

## STARTERS

### Garlic Bread

Garlic butter, parmesan, red sauce and pesto ricotta • 9.75

### Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 9.50

### Fried Mozzarella

Hand-breaded, vodka sauce • 12.50

### Crispy Calamari

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

### Italian Wings

Calabrian chile, pickled fennel  
parmesan-peppercorn sauce • 16.50

### Meatballs

Red sauce, parmesan, grilled focaccia • 14.50

### Garlic Shrimp\*

Butter, hot pepper, breadcrumb  
parmesan, lemon • 18.50

### Prosciutto and Stracciatella

Fried pizza dough, basil oil • 16.00

### Arancini

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

### Crostini

Coal fired bread, whipped ricotta  
Cremini and Roasted Garlic • 9  
Charred Tomato and Basil • 7  
Apricot and Calabrian Hot Honey • 6

## SALADS

### House

Green leaf, tomato, red onion, mushroom, black olive  
breadcrumb, shaved parmesan, Italian dressing • 14

### Caesar

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

### Wedge

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

### Chopped

Iceberg, Calabrian salami, mozzarella, peppers, red onion  
olive salad, chickpea, Italian dressing • 14.75

## PIZZA

New Haven-style “ah-beetz” is handmade and coal-fired  
characterized by its thin charred crust, tangy tomato sauce and light touch of mozz.  
Standard 12” • Classic 15”

### NEW HAVEN APIZZA

#### Mozzarella & Tomato Sauce Pie

Made with Sally’s tomato sauce and mozzarella  
17.25 • 24.50

#### Tomato Sauce Pie

Made with Sally’s tomato sauce and parmesan  
(without mozzarella)  
16.50 • 23.50

#### White Pie

Made with mozzarella and parmesan  
(without tomato sauce)  
16.75 • 23.75

### TOPPINGS

#### Housemade Meatball

#### Oven Roasted Chicken

#### Hot Honey, Whipped Ricotta

Fire Roasted Red Peppers (each) • 3.25 • 4.75

#### Pepperoni, Sausage, Bacon

#### Cherry Pepper, Broccoli, Onion

#### Cremini Mushroom, Banana Peppers

Black Olive (each) • 2.25 • 3.75

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

### ANGEL FIRE

#### In collaboration with Cloud23

White pie, hot habanero chicken, pepperoni, whipped  
ricotta, sweet jalapeno pepperoni sauce, pecorino, basil  
23.00 • 33.00

### SPECIALTY APIZZA

#### Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary  
17.50 • 24.50

#### Garden Special

Mozzarella, fresh tomato, onion, zucchini, basil  
18.50 • 25.50

#### New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan  
19.50 • 28.50

#### Firebird

Mozzarella, Sally’s tomato sauce  
oven roasted chicken  
diced sweet and hot peppers, onion  
18.75 • 27.50

#### Basil Burrata

Sally’s tomato sauce, fresh basil, burrata, basil oil  
21.50 • 29.50

#### Calabrian Stinger

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

### SEASONAL APIZZA

#### Truffle, Spinach, and Cremini

Mozzarella, spinach, cremini mushrooms  
truffle ricotta, garlic, pecorino  
23.00 • 33.00

## DESSERT

#### Cannoli Pie

Pastry shell crust, cannoli filling  
chocolate chips • 9

#### Olive Oil Cake

Brown butter maple caramel  
pistachio praline, mascarpone • 10

#### Tiramisu

Espresso soaked lady fingers  
mascarpone • 10

## ITALIAN DISHES

### ENTREES

#### Chicken Parmesan

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

#### Chicken Francese

Sauteed battered cutlet, spaghetti  
lemon-butter sauce • 23.50

#### Eggplant Parmesan

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

### PASTAS

#### Tagliatelle Bolognese

Beef, pork, and sausage ragu, ricotta • 14/24

#### Rigatoni Vodka

Charred tomato, parsley, Grana Padano • 15/23

#### Spaghetti Carbonara

Pancetta, egg, pecorino • 16/26

#### Fusilli Pesto

Burrata, toasted pistachio breadcrumb  
basil, Grana Padano • 22

#### Ricotta Ravioli

Red sauce, Grana Padano • 14/21

### ADD ONS

Grilled Chicken Breast • 6

Crispy Chicken Cutlet • 9

Grilled Gulf Shrimp\* • 8

## LUNCH

Monday - Friday

11:30am - 4pm

### COAL FIRED 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  
mozzarella, hot & sweet peppers, olive salad, Calabrian aioli

