

STARTERS

Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 9.50

Fried Mozzarella

Hand-breaded, vodka sauce • 12.50

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 • 18.50

Baked Clams

Focaccia breadcrumb, Sicilian oregano • 18.50

Arancini

Nduja, pesto-whipped ricotta • 9.50

SALADS

House

Green leaf, tomato, red onion, shaved parmesan Italian dressing • 13.75

Caesar

Romaine, parmesan, garlic croutons Caesar dressing • 14.75

Wedge

Cherry tomato, provolone, bacon, parmesan-peppercorn dressing • 14.50

Arugula

Arugula, endive, radicchio tomato-vinaigrette dressing • 14.50

Chopped

Green leaf, arugula, soppressata, roasted tomato chickpea, fior di latte, pickled fennel house dressing • 15.50

ADD

Grilled Chicken • 6

Crispy Chicken • 9

Shrimp • 8

ITALIAN DISHES

Chicken Parmesan

Breaded cutlet
marinara, mozzarella
24.50

Tortiglioni

Vodka sauce
charred tomato, parmesan
15 / 23

Chicken Francese

Sauteed battered cutlet
lemon herb sauce
23.50

Eggplant Parmesan

Slow-roasted, Grana Padano
parmesan, marinara
19

Ravioli

Tomato sauce, ricotta
fontina, parmesan, pecorino
14 / 21

Spicy Steak

12oz Ribeye, cherry pepper sauce
36

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 15” • Large 18”

NEW HAVEN APIZZA

Mozzarella & Tomato Sauce Pie

Made with Sally’s tomato sauce and mozzarella
17.25 • 24.50 • 29.75

Tomato Sauce Pie

Made with Sally’s tomato sauce and parmesan (without mozzarella)
16.50 • 23.50 • 27.50

White Pie

Made with mozzarella and parmesan (without tomato sauce)
16.75 • 23.75 • 28.75

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 • 28.50 • 35.75

Firebird

Mozzarella, Sally’s tomato sauce, oven roasted chicken diced sweet and hot peppers, onion
18.75 • 27.50 • 34.75

SEASONAL APIZZA SPECIAL

Roasted Eggplant

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

BRUSCHETTA

Coal-fired focaccia, Liuzzi ricotta • 7.50

Tomato

Eggplant

Calabrian Salami

Mushroom

ASSORTMENT (1 of each) • 13.50

SALUMI

Prosciutto Dry-cured ham, Di Parma

Calabrian Salami Spicy cured sausage

Mortadella Italian-style bologna

Soppressata Sweet, lean cured sausage

Coppa Dry-cured pork shoulder

3 SELECTIONS • 18

ALL 5 SELECTIONS • 24

MOZZARELLA

Marinated tomato, basil, EVOO

Fior di latte Semi-soft, cow’s milk • 9.50

Burrata Creamy, cow’s milk • 11.50

Buffalo Firm, Mediterranean buffalo milk • 12.50

ALL 3 SELECTIONS • 27

ANTIPASTI FOR THE TABLE

Every meat & cheese • 36

DESSERT

Cannoli Pie 9

Olive Oil Cake 10

Tiramisu 10

*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.

COCKTAIL

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

Palombo Blanco tequila, Aperol, grapefruit, lime • 14

Espresso Martini Vodka, Rise Nitro 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

SPRUZZO

Hugo Prosecco, elderflower, cucumber, mint • 12

Americano Prosecco, sweet vermouth, Campari • 10

Natale Prosecco, cranberry, orange • 12

Limone Prosecco, limoncello • 12

Passione Prosecco, passionfruit liqueur, cherry bitters • 12

(WITHOUT SAUCE)

Cecelia Blood orange, agave, ginger beer • 8

Faking It Cranberry, lemon, grapefruit soda • 8

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

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

Road 2 Ruin Two Roads Brewing, Double IPA • 9/25

Miller Lite Miller Brewing, Lager • 7/21

Downeast Downeast Cider House, Cider • 9/25

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 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

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

FOUNTAIN SODA (free refills)

Foxon Park Root Beer, White Birch Beer, Cream Soda • 3.95

Coca Cola Coke, Diet Coke, Sprite, Coke Zero

Fanta Orange, Seagram's Ginger Ale • 3.95

BOTTLED SODA

Root Beer Maine, IBC • 4

Coca Cola Mexican Coca Cola • 4

