

STARTERS

Garlic Bread

Garlic butter, parmesan, red sauce and pesto ricotta • 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

Grilled Broccolini

Caesar dressing, lemon, asiago, provolone • 11

Prosciutto and Stracciatella

Fried pizza dough, basil oil • 16

Arancini

Nduja-risotto, mozzarella, pesto-whipped ricotta • 10.50

Crostini

Coal fired bread, whipped ricotta
Cremeni and Roasted Garlic • 9
Charred Tomato and Basil • 7
Apricot and Calabrian Hot Honey • 6

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, red onion
grilled bread crouton, pepperoni parmesan dressing • 14.75

Chopped

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

PIZZA

New Haven-style “ah-beetz” is handmade and coal-fired
characterized by its thin charred crust, tangy tomato sauce and light touch of mozz.
Standard 12” • Classic 15”

NEW HAVEN APIZZA

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 Pepper, Broccoli, Onion

Cremeni Mushroom, Banana Peppers

Black Olive (each) • 2.25 • 3.75

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

SEASONAL APIZZA

Spring Fling

White pie, onion puree, charred spring onions, snap
peas, pancetta, fontina, lemon zest, chive, pecorino
21.50 • 29.75

SPECIALTY APIZZA

Potato & Rosemary

Mozzarella, potato, onion, parmesan, rosemary
18.75 • 25.50

Garden Special

Mozzarella, fresh tomato, onion, zucchini, basil
19.75 • 26.25

New Haven Original Clam

Mozzarella, fresh clam, fresh garlic, parmesan
21.50 • 29.75

Firebird

Mozzarella, Sally’s tomato sauce
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 • 29.50

Calabrian Stinger

Mozzarella, Sally’s tomato sauce, salami
nduja, red onion, diced sweet and hot peppers
hot honey, pecorino
22.50 • 31.75

Angel Fire

White pie, hot habanero chicken, pepperoni, whipped
ricotta, sweet jalapeno pepperoni sauce, pecorino, basil
23.00 • 33.00

DESSERT

Cannoli Pie

Pastry shell crust, cannoli filling
chocolate chips • 9

Olive Oil Cake

Honey-macerated strawberries
and raspberries, lemon-marscapone cream • 10

Tiramisu

Espresso soaked lady fingers
mascarpone • 10

ITALIAN DISHES

ENTREES

Scarpariello

Roasted chicken, sausage, onion, peppers
grilled bread • 28

Chicken Parmesan

Breaded cutlet, whipped ricotta, red sauce
mozzarella, basil, spaghetti • 24.50

Chicken Francese

Sauteed battered cutlet, spaghetti
lemon-butter sauce • 23.50

Eggplant Parmesan

Breaded eggplant, whipped ricotta, red sauce
mozzarella, basil, spaghetti • 19

PASTAS

Tagliatelle Bolognese

Beef, pork, and sausage ragu, ricotta • 14/24

Rigatoni Vodka

Charred tomato, parsley, Grana Padano • 15/23

Spaghetti Carbonara

Pancetta, egg, pecorino • 16/26

Fusilli Pesto

Burrata, toasted pistachio breadcrumb
basil, Grana Padano • 22

Ricotta Ravioli

Red sauce, Grana Padano • 14/21

ADD ONS

Grilled Chicken Breast • 6

Crispy Chicken Cutlet • 9

Grilled Gulf Shrimp* • 8

Sally's
APIZZA



The New Haven Original Since 1938
BAKED AND SERVED ON THE PREMISES

*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.

LUNCH SPECIALS

Monday - Friday • 11:30am - 4pm
Includes a fountain soda

COAL-FIRED SANDWICHES Same dough. Same oven. Baked daily.
Served with cacio e pepe potato chips or side salad.

Parms

Whipped ricotta, red sauce, mozzarella, basil

Chicken • 15.75

Meatball • 16.75

Eggplant • 15.25

Hot Italiano • 16.50

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

Chicken Caesar • 15.75

Chopped romaine, grilled chicken, pickled onion, parmesan, Caesar dressing

Chopped Italian • 16.75

Prosciutto, calabrian salami, mortadella, red onion, black olive, banana
peppers, charred tomato, mozzarella, iceberg, Italian and pepperoni
parmesan dressing

SOLO 10" APIZZA (up to two toppings) • 15.75

Mozzarella & Tomato Sauce Pie

Tomato Sauce Pie

White Pie

SALAD • 15.75

With your choice of grilled chicken, crispy chicken, or grilled shrimp

House

Caesar

Chopped

Wedge

FOUNTAIN SODA

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

BOTTLED SODA

Mexican Coca Cola • 4

Foxon Park Root Beer • 4

Foxon Park Cream Soda • 4

Foxon Park White Birch • 4

COCKTAILS

Sangria Sally's Red wine, brandy, fresh fruit • 13

Notte Italiane Amaretto, Campari, orange juice • 14

Palombo Blanco tequila, Aperol, grapefruit, lime • 15

Espresso Martini Vodka, cold brew • 16

Godfather Scotch, amaretto, rosemary • 15

Italian Old Fashioned Bourbon, Campari, black walnut bitters • 16

Paper Plane Maker's Mark, Amaro, honey, lemon • 15

Nonno's Cold Brew Bourbon, Mr. Black, cold brew, cream • 15

Sicilian Margarita Blanco tequila, amaretto, blood orange • 15

Frozen Milk Punch Maple Bourbon, Frangelico, cream • 14

SPRUZZO

Hugo Prosecco, elderflower, cucumber, mint • 13

Americano Sweet vermouth, Campari, soda water • 11

Bacca Rossa Campari, prosecco, cranberry, triple sec, lime • 13

Limone Prosecco, lemon, limoncello • 12

Passione Prosecco, passionfruit liqueur, cherry bitters • 13

Frozen Aperol Prosecco, Sally's white wine, orange juice • 13

(WITHOUT SAUCE)

Cecelia Blood orange, agave, ginger beer • 9

Vacanze Bambini Cranberry, mint, lemon soda • 9

Island Time Lyre's White Cane NA, lime, mango, grenadine • 9

Unbuzzed Distilled botanicals, honey, ginger beer • 9

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

Downeast Downeast Cider House, Cider • 10/28

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 Quilt, Napa Valley, CA • 19/68

WHITE WINE

Pinot Grigio Sally's House, Veneto, Italy • 10/35

White Blend Pieropan, Veneto, Italy • 13/45

Chardonnay Harken, Salinas Valley, CA • 12/41

Chardonnay Lange Estate, Willamette Valley, OR • 17/60

Sauvignon Blanc White Haven, Marlborough, NZ • 18/65

Sauvignon Blanc Hall, Napa Valley, CA • 18/65

SPARKLING/ROSÉ

Prosecco Parolvi, Veneto, Italy • 10/36

Rosé Parolvi, Veneto, Italy • 10/36

WATER, COFFEE, TEA AND MORE

Still Acqua Panna 750ml • 8

Sparkling Pellegrino 750ml • 8

Iced Tea Brewed fresh • 3

Lemonade Fresh squeezed • 3

Coffee Free refills • 3

Cold Brew Rise Nitro • 3

Sally's A P I Z Z A