



# Events

## Small 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  
1 Salad  
1 Dessert  
\$40 per person  
\$20 per child (10 and younger)  
Includes non-alcoholic beverages

### OPTION 3

Unlimited Apizza  
1 Starter  
1 Salad  
1 Italian Dish  
1 Dessert  
\$50 per person  
\$25 per child (10 and younger)  
Includes non-alcoholic beverages

### OPTION 4

Unlimited Apizza  
2 Starters  
2 Salads  
2 Italian Dishes  
1 Dessert  
\$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 classic 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

#### Truffle, Spinach, and Cremini\*

Mozzarella, spinach, cremini mushrooms  
truffle ricotta, garlic, pecorino

\*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.

# MENU

## STARTERS

### Garlic Bread

Garlic butter, parmesan, red sauce and pesto ricotta

### 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\*

Butter, hot pepper, breadcrumb, parmesan, lemon

### Pane Fritto\*

Fried pizza dough, stracciatella, prosciutto, basil oil

## ITALIAN DISHES

### ENTREES

### Scarpariello

Roasted chicken, sausage, onion, peppers  
bone broth, grilled bread

### Chicken Parmesan

Breaded cutlet, red sauce, mozzarella

### Chicken Francese

Sauteed battered cutlet, lemon herb sauce

### Eggplant Parmesan

Slow-roasted, Grana Padano, red sauce

### PASTAS

### Tagliatelle Bolognese

Beef, pork, and sausage ragu, ricotta

### Tortiglioni Vodka

Charred tomato, parsley, Grana Padano

### Spaghetti Carbonara

Pancetta, egg, pecorino

### Fusilli Pesto

Burrata, toasted pistachio breadcrumb

fresh basil, Grana Padano

### Ricotta Ravioli

Red sauce, Grana Padano

### CROSTINI

ADD \$5 PER PERSON

Coal fired bread, whipped ricotta  
(select 1 or an assortment)

**Cremini and Roasted Garlic**

**Charred Tomato and Basil**

**Apricot and Calabrian Hot Honey**

## 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

Iceberg, Calabrian salami, mozzarella,  
peppers, red onion olive salad, chickpea,  
Italian dressing

### ADD ON

**Grilled Chicken Breast** • 6 (per person)

**Crispy Chicken Cutlet** • 9 (per person)

**Grilled Gulf Shrimp\*** • 8 (per person)

### DESSERT

### Cannoli Pie

Pastry shell crust, cannoli filling, chocolate  
chips

### Olive Oil Cake

Whipped mascarpone cream, seasonal topping

### Tiramisu

Espresso soaked lady fingers, mascarpone

### Bring Your Own Dessert

\$3 plating fee per person



## BAR OPTIONS

### OPTION 1

Prosecco & Mimosa Bar  
\$20pp

### OPTION 2

Includes Option 1 and  
House Wines\* by the Glass & Draft Beer  
\$25pp

### OPTION 3

Includes Option 1 and 2, All Wines by  
the Glass, Draft Beer, Mixed Drinks &  
Specialty Cocktails  
\$50pp

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

## COCKTAILS

**Sangria** Sally's red wine, brandy, fresh fruit  
**Notte Italiana** Amaretto, Campari, orange juice  
**Palombo** Blanco tequila, Aperol, grapefruit, lime  
**Espresso Martini** Vodka, cold brew  
**Godfather** Scotch, amaretto, rosemary  
**Italian Old Fashioned** Bourbon, Campari, black walnut bitters  
**Paper Plane** Maker's Mark, Amaro, honey, lemon  
**Nonno's Cold Brew** Bourbon, Mr. Black, cold brew, cream  
**Sicilian Margarita** Blanco tequila, amaretto, blood orange  
**Frozen Milk Punch** Maple Bourbon, Frangelico, cream

## SPRUZZO

**Hugo** Prosecco, elderflower, cucumber, mint  
**Americano** Prosecco, sweet vermouth, Campari  
**Bacca Rossa** Campari, prosecco, cranberry, triple sec, lime  
**Limone** Prosecco, lemon, limoncello  
**Passione** Prosecco, passionfruit liqueur, cherry bitters  
**Frozen Aperol** Prosecco, Sally's white wine, orange juice

## (WITHOUT SAUCE)

**Cecelia** Blood orange, agave, ginger beer  
**Vacanze Bambini** Cranberry, mint, lemon soda  
**Honey Bee** Distilled botanicals, honey, ginger bee

## MIMOSA BAR

Prosecco Parolvi 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**  
Parolvi, 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 Parolvi**  
Veneto, Italy

## NON ALCOHOLIC OPTIONS

### FOUNTAIN / BOTTLED SODA

**Foxon Park** Assorted flavors, liter bottle  
**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