

# Sally's A P I Z Z A

## COCKTAIL

- Sangria** Sally's Red wine, brandy, fresh fruit • 12
- Palombo** Blanco tequila, Aperol, grapefruit, lime • 13
- Espresso Martini** Vodka, cold brew • 15
- Godfather** Scotch, Amaretto • 15
- Italian Old Fashioned** Bourbon, Campari, bitters • 14
- Sicilian Margarita** Blanco tequila, Amaretto, blood orange • 12

## 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
- Rosé** Parolviini, Veneto, Italy • 9/32

## WHITE WINE

- Pinot Grigio** Sally's House, Veneto, Italy • 10/35
- Chardonnay** Harken, Salinas Valley, CA • 12 /41
- Chardonnay** Lange Estate, Willamette Valley, OR • 17/60
- Sauvignon Blanc** White Haven, Marlborough, NZ • 15/53
- Sauvignon Blanc** Hall, Napa Valley, CA • 18/65
- White Blend** Pieropan, Veneto, Italy • 13/45
- Prosecco** Parolviini, Veneto, Italy • 9/32

## DRAFT BEER

- Sally's Apilz** Two Roads Brewing, Pilsner • 8/22
- Peroni** Birra Peroni Industriale, Lager • 8/22
- Allagash White** Allagash Brewing, Wheat Ale • 9/25
- Sea Hag** NEBCO, IPA • 9/25
- Miller Lite** Miller Brewing, Lager • 7/21
- Downeast** Downeast Cider House, Cider • 9/25
- Rotating Seasonal** Ask your server

## SPRUZZO

- Hugo** Prosecco, elderflower • 12
- American** Sweet vermouth, Campari • 10
- Rossini** Prosecco, strawberry • 10
- Limone** Prosecco, limoncello • 12
- Passione** Prosecco, passionfruit liqueur, cherry bitters • 12
- Frozen Aperol** Prosecco • 10

## (WITHOUT SAUCE)

- Cecelia** Blood orange, agave, ginger beer • 8
- Summer Fields** Strawberry, cucumber, mint • 8
- Frozen Lemonade** Brewed fresh • 8

## FOUNTAIN SODA (free refills)

- Foxon Park** Root Beer, White Birch Beer, Diet White Birch Beer, Cream Soda • 3.95
- Coca Cola** Coke, Diet Coke, Sprite • 3.95
- Boylan** Ginger Ale, Black Cherry, Orange • 3.95

## BOTTLED SODA

- Root Beer** Abita, Sprechers • 4
- Coca Cola** Mexican Coca Cola • 4

## WATER, COFFEE, TEA & MORE

- Still** Acqua Panna 750ml • 8
- Sparkling** Pellegrino 750ml • 8
- Iced Tea** Brewed fresh • 3
- Fresh Squeezed Lemonade** • 3
- Coffee** Free refills • 3
- Cold Brew** Rise Nitro • 3

## DAILY DRINK SPECIALS

Monday - Thursday • 4:30pm - 7pm

\$5 margaritas & frozen cocktails

Buy one, get one pints & pitchers of beer

Half-priced bottles of wine

## STARTERS

### Fried Mozzarella

Hand-breaded "mootz", pepperoni vodka sauce • 9.50

### Calamari

Cherry peppers, lemon, parmesan peppercorn • 16.50

### Italian Wings

Calabrian chile sauce, parmesan peppercorn • 16.50

### Skillet Meatballs

Marinara, parmesan, grilled focaccia • 13.50

### Ravioli Quattro Formagi

Tomato sauce, grated parmesan • 13

### Eggplant Parmesan

Slow-roasted, Grana Padano, parmesan, marinara • 11

### Garlic Shrimp\*

EVOO, hot pepper, breadcrumb • 15

### Baked Clams\*

Focaccia breadcrumb, Sicilian oregano • 15

### Arancini

Nduja, pesto whipped ricotta • 9

### Meat & Cheese

Cured meats, dressed mozzarella, aged provolone, stuffed cherry peppers, artichokes • 16.50

## SALADS

### House

Green leaf, tomato, red onion, shaved parmesan, Italian dressing • 12.75

### Caesar

Romaine, parmesan, garlic croutons, Caesar dressing • 14.50

### Caprese

Liuzzi mozzarella, Campari tomato, basil, EVOO • 13.75

### Wedge

Cherry tomato, grated provolone, bacon, parmesan peppercorn dressing • 13.25

### Arugula

Arugula, endive, radicchio, tomato vinaigrette • 13.75

## ADD ONS

Grilled Chicken • 6   Crispy Chicken • 9   Shrimp\* • 8

## ITALIAN SPECIALTIES

### Chicken Parmesan

Marinara, mozzarella • 24

### Rigatoni Vodka

Pepperoni vodka sauce, charred tomato, parmesan • 17.50

## DESSERT

Cannoli Pie (per slice) 7

Cannol Chip & Dip 9

Olive Oil Cake 8

Tiramisu 9

## WHAT IS APIZZA? "ah-beetz"

New Haven style apizza is handmade and coal-fired, characterized by its thin charred crust, tangy tomato sauce and light touch of mozz.

## NEW HAVEN APIZZA

Small serves 1 • Medium serves 2 • Large serves 2-3

### Mozzarella & Tomato Sauce Pie

Made with Sally's tomato sauce and mozzarella

16.75 • 23.50 • 29.25

### Tomato Sauce Pie

Made with Sally's tomato sauce and parmesan (without mozzarella)

15.75 • 21.50 • 27.25

### White Pie

Made with mozzarella and parmesan (without tomato sauce)

16.25 • 22.50 • 28.25

## SPECIALTY PIES

Small serves 1 • Medium serves 2 • Large serves 2-3

### White Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary • 17.50 • 24.50 • 29.75

### Garden Special

Mozzarella, fresh tomato, onion, zucchini, basil • 18.50 • 25.50 • 32.75

### Fresh Tomato White Pie

Mozzarella, fresh tomato, basil • 17.50 • 24.50 • 29.75

### New Haven Original Clam Pie

Mozzarella, fresh clam, fresh garlic, parmesan • 19.50 • 27.50 • 35.25

### Firebird

Mozzarella, Sally's tomato sauce, oven roasted chicken, diced sweet and hot peppers, onion • 18.75 • 25.75 • 34.75

## ADDITIONAL TOPPINGS

Pepperoni, Sausage, Meatball, Bacon (each) • 3.25 • 4.75 • 6.25

Oven Roasted Chicken • 4.25 • 6.75 • 9.25

Fresh Clam\*, Gulf Shrimp\* • 4.75 • 7.25 • 9.75

Anchovy • 2.75 • 4.50 • 5.75 (each)

Roasted Pepper, Hot Pepper, Broccoli, Onion, Mushroom, Olive (each) • 2.25 • 3.75 • 5.25

Extra Mozzarella • 1.50 • 2.50 • 3.50

Fresh Garlic, Basil (each) • .75 • 1.00 • 1.50

## SEASONAL APIZZA SPECIAL

### HooDoo Brown Brisket Pie

HooDoo Brown brisket, mozzarella, oven-charred onions, cheddar cheese curds, scallions • 32.50