

## STARTERS

### Garlic Bread

Garlic butter, parmesan, red sauce, pesto-whipped ricotta • 9.75

### Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 9.75

### Fried Mozzarella

Hand-breaded, parmesan, vodka sauce • 3 pcs. 10 | 6 pcs. 16

### Crispy Calamari

Cherry peppers, lemon, red sauce, Calabrian aioli • 17.50

### Italian Wings

Calabrian chile, Italian ranch • 6 pcs. 12 | 12 pcs. 22

### Meatballs

Red sauce, parmesan, grilled bread, whipped ricotta • 14.50

### Grilled Broccoli

Caesar dressing, lemon, asiago, provolone • 11

### Arancini

Nduja-risotto, mozzarella, pesto-whipped ricotta • 10.50

### Fried Dough & Prosciutto

Stracciatella, basil oil • 16

### The Tre

Choose 3 for \$16.50. Add on for \$3.50 each

Garlic Bread | Fried Mozzarella | Crispy Calamari  
Italian Wings | Meatballs | Arancini | Chicken Tenders

## SALADS

### Wedge

Charred tomato, crispy pepperoni, red onion  
grilled bread crouton, Grana Padano, Italian ranch • 12.75

### Chopped

Iceberg, Calabrian salami, mozzarella, peppers, red onion  
olive salad, chickpea, Italian vinaigrette • 12.75

### House

Green leaf, tomato, red onion, mushroom, black olive  
breadcrumb, shaved parmesan, Italian vinaigrette • 10.75

### Caesar\*

Romaine, pickled onion, grilled bread crouton  
Grana Padano, parmesan, Caesar dressing • 13.25

## ADD ONS

Grilled Chicken +7 | Crispy Chicken +9 | Grilled Shrimp\* +8

## 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" • Large 16"

## NEW HAVEN CLASSICS

### Mozzarella & Tomato Sauce Pie

Made with Sally's tomato sauce and mozzarella  
16.50 • 23.50

### Tomato Sauce Pie

Made with Sally's tomato sauce and parmesan  
(without mozzarella)  
15.50 • 22.50

### White Pie

Made with mozzarella and parmesan  
(without tomato sauce)  
16.25 • 22.75

## TOPPINGS

### Housemade Meatball

### Oven-Roasted Chicken

### Hot Honey, Whipped Ricotta

### Fire-Roasted Red Peppers (each) • 3.25 • 4.75

### Pepperoni, Sausage, Bacon

### Cherry Peppers, Broccoli, Onion

### Cremini Mushroom, Banana Peppers

### Black Olive (each) • 2.25 • 3.75

### Fresh Garlic, Fresh Basil (each) • .75 • 1.00

## SEASONAL APIZZA

### Pesto Chicken Apizza

Mozzarella, fontina, asparagus, zucchini  
fresh mint and basil, pea tendrils  
22.50 • 31.75

## SPECIALTY APIZZA

### Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary  
18.75 • 25.50

### Garden Special

Mozzarella, fire-roasted red peppers, broccolini  
cremini mushroom, red onion  
19.75 • 26.25

### New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan  
21.50 • 29.75

### Firebird

Sally's tomato sauce, mozzarella, oven-roasted  
chicken, diced sweet and hot peppers, onion  
21.50 • 29.75

### Basil Burrata

Sally's tomato sauce, fresh basil, burrata, basil oil  
21.50 • 29.75

### Calabrian Stinger

Sally's tomato sauce, mozzarella, salami  
nduja, red onion, diced sweet and hot peppers  
hot honey, pecorino  
22.50 • 31.75

### Meats Apizza

Sally's tomato sauce, mozzarella, pepperoni  
meatball, sausage, bacon, pancetta, pecorino  
26.50 • 38.50

### Spicy Little Meatball

Sally's tomato sauce, mozzarella, meatball, red onion  
fresh garlic, diced sweet and hot peppers, red pepper  
flake, whipped ricotta, pecorino  
22.50 • 31.75

### The Brunch Apizza\* *Weekends only*

Mozzarella, fontina, bacon, potato, onion, diced sweet  
and hot peppers, egg yolk, side of maple syrup  
21.50 • 29.75

