

## 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

Red sauce, 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

Charred tomato, Grana Padano, pepperoni parmesan  
dressing, crispy pepperoni, grilled bread crouton • 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  
red sauce, mozzarella  
24.50

### Eggplant Parmesan

Slow-roasted, Grana Padano  
red sauce  
19

### Vodka Sauce

Lumache pasta, charred tomato  
whipped ricotta, parsley breadcrumb  
15 / 23

### Ravioli

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

### Chicken Francese

Sauteed battered cutlet  
lemon herb sauce  
23.50

### Spicy Ribeye

12oz, 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

## LUNCH

11:30am - 4pm

### COAL FIRED "PANUOZZI" SANDWICHES • 15

Same dough. Same oven. Baked daily.

Served with cacio e pepe potato chips or side salad.

#### Hot Italiano

Mortadella, Calabrian salami, grilled onion, provolone, hot & sweet peppers, pepperoni parmesan ranch

#### Chicken Caesar

Chopped romaine, roast chicken, pickled fennel, caesar dressing

#### Parmesan

Choice of breaded chicken cutlet or meatball, whipped ricotta, red sauce, mozzarella, basil

### LUNCH SPECIALS Monday - Friday • 15.75

Includes a fountain soda or bottled water

#### Panuzzo + Side

Any panuzzo with your choice of side:

Cacio e pepe potato chips, House salad or Caesar salad

#### Small Pizza

Any pie of your choice

#### Salad

House, Caesar, Chopped, Arugula or Wedge salad with your choice of grilled chicken, crispy chicken, or shrimp

### FOUNTAIN SODA (free refills)

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

**Coca Cola** Coke, Diet Coke, Sprite

**Boylan** Ginger Ale, Black Cherry, Orange • 3.95

### BOTTLED SODA

**Root Beer** Maine, IBC • 4

**Coca Cola** Mexican Coca Cola • 4

## 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

**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

## 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

## 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

*Sally's* A P I Z Z A