#### Chicken Caesar

Chopped romaine, grilled chicken, pickled onion, parmesan, Caesar dressing

#### Chicken Parmesan

Whipped ricotta, red sauce, mozzarella, basil

#### Meatball Parmesan

Whipped ricotta, red sauce, mozzarella, basil

### LUNCH SPECIALS Monday - Friday • 15.75

Includes a fountain soda

#### Sandwich + Side

Any sandwich with your choice of side:  
Cacio e pepe potato chips, House salad or Caesar salad

#### Solo 10" Apizza (up to two toppings)

Mozzarella & Tomato Sauce Pie  
Tomato Sauce Pie  
White Pie

#### Salad

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

### FOUNTAIN SODA

**Coca Cola** Coke, Diet Coke, Coke Zero, Sprite, Fanta Orange  
Seagram's Ginger Ale, Barq's Root Beer, Dr. Pepper • 3.95

### BOTTLED SODA

**Mexican Coca Cola** • 4

**Foxon Park Root Beer** • 4

**Foxon Park Cream Soda** • 4

**Foxon Park White Birch** • 4

## COCKTAILS

**Sangria** Sally's Red wine, brandy, fresh fruit • 13

**Notte Italiane** Amaretto, Campari, orange juice • 14

**Palombo** Blanco tequila, Aperol, grapefruit, lime • 15

**Espresso Martini** Vodka, cold brew • 16

**Godfather** Scotch, amaretto, rosemary • 15

**Italian Old Fashioned** Bourbon, Campari, black walnut bitters • 16

**Paper Plane** Maker's Mark, Amaro, honey, lemon • 15

**Nonno's Cold Brew** Bourbon, Mr. Black, cold brew, cream • 15

**Sicilian Margarita** Blanco tequila, amaretto, blood orange • 15

**Frozen Milk Punch** Maple Bourbon, Frangelico, cream • 14

## SPRUZZO

**Hugo** Prosecco, elderflower, cucumber, mint • 13

**Americano** Sweet vermouth, Campari, soda water • 11

**Bacca Rossa** Campari, prosecco, cranberry, triple sec, lime • 13

**Limone** Prosecco, lemon, limoncello • 12

**Passione** Prosecco, passionfruit liqueur, cherry bitters • 13

**Frozen Aperol** Prosecco, Sally's white wine, orange juice • 13

## (WITHOUT SAUCE)

**Cecelia** Blood orange, agave, ginger beer • 9

**Vacanze Bambini** Cranberry, mint, lemon soda • 9

**Island Time** Lyre's White Cane NA, lime, mango, grenadine • 9

**Unbuzzed** Distilled botanicals, honey, ginger beer • 9

## DRAFT BEER

**Sally's Apilz** Two Roads Brewing, Pilsner • 9/25

**Peroni** Birra Peroni Industriale, Lager • 9/25

**Allagash White** Allagash Brewing, Wheat Ale • 10/28

**Lil' Heaven** Two Roads Brewing, IPA • 10/28

**Miller Lite** Miller Brewing, Lager • 8/22

**Downeast** Downeast Cider House, Cider • 10/28

## 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

**Cabernet Sauvignon** Force & Grace, Paso Robles, CA • 85

**Red Blend** Orin Swift, Helena, CA • 95

**Red Blend** Bootleg, Napa, CA • 89

**Chianti** Tenuta di Arceno, Tuscany, Italy • 80

## WHITE WINE

**Pinot Grigio** Sally's House, Veneto, Italy • 10/35

**Pinot Grigio** Livio Felluga, Friuli-Venezia Giulia, Italy • 85

**White Blend** Pieropan, Veneto, Italy • 13/45

**Chardonnay** Harken, Salinas Valley, CA • 12/41

**Chardonnay** Lange Estate, Willamette Valley, OR • 17/60

**Chardonnay** Allumea, Sicily, Italy • 75

**Sauvignon Blanc** White Haven, Marlborough, NZ • 18/65

**Sauvignon Blanc** Hall, Napa Valley, CA • 18/65

**Sauvignon Blanc** Quattro Theory, Napa Valley, CA • 88

**Arneis Blange** Ceretto, Piedmont, Italy • 95

## SPARKLING/ROSÉ

**Prosecco** Parolvi, Veneto, Italy • 10/36

**Champagne** Veuve Clicquot Brut, Reims, France • 90

**Rosé** Parolvi, Veneto, Italy • 10/36

*Sally's* A PIZZA