## ITALIAN ENTREES

### Chicken Parmesan

Breaded cutlet, whipped ricotta, red sauce  
mozzarella, fresh basil, spaghetti • 24.50

### Eggplant Parmesan

Breaded eggplant, whipped ricotta, red sauce  
mozzarella, fresh basil, spaghetti • 19

### Chicken Francese

Sauteed-battered cutlet, lemon-butter  
herb sauce, spaghetti • 23.50

### Chicken Caesar Milanese\*

Breaded cutlet, Caesar salad, lemon • 21

### Lasagna Rollatini

Red sauce, meatball, mozzarella, whipped ricotta • 24

### Tagliatelle Bolognese *GF option available +3*

Beef, pork, and sausage ragu, whipped ricotta • 24

### Rigatoni Vodka *GF option available +3*

Charred tomato, Calabrian chile, Grana Padano • 23

### Ricotta Ravioli

Red sauce, Grana Padano • 21

## HANDHELDS *Served with fries*

### Sally's Burger\*

8oz beef patty, fontina, lettuce, onion,  
banana peppers, Sally's sauce, parmesan • 17

### Cremini Gorgonzola Cheeseburger\*

8oz beef patty, pancetta jam, rosemary-garlic aioli • 19

### Hot Italiano

Mortadella, Calabrian salami, grilled onion, mozzarella  
hot & sweet peppers, olive salad, Calabrian aioli • 16.50

### Meatball Parm

Whipped ricotta, red sauce, mozzarella fresh basil • 16.75

### Vodka Parm

Breaded chicken cutlet, mozzarella, pesto-whipped  
ricotta, fresh basil, parmesan • 17

### Tender Platter

Crispy chicken, Sally's sauce, garlic bread • 15

## HAPPY HOUR • 7 DAYS A WEEK

For parties of 8 or more, a 20% gratuity is automatically added to the check.

\*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.

## RED WINE

	6oz.	9oz.	Bottle
<b>Cabernet Blend</b> Sally's House, Veneto, Italy	11	15	36
<b>Cabernet Sauvignon</b> Martis, Alexander Valley, California	19	25	75
<b>Cabernet Sauvignon</b> Unshackled Special Select, Napa Valley, CA	14	19	50
<b>Pinot Noir</b> Coppola, Santa Barbara, California	15	21	53
<b>Pinot Noir</b> Siduri, Willamette Valley, California	15	21	60
<b>Super Tuscan</b> Monte Antico, Tuscany, Italy	14	19	50
<b>Montepulciano</b> Parlovini, Abruzzo, Italy	13	18	42
<b>Baby Amarone</b> Allegrini Palazzo della Torre, Veneto, Italy	14	19	50
<b>Ruffino Classico</b> Gran Selezione Riserva Ducale Oro, Tuscan Italy			90

## WHITE WINE

	6oz.	9oz.	Bottle
<b>Pinot Grigio</b> Sally's House, Veneto, Italy	11	15	36
<b>Pinot Grigio</b> Giralan, Trentino-Alto Adige, Italy	16	21	60
<b>Chardonnay</b> Harken, Salinas Valley, California	12	17	41
<b>Chardonnay</b> Lange Estate, Willamette Valley, Oregon	17	23	60
<b>Sauvignon Blanc</b> La Crema, Sonoma, California	14	20	45
<b>Sauvignon Blanc</b> Whitehaven, Marlborough, New Zealand	18	24	65
<b>Domaine de Rome</b> Sancerre Loire Valley, France	19	25	70

## ROSÉ/SPARKLING

	6oz.	9oz.	Bottle
<b>Rosé</b> Parolvini, Veneto, Italy	11	15	36
<b>Rosé</b> Ultimate Provence, Côtes De Provence, France	14	20	55

## SPARKLING

	6oz.	Bottle
<b>Prosecco</b> Parolvini, Veneto, Italy	10	36
<b>Prosecco</b> La Marca, Veneto, Italy	14	45

