

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 • 14

Caesar

Romaine, pickled onion, grilled croutons
Grana Padano, parmesan, Caesar dressing • 15.25

Wedge

Charred tomato, Grana Padano, pepperoni parmesan
dressing, crispy pepperoni, grilled bread crouton • 14.75

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 Breast • 6

Crispy Chicken Cutlet • 9

Grilled Gulf Shrimp • 8

ITALIAN DISHES

Chicken Parmesan

Breaded cutlet
red sauce, mozzarella
24.50

Eggplant Parmesan

Slow-roasted, Grana Padano
red sauce
19

Tortiglioni

Vodka sauce, charred tomato
parsley, Grana Padano
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

Spring Fling

White pie, mozzarella, sugar snap peas, pancetta
egg yolk, pea tendrils
19.50 • 28.50 • 35.75

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

Monday - Friday

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

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