



# 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



# 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

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, garlic  
diced sweet and hot peppers, red pepper flake  
whipped ricotta, pecorino

### The Brunch Apizza\* Weekends only

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

## SEASONAL APIZZA

### Chicken Parm

Sally’s tomato sauce, breaded cutlet, mozzarella, charred tomato, oregano, basil

\*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 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\*

Breaded cutlet, lemon, Caesar salad

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#### Lasagna Rollatini

Red sauce, meatball, whipped ricotta, mozzarella

#### 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

Pasrty shell crust, cannoli filling  
chocolate chips

#### Olive Oil Cake

Cranberry compote, cardamom mascarpone  
candied orange

#### 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  
**Charred Crust** Mezcal, Cointreau, jalapeño-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  
**Pear Fresca** Bombay Sapphire, pear nectar, lemon, mint  
**Sicilian Margarita** Blanco tequila, amaretto, blood orange  
**Sangria** Your choice of red or white  
**Italian Cookie** Amaretto Disaronno, Campari, Maker's Mark, lemon, orange  
**Frozen Aperol** Prosecco, passionfruit liqueur, cherry bitters  
**Frozen Peach Bellini** Prosecco, vodka, peach nectar, lemon

## 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, demerara, orange and walnut bitters  
**The Manhattan Project** Maker's Mark, sweet vermouth, angostura bitters  
**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, chocolate, peppermint

## MIMOSA BAR

Prosecco Parolvi Veneto, Italy • Orange, Pineapple, Grapefruit

## SEASONAL FAVORITES

- Basil Gin Gimlet** Bombay Sapphire, lime, basil  
**Spicy Strawberry Sour** Maker's Mark, strawberry, jalapeño-honey syrup, foam  
**Espresso Martini** Classic | Salted Caramel | Mint Chocolate Chip | Chocolate Coconut  
**White Cosmo** Tito's vodka, Cointreau, white cranberry, lemon  
**French 75** Bombay Sapphire, lemon, prosecco

## 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  
**Grapefruit Basil Spritz** Basil, grapefruit soda  
**Pear Jalapeño Cooler** Pear, lemon, basil jalapeño, soda

## NON-ALCOHOLIC

- Fountain Soda** Assorted flavors  
**Still** Acqua Panna 750ml  
**Sparkling** Pellegrino 750ml  
**Iced Tea** Brewed fresh  
**Coffee and Tea**