

## STARTERS

### Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 9.50

### Fried Mozzarella

Hand-breaded, pepperoni vodka sauce • 11.50

### Crispy Calamari

Cherry peppers, lemon, parmesan peppercorn sauce • 17.50

### Italian Wings

Calabrian chile, pickled fennel, parmesan peppercorn sauce • 16.50

### Meatballs

Marinara, parmesan, grilled focaccia • 14.50

### Garlic Shrimp\*

EVOO, hot pepper, breadcrumb • 15

### Baked Clams\*

Focaccia breadcrumb, Sicilian oregano • 15

### Arancini

Nduja, pesto-whipped ricotta • 9.50

## BRUSCHETTA

Coal-fired focaccia, Liuzzi ricotta • 7.50

### Pomodoro

### Eggplant Caponata

### Calabrian Salami

### Funghi

**ASSORTMENT** (1 of each) • 14

## SALUMI

### Prosciutto

### Calabrian Salami

### Mortadella

### Soppressata

### Coppa

3 SELECTIONS • 18

5 SELECTIONS • 24

## MOZZARELLA

Pomodoro, basil, EVOO

Fior di latte • 9.50

Burrata • 11.50

Buffalo • 12.50

3 SELECTIONS • 27

**BUTCHER'S BLOCK** • 39

## SALADS

### House

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

### Caesar

Romaine, parmesan, garlic croutons, Caesar dressing • 14.50

### Wedge

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

### Arugula

Arugula, endive, radicchio, tomato vinaigrette dressing • 13.75

### Chopped

Green leaf, arugula, soppressata, roasted tomato, chickpea, fior di latte, pickled fennel, house dressing • 13.25

## ADD

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

## ENTREES

### Chicken Parmesan

Breaded cutlet,  
marinara, mozzarella  
24

### Rigatoni Vodka

Pepperoni vodka sauce,  
charred tomato, parmesan  
18.50

### Ravioli Formaggio

Tomato sauce, ricotta,  
fontina, parmesan, pecorino  
17.50

### Eggplant Parmesan

Slow-roasted, Grana Padano,  
parmesan, marinara  
17.50

## 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 16" • Large 20"

## NEW HAVEN APIZZA

### 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

## ADDITIONAL TOPPINGS

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

Oven Roasted Chicken • 4.25 • 6.75 • 9.25

Gulf Shrimp\* • 4.75 • 7.25 • 9.75

Anchovy • 2.75 • 4.50 • 5.75

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

## SPECIALTY APIZZA

### 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

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

### New Haven Original Clam

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

## SEASONAL APIZZA SPECIAL

### Roasted Eggplant

Made with Sally's tomato sauce, mozzarella, grated pecorino  
18.75 • 25.75 • 34.75

# LUNCH

Monday - Friday • 11:30am - 4pm

## WEEKDAY SPECIALS • 14.50

### SANDWICH, SIDE + DRINK

Any sandwich with your choice of side: cacio e pepe potato chips, or House or Caesar salad and a fountain soda or bottled water

### SMALL PIZZA + DRINK

Any pie of your choice and a fountain soda or bottled water

### SALAD + DRINK

House, Caesar, Arugula or Wedge salad, with your choice of grilled chicken, crispy chicken, or shrimp, and a fountain soda or bottled water

## COAL-FIRED SANDWICHES

Same dough. Same oven. Baked daily.

Served with cacio e pepe potato chips or side salad.

### Mortadella

Roasted red peppers, arugula

### Crispy Chicken Caprese

Liuzzi mozzarella, Campari tomato, basil

### Meatball Parm

Marinara, mozzarella

### Italian Deli

Parma ham, coppa, soppressata, aged provolone, green leaf, tomato, red onion, shaved parmesan, Italian dressing

## COCKTAIL

**Sangria** Sally's Red wine, brandy, fresh fruit • 12

**Palombo** Blanco tequila, Aperol, grapefruit, lime • 14

**Espresso Martini** Vodka, cold brew • 15

**Godfather** Scotch, Amaretto, rosemary • 15

**Italian Old Fashioned** Bourbon, Campari, black walnut bitters • 15

**Sicilian Margarita** Blanco tequila, Amaretto, blood orange • 13

**Gianni Appleseed** Maple bourbon, apple cider, cinnamon • 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

**Rosé** Parolvi, 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** Parolvi, 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, cucumber, mint • 12

**American** Prosecco, sweet vermouth, Campari • 10

**Natale** Prosecco, cranberry, orange • 12

**Limone** Prosecco, limoncello • 12

**Passione** Prosecco, passionfruit liqueur, cherry bitters • 12

**Frozen Aperol** Prosecco • 10

## (WITHOUT SAUCE)

**Cecelia** Blood orange, agave, ginger beer • 8

**Faking It** Cranberry, lemon, grapefruit soda • 8

**Frozen Lemonade** Brewed fresh • 8

**Sweater Weather** Distilled botanicals, apple cider, maple, cinnamon • 8

## FOUNTAIN SODA (free refills)

**Foxon Park** Root Beer, 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** Maine, IBC • 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

## DESSERT

**Cannoli Pie** (per slice) 7

**Cannoli Chip & Dip** 9

**Olive Oil Cake** 8

**Tiramisu** 9