

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. 12 | 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 Broccolini

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 • 14.75

Chopped

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

House

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

Caesar*

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

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
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

Housemade Meatball

Oven-Roasted Chicken

Hot Honey, Whipped Ricotta

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

Pepperoni, Sausage, Bacon

Cherry Peppers, Broccolini, 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
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

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
Cabernet Blend Sally's House, Veneto, Italy	11	15	36
Cabernet Sauvignon Martis, Alexander Valley, California	19	25	75
Cabernet Sauvignon Unshackled Special Select, Napa Valley, CA	14	19	50
Pinot Noir Coppola, Santa Barbara, California	15	21	53
Pinot Noir Siduri, Willamette Valley, California	15	21	60
Super Tuscan Monte Antico, Tuscany, Italy	14	19	50
Montepulciano Parlovini, Abruzzo, Italy	13	18	42
Baby Amarone Allegrini Palazzo della Torre, Veneto, Italy	14	19	50
Ruffino Classico Gran Selezione Riserva Ducale Oro, Tuscan Italy			90
Barolo Marcanasco Renato Ratti, Piedmont, Italy			95

WHITE WINE

	6oz.	9oz.	Bottle
Pinot Grigio Sally's House, Veneto, Italy	11	15	36
Pinot Grigio Giralan, Trentino-Alto Adige, Italy	16	21	60
Chardonnay Harken, Salinas Valley, California	12	17	41
Chardonnay Lange Estate, Willamette Valley, Oregon	17	23	60
Sauvignon Blanc La Crema, Sonoma, California	14	20	45
Sauvignon Blanc Whitehaven, Marlborough, New Zealand	18	24	65
Sancerre Domaine Franck Millet Insolite, Loire Valley, France	19	25	70
Arneis Blancé Ceretto, Piedmont, Italy			95

ROSÉ

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

SPARKLING

	6oz.	Bottle
Prosecco Parolvini, Veneto, Italy	10	36
Prosecco La Marca, Veneto, Italy	14	45
Champagne Veuve Clicquot Brut, Reims, France		95

COCKTAILS

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

MARGARITAS & MARTINIS

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

SANGRIA & SPRITZ

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

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
Modelo Especial Grupo Modelo, Lager • 8/22

BOTTLED/CANNED

Bud Light Anheuser-Busch, Lager • 6
Corona Grupo Modelo, Lager • 7
Michelob Ultra Anheuser-Busch, Lager • 6
Downeast Downeast Cider House, Cider • 7

(WITHOUT SAUCE)

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

FOUNTAIN SODA

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

BOTTLED SODA

Mexican Coca Cola • 4
Foxon Park Root Beer, Cream Soda, White Birch • 4