



Events

Small Group Dining

*For parties of 20-40 guests.
All package options include a
3 hour reservation. All menu items
are served family style.*

*Full and half buyout options available.
Please inquire for pricing and additional information.
Menu items are subject to seasonal updates and may vary upon restaurant location.*

Sally's A PIZZA[®]

PACKAGE OPTIONS

OPTION 1

Unlimited Apizza
Additional menu items available a la carte
\$35 per person
\$20 per child (10 and younger)
Includes non-alcoholic beverages

Discounted Rates: Monday-Wednesday

OPTION 2

Unlimited Apizza
1 Starter
1 Salad
1 Dessert
\$40 per person
\$20 per child (10 and younger)
Includes non-alcoholic beverages

OPTION 3

Unlimited Apizza
1 Starter
1 Salad
1 Italian Dish
1 Dessert
\$50 per person
\$25 per child (10 and younger)
Includes non-alcoholic beverages

OPTION 4

Unlimited Apizza
2 Starters
2 Salads
2 Italian Dishes
1 Dessert
\$60 per person
\$30 per child (10 and younger)
Includes non-alcoholic beverages

BAR OPTIONS

Add a signature cocktail to options 1 or 2 for \$15pp.

OPTION 1

Prosecco & Mimosa Bar
\$25pp

OPTION 2

Includes Option 1 and
House Wines* by the Glass & Draft Beer
\$30pp

OPTION 3

Includes Option 1+2, Wines by Glass, Draft
Beer, Mixed Drinks, Speciality Cocktails
\$55pp

*Wine, beer, and cocktail selections may vary depending upon location.



APIZZA MENU

New Haven-style "ah-beetz" is handmade and coal-fired characterized by its thin charred crust, tangy tomato sauce and light touch of mozz. We recommend 1 large 16" pie shared amongst 3 guests

NEW HAVEN CLASSICS

Mozzarella & Tomato Sauce Pie

Made with Sally's tomato sauce and mozzarella

Tomato Sauce Pie

Made with Sally's tomato sauce and parmesan (without mozzarella)

White Pie

Made with mozzarella and parmesan (without tomato sauce)

ADDITIONAL TOPPINGS

Housemade Meatball

Oven-Roasted Chicken

Hot Honey, Whipped Ricotta

Fire-Roasted Red Peppers

Fresh Garlic, Fresh Basil

Pepperoni, Sausage, Bacon

Cherry Peppers, Broccolini

Onion, Cremini Mushroom

Banana Peppers, Black Olive

SPECIALTY APIZZA

Potato & Rosemary

Mozzarella, potato, onion
parmesan, rosemary

Garden Special

Mozzarella, fire-roasted red peppers
broccolini, cremini mushroom, red onion

New Haven Original Clam

Mozzarella, fresh clam, fresh
garlic, parmesan

Firebird

Sally's tomato sauce, mozzarella
oven-roasted chicken, diced sweet
and hot peppers, onion

Basil Burrata*

Sally's tomato sauce, fresh basil
burrata, basil oil

Calabrian Stinger*

Sally's tomato sauce, mozzarella
salami, nduja, red onion, diced sweet
and hot peppers, hot honey, pecorino

Meats Apizza

Sally's tomato sauce, mozzarella
pepperoni, meatball, sausage, bacon
pancetta, pecorino

Spicy Little Meatball

Sally's tomato sauce, mozzarella, meatball
red onion, fresh garlic, diced sweet and hot
peppers, red pepper flake, whipped ricotta
pecorino

SEASONAL APIZZA

Summer Scampi

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

*Only available in package options 3 and 4. If you see an item on our regular menu, please inquire about additional options and custom packages.

SERVED FAMILY STYLE

STARTERS

Garlic Bread

Garlic butter, parmesan, red sauce and pesto ricotta

Brussels Sprouts

Oven-charred, garlic, balsamic, parmesan

Fried Mozzarella

Hand-breaded, parmesan, vodka sauce

Crispy Calamari

Cherry peppers, lemon, red sauce, Calabrian aioli

Italian Wings

Calabrian chile, Italian ranch

Meatballs

Red sauce, parmesan, grilled bread, whipped ricotta

Arancini

Nduja-risotto, mozzarella, pesto-whipped ricotta

Grilled Broccolini

Caesar dressing, lemon, asiago, provolone

Fried Dough and Prosciutto*

Stracciatella, basil oil

SALADS

Caprese

Liuzzi mozzarella, Campari tomato, basil
EVOO, pizza bread

Chopped

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

House

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

Caesar*

Romaine, pickled onion, grilled crouton
Grana Padano parmesan, Caesar dressing

ADD ON

Grilled Chicken Breast • 7 (per person)

Crispy Chicken Cutlet • 9 (per person)

Grilled Shrimp* • 8 (per person)

ITALIAN ENTREES

Roasted Corn Risotto

Pickled Fresno peppers, mascarpone
parmesan

Chicken Parmesan

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

Chicken Francese

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

Chicken Caesar Milanese*

Breaded cutlet, Caesar salad, lemon

Spaghetti Alla Norma *GF option available*
Eggplant, red sauce, ricotta salata, fresh basil

Lasagna Rollatini

Red sauce, meatball, mozzarella, whipped ricotta

Tagliatelle Bolognese *GF option available*
Beef, pork, and sausage ragu, whipped ricotta

Rigatoni Vodka *GF option available*
Charred tomato, Calabrian chile, Grana Padano

DESSERT

Cannoli Pie

Graham cracker crust, cannoli filling
chocolate chips

Limoncello Olive Oil Cake

Lemon mascarpone, blueberry compote
basil, lemon zest

Tiramisu

Espresso soaked lady fingers, mascarpone

Bring Your Own Dessert

\$3 plating fee per person