STARTERS

Garlic Bread
Focaccia, garlic butter, red sauce, parmesan cheese sauce • 9.75

Arancini
Nduja-risotto, parmesan cheese sauce • 12

Fried Mozzarella
Hand-breaded, parmesan, vodka sauce • 3 pcs. 12 | 6 pcs. 18

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, pizza pane, whipped ricotta • 14.50

Spinach & Artichoke Dip
Focaccia, mozzarella, asiago, mascarpone, garlic confit • 14.50

Broccoli Rabe
Red chili flake, olive oil, Grana Padano • 11

Crispy Brussels Sprouts
Lemon, Grana Padano, Caesar dressing • 11

The Tre

Choose 3 for $19.50. Add on for $4.50 each.

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

SALADS

Chopped
Iceberg, Calabrian salami, mozzarella, peppers, red onion
olive salad, chickpea, Italian vinaigrette • 14.50

Harvest
Kale, butternut squash, golden raisin, apple, gorgonzola, breadcrumb
candied walnut, honey apple cider vinaigrette • 14.50

Caesar*
Romaine, pickled onion, grilled bread crouton, Grana Padano
parmesan, Caesar dressing • 15.25

House
Green leaf, tomato, red onion, black olive, breadcrumb
shaved parmesan, Italian vinaigrette • 13.50

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
18.50 • 25.50

Tomato Sauce Pie
Made with Sally’s tomato sauce and parmesan
(without mozzarella)
17.50 • 24.50

White Pie
Made with mozzarella and parmesan
(without tomato sauce)
18.25 • 24.75

TOPPINGS

Pepperoni, Sausage, Bacon
Housemade Meatball
Oven-Roasted Chicken (each) • 3.25 • 4.75

Hot Honey, Whipped Ricotta
Fire-Roasted Red Peppers
Cherry Peppers, Onion, Broccoli Rabe
Cremini Mushroom, Banana Peppers
Black Olive (each) • 2.25 • 3.75

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

SEASONAL APIZZA

Spinach & Artichoke
Parmesan cheese sauce, mozzarella, asiago
garlic confit, pecorino
22.50 | 31.75

Truffle Bianca
Black truffle sauce, mozzarella, cremini mushroom
truffle whipped ricotta, honey, pecorino
26.50 | 38.50

SPECIALTY APIZZA

Potato & Rosemary
Mozzarella, potato, onion, parmesan, rosemary
18.75 • 25.50

Garden
Mozzarella, fire-roasted red peppers, broccoli rabe
cremini mushroom, red onion
19.75 • 26.25

New Haven Original Clam
Mozzarella, fresh clam, fresh garlic, parmesan
22.50 • 31.75

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
garlic, diced sweet and hot peppers, red pepper flake
whipped ricotta, pecorino
22.50 • 31.75

PROTEIN ADD ONS

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

*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.

ITALIAN CLASSICS

Chicken Parmesan
Breaded cutlet, whipped ricotta, red sauce mozzarella
fresh basil, spaghetti • 28

Chicken Francese*
Egg-battered cutlet, lemon-butter herb sauce, spaghetti • 26

Chicken Marsala
Sautéed-battered cutlet, garlic-butter potatoes, broccoli rabe
red onion, cremini mushroom, marsala wine sauce • 28

Chicken Caesar Milanese*
Breaded cutlet, Caesar salad, lemon • 24

FRESH PASTA

Made in-house daily | GF pasta available +3

Spaghetti & Meatballs
Red sauce, Grana Padano, fresh basil, whipped ricotta • 24

Rigatoni Vodka
Charred tomato, Calabrian chile, Grana Padano • 23

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

Tagliatelle Creamy Shrimp
Parmesan cheese sauce, white wine, artichoke
sun-dried tomato, spinach • 26

Cavatelli & Broccoli Rabe
Ricotta-filled, sausage, white wine sauce, lemon
fresh basil, breadcrumb • 24

HANDHELDS

Served with fries | GF bun available +3

Sally’s Burger*
8oz beef patty, fontina, lettuce, onion,
banana peppers, Sally’s sauce, parmesan • 19

Cremini Gorgonzola Cheeseburger*
8oz beef patty, pancetta jam, rosemary-garlic aioli • 21

Hot Italiano
Mortadella, Calabrian salami, grilled onion, mozzarella,
hot & sweet peppers, olive salad, Calabrian aioli • 18

Vodka Parm
Breaded chicken cutlet, mozzarella, whipped ricotta
fresh basil, parmesan • 18

Tender Platter
Crispy chicken, garlic bread, Sally’s sauce • 17

RED WINE

	6oz.	9oz.	Bottle
Cabernet Blend Sally's Red, Veneto, Italy	12	16	36
Cabernet Sauvignon Martis, Alexander Valley, California	19	24	72
Cabernet Sauvignon Unshackled Special Select, Napa Valley, CA	14	19	52
Pinot Noir Coppola, Santa Barbara, California	13	18	48
Pinot Noir Siduri, Willamette Valley, California	15	21	56
Super Tuscan Monte Antico, Tuscany, Italy	15	21	56
Montepulciano Parlovini, Abruzzo, Italy	13	18	48
Baby Amarone Allegrini Palazzo della Torre, Veneto, Italy	14	19	52
Chianti Classico Riserva Gran Selezione Ducale Oro, Tuscany, Italy			90
Barolo Marcenasco Renato Ratti, Piedmont, Italy			95

