

## STARTERS

### Garlic Bread

Garlic butter, parmesan, red sauce and pesto • 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\*

EVOO, hot pepper, breadcrumb • 18.50

### Baked Clams\*

Focaccia breadcrumb, Sicilian oregano • 18.50

### Arancini

Nduja, pesto-whipped ricotta • 9.50

## 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  
grilled bread crouton, pepperoni parmesan dressing • 14.75

### Chopped

Green leaf, romaine, soppressata, roasted tomato  
chickpea, fior di latte, pickled fennel house dressing • 15.50

## ADD

Grilled Chicken Breast • 6

Crispy Chicken Cutlet • 9

Grilled Gulf Shrimp • 8

## ITALIAN DISHES

### Chicken Parmesan

Breaded cutlet  
red sauce, mozzarella  
24.50

### Eggplant Parmesan

Slow-roasted, Grana Padano  
red sauce  
19

### Chicken Francese

Sauteed battered cutlet  
lemon herb sauce  
23.50

### Tortiglioni

Vodka sauce, charred tomato  
parsley, Grana Padano  
15/23

### Fusilli

Pesto, burrata, toasted pistachio  
breadcrumb, fresh basil, Grana Padano  
22

### Ravioli

Red sauce, ricotta, fontina  
parmesan, pecorino  
14/21

## 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” • Medium 15” • Large 18”

## NEW HAVEN APIZZA

### Mozzarella & Tomato Sauce Pie

Made with Sally’s tomato sauce and mozzarella  
17.25 • 24.50 • 29.75

### Tomato Sauce Pie

Made with Sally’s tomato sauce and parmesan (without mozzarella)  
16.50 • 23.50 • 27.50

### White Pie

Made with mozzarella and parmesan (without tomato sauce)  
16.75 • 23.75 • 28.75

## ADDITIONAL TOPPINGS

Pepperoni, Sausage, Meatball, Bacon (each) • 3.25 • 4.75 • 6.25

Oven Roasted Chicken • 4.25 • 6.75 • 9.25

Gulf Shrimp\* • 4.75 • 7.25 • 9.75

Anchovy • 2.75 • 4.50 • 5.75

Roasted Pepper, Hot Pepper, Broccoli

Onion, Mushroom, Olive (each) • 2.25 • 3.75 • 5.25

Extra Mozzarella • 1.50 • 2.50 • 3.5

Fresh Garlic, Basil (each) • .75 • 1.00 • 1.50

## SEASONAL APIZZA SPECIAL

### Summer Corn and Peppers

Mozzarella, roasted corn, banana pepper  
whipped ricotta, fresh basil, pecorino, garlic crisp  
18.75 • 27.50

## 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

### Fresh Tomato

Mozzarella, fresh tomato, basil  
17.50 • 24.50

### 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

## BRUSCHETTA

Coal-fired focaccia, Liuzzi ricotta • 7.50

### Tomato

### Eggplant

### Calabrian Salami

### Mushroom

**ASSORTMENT (1 of each) • 13.50**

## SALUMI

Prosciutto Dry-cured ham, Di Parma

Calabrian Salami Spicy cured sausage

Mortadella Italian-style bologna

Soppressata Sweet, lean cured sausage

Coppa Dry-cured pork shoulder

**3 SELECTIONS • 18**

**ALL 5 SELECTIONS • 24**

## MOZZARELLA

Marinated tomato, basil, EVOO

Fior di latte Semi-soft, cow’s milk • 9.50

Burrata Creamy, cow’s milk • 11.50

Buffalo Firm, Mediterranean buffalo milk • 12.50

**ALL 3 SELECTIONS • 27**

## ANTIPASTI FOR THE TABLE

**Every meat & cheese • 36**

## DESSERT

### Cannoli Pie

Pastry shell crust, cannoli filling, chocolate chips • 9  
*For every slice sold, \$1 will be donated to Shoulder Check!\**

### Olive Oil Cake

Whipped mascarpone cream, seasonal fruit • 10

### Tiramisu

Espresso soaked lady fingers, mascarpone • 10

\*Shoulder Check is a non-profit initiative inspiring young men and women to commit to advocating and creating space to talk about and support one another’s mental health.

## LUNCH

Monday - Friday

11:30am - 4pm

### COAL FIRED "PANUOZZI" 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  
provolone, hot & sweet peppers, pepperoni parmesan ranch

#### Chicken Caesar

Chopped romaine, roast chicken, pickled fennel, caesar dressing

#### Parmesan

Choice of breaded chicken cutlet or meatball  
whipped ricotta, red sauce, mozzarella, basil

### LUNCH SPECIALS Monday - Friday • 15.75

Includes a fountain soda or bottled water

#### Panuzzo + Side

Any panuzzo with your choice of side:

Cacio e pepe potato chips, House salad or Caesar salad

#### Small Pizza

Any pie of your choice

#### Salad

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

### FOUNTAIN SODA (free refills)

**Foxon Park** Root Beer, White Birch Beer, Cream Soda • 3.95

**Coca Cola** Coke, Diet Coke, Sprite, Fanta Orange, Seagram's Ginger Ale • 3.95

### BOTTLED SODA

**Root Beer** Maine, IBC • 4

**Coca Cola** Mexican Coca Cola • 4

## COCKTAILS

**Sangria** Sally's Red wine, brandy, fresh fruit • 12

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

**Palombo** Blanco tequila, Aperol, grapefruit, lime • 14

**Espresso Martini** Vodka, Rise Nitro cold brew • 15

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

**Italian Old Fashioned** Bourbon, Campari, black walnut bitters • 15

**Cucumber Collins** Gin, fresh citrus juices, cucumber, basil • 15

**Bitter Giuseppe** Cynar, sweet vermouth, orange bitters • 14

**Sicilian Margarita** Blanco tequila, amaretto, blood orange • 13

## SPRUZZO

**Hugo** Prosecco, elderflower, cucumber, mint • 12

**Americano** Prosecco, sweet vermouth, Campari • 10

**Tomato Tomahto** Prosecco, vermouth, cherry tomato • 13

**Limone Rossa** Prosecco, strawberry, limoncello • 13

**Passione** Prosecco, passionfruit liqueur, cherry bitters • 12

**Frozen Aperol** Prosecco, Sally's white wine, orange juice • 12

## (WITHOUT SAUCE)

**Cecelia** Blood orange, agave, ginger beer • 8

**Summer Fields** Strawberry, cucumber, lemon soda • 8

**Honey Bee** Distilled botanicals, honey, ginger beer • 8

## DRAFT BEER

**Sally's Apilz** Two Roads Brewing, Pilsner • 8/22

**Peroni** Birra Peroni Industriale, Lager • 8/22

**Allagash White** Allagash Brewing, Wheat Ale • 9/25

**Lil' Heaven** Two Roads Brewing, IPA • 9/25

**Miller Lite** Miller Brewing, Lager • 7/21

**Downeast** Downeast Cider House, Cider • 9/25

## 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 Renieri, Tuscany, Italy • 75

## 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** Parolvini, Veneto, Italy • 9/32

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

**Rosé** Parolvini, Veneto, Italy • 9/32

*Sally's* A PIZZA