## COCKTAILS

<b>Basil Gin Gimlet</b> Gray Whale Gin, lime, basil • 16
<b>Cucumber Mojito</b> Bacardi, lemongrass, cucumber, mint, lime, soda water • 16
<b>Spicy Strawberry Sour</b> Maker's Mark, strawberry, jalapeño-honey syrup, foam • 18
<b>Charred Crust</b> Mezcal, Cointreau, jalapeño-honey syrup, pineapple, black salt • 16
<b>Green Paper Plane</b> Bulleit bourbon, Aperol, amaro, basil, lemon • 16
<b>Italian Cookie</b> Disaronno amaretto, Campari, Maker's Mark, lemon, orange • 18
<b>'38 Old Fashioned</b> Bulleit Rye, demerara, orange and walnut bitters • 14
<b>Limoncello Whiskey Sour</b> Bulleit bourbon, Limoncello, foam • 18
<b>Limone Palmer</b> Tito's, Limoncello, lemongrass, unsweetened iced tea • 12

## MARGARITAS & MARTINIS

<b>Black Salt Margarita</b> Blanco tequila, Cointreau, lime, black salt • 14
<b>Sicilian Margarita</b> Blanco tequila, amaretto, blood orange • 15
<b>Calabrian Hot Honey Margarita</b> Blanco tequila, Cointreau, lime • 15
<b>Classic Espresso Martini</b> Tito's, Mr. Black, espresso • 18
<b>Salted Caramel Espresso Martini</b> Tito's, Mr. Black, salted caramel, espresso • 18
<b>Chocolate Coconut Espresso Martini</b> Tito's, Mr. Black, Crème de Cacao coconut, espresso • 18
<b>Mint Chocolate Chip Espresso Martini</b> Tito's, Mr. Black, Crème de Menthe Crème de Cacao, espresso • 18
<b>Limone Drop Martini</b> Tito's, lemongrass, St. Germain, lemon • 16

## SANGRIA & SPRITZ

<b>Red Strawberry Sangria</b> Sally's red wine, rosé, fresh fruit • 13
<b>White Peach Sangria</b> Sally's white wine, peach schnapps, apple brandy, fresh fruit • 13
<b>Hugo Spritz</b> Prosecco, St. Germain, cucumber, lemon, mint, soda water • 13
<b>Aperol Spritz</b> Prosecco, Aperol, soda • 14
<b>Amalfi Lemonade</b> Bombay Sapphire, Limoncello, lemongrass, lemon Pellegrino • 15

## DRAFT BEER

	Glass/Pitcher
<b>Sally's Apilz</b> Two Roads Brewing, Pilsner • 9/25	
<b>Peroni</b> Birra Peroni Industriale, Lager • 9/25	
<b>Allagash White</b> Allagash Brewing, Wheat Ale • 10/28	
<b>Lil' Heaven</b> Two Roads Brewing, IPA • 10/28	
<b>Miller Lite</b> Miller Brewing, Lager • 8/22	
<b>Modelo Especial</b> Grupo Modelo, Lager • 8/22	

## BOTTLED/CANNED

<b>Bud Light</b> Anheuser-Busch, Lager • 6
<b>Corona</b> Grupo Modelo, Lager • 7
<b>Michelob Ultra</b> Anheuser-Busch, Lager • 6
<b>Downeast</b> Downeast Cider House, Cider • 7
<b>Truly Berry</b> Truly Hard Seltzer, Hard Seltzer • 8

## (WITHOUT SAUCE)

<b>Cecelia</b> Blood orange, agave, ginger beer • 9
<b>Strawberry Fields</b> Strawberry, mint, lemon soda • 9
<b>Unbuzzed</b> Distilled botanicals, honey, ginger beer • 9
<b>Grapefruit Basil Spritz</b> Basil, grapefruit soda • 9

## FOUNTAIN SODA

<b>Coca Cola</b> Coke, Diet Coke, Coke Zero, Sprite
Seagram's Ginger Ale, Barq's Root Beer, Dr. Pepper • 3.95

## BOTTLED SODA

<b>Mexican Coca Cola</b> • 4
<b>Foxon Park</b> Root Beer, Cream Soda, White Birch • 4