



Sally's A PIZZA[®]

Group Dining

*For parties of 14-40 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.*

Sally's A PIZZA[®]

PACKAGE OPTIONS

OPTION 1

Unlimited Apizza
Additional menu items available a la carte
\$25 per person
\$20 per child (10 and younger)
Includes non-alcoholic beverages

OPTION 2

Unlimited Apizza
1 Starter
2 Salads (or 1 salad + 1 dessert)
\$40 per person
\$20 per child (10 and younger)
Includes non-alcoholic beverages

OPTION 3

Unlimited Apizza
1 Starter
2 Salads (or 1 salad + 1 dessert)
1 Italian Dish
\$50 per person
\$25 per child (10 and younger)
Includes non-alcoholic beverages

OPTION 4

Unlimited Apizza
2 Starters
2 Salads (or 1 salad + 1 dessert)
2 Italian Dishes
\$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 medium pie shared amongst 3 guests

NEW HAVEN APIZZA

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, Meatball, Bacon

Oven Roasted Chicken, Gulf Shrimp, Anchovy

Roasted Pepper, Hot Pepper, Broccoli, Onion,

Mushroom, Olive, Extra Mozzarella, Fresh Garlic, Basil

SPECIALTY APIZZA

Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary

Garden Special

Mozzarella, fresh tomato, onion, zucchini, basil

Fresh Tomato

Mozzarella, fresh tomato, basil

New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan

Firebird

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

Basil Burrata

Sally's tomato sauce, fresh basil, burrata, basil oil

Calabrian Stinger

Mozzarella, Sally's tomato sauce, salami, nduja, red onion
diced sweet and hot peppers, hot honey, pecorino

SEASONAL APIZZA SPECIAL

Ask About our Seasonal Apizza!

MENU

STARTERS

Garlic Bread

Garlic butter, parmesan, red sauce and pesto

Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan

Fried Mozzarella

Hand-breaded, vodka sauce

Crispy Calamari

Cherry peppers, lemon, red sauce, Calabrian aioli

Italian Wings

Calabrian chile, pickled fennel, parmesan-peppercorn sauce

Meatballs

Red sauce, parmesan, grilled focaccia

Arancini

Nduja, pesto-whipped ricotta

Garlic Shrimp*

EVOO, hot pepper, breadcrumb

Baked Clams*

Focaccia breadcrumb, Sicilian oregano

ITALIAN DISHES

Chicken Parmesan

Breaded cutlet, red sauce, mozzarella

Eggplant Parmesan

Slow-roasted, Grana Padano, red sauce

Chicken Francese

Sauteed battered cutlet, lemon herb sauce

Tortiglioni

Vodka sauce, charred tomato, parsley, Grana Padano

Fusilli

Pesto, burrata, toasted pistachio breadcrumb, fresh basil, Grana Padano

Ravioli

Red sauce, ricotta, fontina parmesan, pecorino

SALADS

House

Green leaf, tomato, red onion, mushroom
black olive, breadcrumb, shaved parmesan, Italian dressing

Caesar

Romaine, pickled onion, grilled croutons
Grana Padano parmesan, Caesar dressing

Wedge

Charred tomato, Grana Padano, crispy pepperoni
grilled bread crouton, pepperoni parmesan dressing

Chopped

Green leaf, romaine, soppressata, roasted tomato
chickpea, fior di latte, pickled fennel house dressing

ADD ON

Grilled Chicken Breast • 6 (per person)

Crispy Chicken Cutlet • 9 (per person)

Grilled Gulf Shrimp • 8 (per person)

ADD ONS

BUTCHER'S BLOCK

ADD \$5 PER PERSON

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

MOZZARELLA

Marinated tomato, basil, EVOO

Fior di latte Semi-soft, cow's milk

Burrata Creamy, cow's milk

Buffalo Firm, Mediterranean buffalo milk

BRUSCHETTA

ADD \$5 PER PERSON

Coal-fired focaccia, Liuzzi ricotta (select 1 or an assortment)

Tomato

Eggplant

Calabrian Salami

Mushroom

DESSERT

Cannoli Pie

Pastry shell crust, cannoli filling, chocolate chips

Olive Oil Cake

Whipped mascarpone cream, seasonal fruit

Tiramisu

Espresso soaked lady fingers, mascarpone

Bring Your Own Dessert

\$3 plating fee per person

*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.

BAR OPTIONS

OPTION 1

Prosecco & Mimosa Bar
\$20pp

OPTION 2

House Wines* by the Glass & Draft Beer
\$25pp

OPTION 3

All Wines by the Glass, Draft Beer,
Mixed Drinks & Speciality Cocktails
\$50pp

Add a signature cocktail to options 1 or 2 for \$15pp.

COCKTAILS

- Sangria** Sally's red wine, brandy, fresh fruit
- Notte Italiane** Amaretto, Campari, orange juice
- Palombo** Blanco tequila, Aperol, grapefruit, lime
- Espresso Martini** Vodka, Rise Nitro cold brew
- Godfather** Scotch, amaretto, rosemary
- Italian Old Fashioned** Bourbon, Campari, black walnut bitters
- Cucumber Collins** Gin, fresh citrus juices, cucumber, basil
- Bitter Giuseppe** Cynar, sweet vermouth, orange bitters
- Sicilian Margarita** Blanco tequila, amaretto, blood orange

SPRUZZO

- Hugo** Prosecco, elderflower, cucumber, mint
- Americano** Prosecco, sweet vermouth, Campari
- Tomato Tomahto** Prosecco, vermouth, cherry tomato
- Limone Rossa** Prosecco, strawberry, limoncello
- Passione** Prosecco, passionfruit liqueur, cherry bitters
- Frozen Aperol** Prosecco, Sally's white wine, orange juice

(WITHOUT SAUCE)

- Cecelia** Blood orange, agave, ginger beer
- Summer Fields** Strawberry, cucumber, lemon soda
- Honey Bee** Distilled botanicals, honey, ginger bee

MIMOSA BAR

Prosecco Parolvin Veneto, Italy • Orange, Pineapple, Grapefruit

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

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
Parolvin, 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 Parolvin
Veneto, Italy

NON ALCOHOLIC OPTIONS

FOUNTAIN / BOTTLED SODA

- Foxon Park** Root Beer, White Birch Beer, Cream Soda
- Coca Cola** Coke, Diet Coke, Sprite, Ginger Ale
- Boylan** Black Cherry, Orange (at select locations)
- Root Beer** Maine, IBC
- Coca Cola** Mexican Coca Cola

COFFEE, TEA & MORE

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