WHITE WINE

	6oz.	9oz.	Bottle
Pinot Grigio Sally's White, Veneto, Italy	12	16	36
Pinot Grigio Girlan, Trentino-Alto Adige, Italy	15	21	56
Chardonnay Gooseneck Vineyards, Languedoc-Roussillon, France	13	18	48
Chardonnay Presqu'ile Winery, Santa Maria, California	18	23	68
Sauvignon Blanc La Crema, Sonoma, California	14	19	52
Sancerre Domaine Franck Millet Insolite, Loire Valley, France	19	24	72

ROSÉ

	6oz.	9oz.	Bottle
Rosé Parolvini, Veneto, Italy	12	16	36
Rosé Whispering Angel, Côtes de Provence, France	18	23	68

SPARKLING

	6oz.	Bottle
Sally's Prosecco Veneto, Italy	10	
Prosecco La Marca, Veneto, Italy	14	45
Champagne Veuve Clicquot Brut, Reims, France		95

COCKTAILS

Candy Cane Grasshopper Branca Menta, Crème de Menthe, chocolate, peppermint • 12

White Cosmo Tito's, Cointreau, white cranberry, lemon • 16

Wooster Mule Tito's, Vanille De Madagascar, cassis, lime, ginger beer • 16

Basil Gin Gimlet Gray Whale Gin, lime, basil • 16

Italian Cookie Disaronno amaretto, Campari, Maker's Mark, lemon, orange • 18

'38 Old Fashioned Mad River Maple Bourbon, Chairmans Reserve Spiced Rum pommeau, Cointreau, Demerara • 14

Limone Palmer Tito's, Limoncello, lemongrass, unsweetened iced tea • 12

Amaro & Biscotti Mad River Revolution Rye, Antica Torino Vino Chinato, Biscotti • 18

Taste of Italy Strawberry amaro, Prosecco, orange • 12

Charred Crust Mezcal, Cointreau, jalapeño-honey syrup, pineapple, black salt • 16

Limoncello Whiskey Sour Bulleit bourbon, Limoncello, foam • 18

MARGARITAS & MARTINIS

Salted Caramel Espresso Martini Tito's, coffee liqueur, salted caramel, espresso • 18

Classic Espresso Martini Tito's, coffee liqueur, MoKa syrup, espresso • 18

Limone Drop Martini Tito's, lemongrass, St. Germain, lemon • 16

No Com-pear-ison Margarita Reposado tequila, St. George Spiced Pear Amaro Nonino, lime • 18

Calabrian Hot Honey Margarita Blanco tequila, Cointreau, lime • 15

Sicilian Margarita Blanco tequila, amaretto, blood orange • 15

SANGRIA & SPRITZ

Maple Spritz Mad River Maple Rum, Giffard Abricot, Amaro Nonino, lime, Prosecco • 16

Amalfi Lemonade Bombay Sapphire, Limoncello, lemongrass, lemon Pellegrino • 15

White Sangria Sally's white wine, St. George Spiced Pear, apple brandy, apple • 13/38

Red Sangria Sally's red wine, rosé, apple brandy, cassis, cranberry, apple • 13/38

DRAFT BEER Glass/Pitcher

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

Peroni Birra Peroni Industriale, Lager • 9/25

Guinness Guinness Brewery, Stout • 10/28

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

Miller Lite Miller Brewing, Lager • 8/22

Kölsch Best Day Brewing, Non-Alcoholic • 8

Two Juicy Two Roads Brewing, Non-Alcoholic • 8

(WITHOUT THE SAUCE)

Sour Proof Feragaia, maple, lime, orange bitters • 9

Espress-No Martini Espresso, MoKa syrup, whipped cream • 9

Garden Gimlet Seedlip Garden, basil simple syrup, lime • 9

Hibiscus Mar-tea-ni Yu No Spiritless Gin, hibiscus tea lemongrass, lemon juice • 9

ITALIAN SODA

Blood Orange Blood orange syrup, soda, whipped cream • 7

Raspberry Lime Raspberry syrup, lime, soda, whipped cream • 7

Limone Lemongrass syrup, lemon, soda, whipped cream • 7

Caffe Cocoa MoKa syrup, Coca Cola, soda, whipped cream • 7

FOUNTAIN SODA

Coca Cola Coke, Diet Coke, Coke Zero, Sprite
Canada Dry, Barq's Root Beer, Dr. Pepper • 3.95

BOTTLED SODA

Mexican Coca Cola • 4

Foxon Park Root Beer, Cream Soda, White Birch • 4

HAPPY HOUR • 7 DAYS A WEEK

Monday - Friday • 3pm - 6pm | Saturday - Sunday • 2pm - 4pm

$6 DRINKS
Margaritas
Sangria & Spritz
Sally's Apilz (Pints)

1/2 OFF
Bottles of Wine

1/2 OFF
All Starters*
*Excluding The Tre.

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