

BREAD & DIPS

Made in-house daily

Bread Basket

Focaccia & pizza pane, Calabrian honey butter
whipped ricotta, olive oil, herb & parmesan • 9.75

Cannellini Dip

Pizza pane, red pepper puree • 12.50

Spinach & Artichoke Dip

Focaccia, mozzarella, asiago, mascarpone, garlic confit • 14.50

Garlic Bread

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

STARTERS

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

Shrimp Scampi

White wine sauce, grilled focaccia, lemon, red chili flake • 17.50

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

Winter Harvest

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

Choice of: Spaghetti Aglio e Olio |
Garlic-rosemary potatoes | Broccoli rabe

Chicken Parmesan

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

Chicken Picatta

Sautéed cutlet, white wine sauce, lemon, red onion, caper • 26

Chicken Scarpariello

Sautéed cutlet, vinegar pepper pan sauce, sweet Italian sausage
red onion, breadcrumb • 29

Chicken Francese*

Egg-battered cutlet, lemon-butter herb sauce • 26

Chicken Marsala

Sautéed-battered cutlet, red onion, cremini mushroom
marsala wine sauce • 28

Chicken Caesar Milanese*

Breaded cutlet, Caesar salad, lemon • 24

Butternut Sage Risotto

Squash, mascarpone, pumpkin seed • 22

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

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

Pumpkin Spice Espresso Martini	Tito’s, coffee liqueur, pumpkin liqueur, espresso • 18
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.