

## STARTERS

### Garlic Bread

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

### Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan • 11

### 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 Broccoli

Caesar dressing, lemon, asiago, provolone • 11

### Arancini

Nduja-risotto, mozzarella, pesto-whipped ricotta • 12

### Fried Dough & Prosciutto

Stracciatella, basil oil • 16

### 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

## SALADS

### Caprese

Liuzzi Mozzarella, Campari tomato, basil  
EVOO, pizza bread • 14.50

### Chopped

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

### House

Green leaf, tomato, red onion, 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, Broccoli, Onion

### Cremini Mushroom, Banana Peppers

### Black Olive (each) • 2.25 • 3.75

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

## SEASONAL APIZZA

### Summer Scampi

Shrimp, mozzarella, onion, garlic confit  
garlic butter, pecorino, lemon  
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  
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

## ITALIAN ENTREES

### Roasted Corn Risotto

Pickled Fresno peppers, mascarpone  
parmesan • 21

### Chicken Parmesan

Breaded cutlet, whipped ricotta, red sauce  
mozzarella, fresh basil, spaghetti • 26

### Chicken Francese

Sauteed-battered cutlet, lemon-butter  
herb sauce, spaghetti • 24.50

### Chicken Caesar Milanese\*

Breaded cutlet, Caesar salad, lemon • 22

### Spaghetti Alla Norma *GF option available*

Eggplant, red sauce, ricotta salata, fresh basil • 21

### Lasagna Rollatini

Red sauce, meatball, mozzarella, whipped ricotta • 24

### Tagliatelle Bolognese *GF option available*

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

### Rigatoni Vodka *GF option available*

Charred tomato, Calabrian chile, Grana Padano • 23

## HANDHELDS *Served with fries*

### 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 • 19

### Hot Italiano

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

### Vodka Parm

Breaded chicken cutlet, mozzarella, pesto-whipped  
ricotta, fresh basil, parmesan • 18

### Tender Platter

Crispy chicken, garlic bread, Sally's sauce • 17

## 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	13	18	53
<b>Pinot Noir</b> Siduri, Willamette Valley, California	15	21	60
<b>Super Tuscan</b> Monte Antico, Tuscany, Italy	15	21	60
<b>Montepulciano</b> Parlovini, Abruzzo, Italy	13	18	42
<b>Baby Amarone</b> Allegrini Palazzo della Torre, Veneto, Italy	14	19	50
<b>Chianti Classico Riserva</b> Gran Selezione Ducale Oro, Tuscan Italy			90
<b>Barolo Marcanasco</b> Renato Ratti, Piedmont, Italy			95

## 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> Gooseneck Vineyards, Languedoc-Roussillon, France	13	18	41
<b>Chardonnay</b> Presqu'île Winery, Santa Maria, California	18	23	55
<b>Sauvignon Blanc</b> La Crema, Sonoma, California	14	20	45
<b>Sauvignon Blanc</b> Whitehaven, Marlborough, New Zealand	18	24	65
<b>Sancerre</b> Domaine Franck Millet Insolite, Loire Valley, France	19	25	75

## ROSÉ

	6oz.	9oz.	Bottle
<b>Rosé</b> Parolvini, Veneto, Italy	11	15	36
<b>Rosé</b> Whispering Angel, Côtes de Provence, France	18	23	55

## SPARKLING

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

## COCKTAILS

**Pink Summer** Vodka, rosé, St. Germain, lemon, strawberry • 16

**Taste of Italy** Strawberry Amaro, Prosecco, orange • 12

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

**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

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

**'38 Old Fashioned** Bulleit Rye, demerara, orange and walnut bitters • 14

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

**Limoncello Whiskey Sour** Bulleit bourbon, Limoncello, foam • 18

## MARGARITAS & MARTINIS

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

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

**Black Salt Margarita** Blanco tequila, Cointreau, lime, black salt • 14

**Presto Margarita** Mezcal, Strega, basil, lime • 16

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

**Spicy Dirty** Gin or Vodka, jalapeño, olives • 16

**Classic Espresso Martini** Tito's, Mr. Black, espresso • 18

**Salted Caramel Espresso Martini** Tito's, Mr. Black, salted caramel, espresso • 18

**Mint Chocolate Chip Espresso Martini** Tito's, Mr. Black, Crème de Menthe Crème de Cacao, espresso • 18

**Chocolate Coconut Espresso Martini** Tito's, Mr. Black, Crème de Cacao coconut, espresso • 18

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

## SANGRIA & SPRITZ

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

**Hugo Spritz** Prosecco, St. Germain, cucumber, lemon, mint, soda water • 13

**Aperol Spritz** Prosecco, Aperol, soda water • 15

**Red Strawberry Sangria** Sally's red wine, rosé, fresh fruit • 13/38

**White Peach Sangria** Sally's white wine, peach schnapps, apple brandy, fresh fruit • 13/38

## DRAFT BEER

Glass/Pitcher

**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

**Kölsch** Best Day Brewing, Non-Alcoholic • 8

**Two Juicy** Two Roads Brewing, Non-Alcoholic • 8

## BOTTLED/CANNED

**Bud Light** Anheuser-Busch, Lager • 6

**Corona** Grupo Modelo, Lager • 7

**Michelob Ultra** Anheuser-Busch, Lager • 6

**Kölsch** Best Day Brewing, Non-Alcoholic • 8

**Two Juicy** Two Roads Brewing, Non-Alcoholic • 8

## (WITHOUT SAUCE)

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

**Ruby Smoke** Spiritless Jalisco Tequila, grapefruit, lime chili-lime rim • 9

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

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

**Strawberry Fields** Strawberry, mint, lemon soda • 9

## 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