Sauced Tito's vodka, house-made Bloody Mary mix, lemon • 16

Charred Crust Mezcal, Cointreau, jalapeno-honey syrup, pineapple, black salt • 16

Cucumber Mojito Bacardi, lemongrass, cucumber, mint, lime, soda water • 16

Calabrian Hot Honey Margarita Blanco tequila, Cointreau, lime • 15

Hugo Spritz Prosecco, St. Germain, cucumber, lemon, mint, soda water • 13

Pear Fresca Bombay Sapphire, pear nectar, lemon, mint • 15

Sicilian Margarita Blanco tequila, amaretto, blood orange • 15

Sangria Your choice of red or white • 12/38

Italian Cookie Amaretto Disaronno, Campari, Maker's Mark, lemon, orange • 18

Frozen Aperol Prosecco, passionfruit liqueur, cherry bitters • 14

Frozen Peach Bellini Prosecco, vodka, peach nectar, lemon • 14

CLASSIC COCKTAILS

Salted Caramel Espresso Martini Classic or salted caramel • 18

Melted Daiquiri Diplomatico rum, Luxardo liqueur, grapefruit, lime • 15

Back Booth Boulevardier Maker's Mark, Campari, sweet vermouth, lemon • 16

'38 Old Fashioned Bulleit Rye, demarara, orange and walnut bitters • 14

The Manhattan Project Maker's Mark, sweet vermouth, angostura bitters • 16

Moka Espresso Martini Tito's vodka, cold brew, Mr. Black Coffee Liqueur • 18

Sonoma Dirty Martini Grey Goose vodka, dry vermouth, Sonoma olives • 18

Black Salt Margarita Blanco tequila, Cointreau, lime, black salt • 14

Negroni Classico Bombay Sapphire, Campari, Amaro Nonino, sweet vermouth • 16

Straight Aperol Spritz Prosecco, Aperol, soda water • 15

Limoncello Whiskey Sour Bulleit bourbon, Limoncello, foam • 18

SEASONAL FAVORITES

White Christmas Cosmo Tito's vodka, Cointreau, white cranberry, lemon • 16

Candy Cane Grasshopper Branca Menta, Crème de Menthe, chocolate, peppermint • 12

Spiked Hot Apple Cider **Choice of** spiced rum | whiskey | vodka • 12

Cranberry Margarita Blanco tequila, Cointreau, cranberry, lime • 14

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 Parolvin, Veneto, Italy • 10/36

Champagne Veuve Clicquot Brut, Reims, France • 90

Rosé Parolvin, Veneto, Italy • 10/36

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