

STARTERS

Garlic Bread
Garlic butter, parmesan, red sauce and pesto ricotta • 9.75

Brussels Sprouts
Oven-charred, garlic, balsamic, parmesan • 9.75

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 Broccolini
Caesar dressing, lemon, asiago, provolone • 11

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

Fried Dough & Prosciutto
Stracciatella, basil oil • 16

SALADS

Wedge
Charred tomato, Grana Padano, crispy pepperoni, red onion
grilled bread crouton, Italian ranch • 14.75

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

House
Green leaf, tomato, red onion, mushroom, black olive
breadcrumb, shaved parmesan, Italian vinaigrette • 14

Caesar*
Romaine, pickled onion, grilled croutons
Grana Padano, parmesan, Caesar dressing • 15.25

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 Pepper, Broccoli, Onion
Cremini Mushroom, Banana Peppers
Black Olive (each) • 2.25 • 3.75

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

SEASONAL APIZZA

Bacon, Apple, Sage
Mozzarella, Granny Smith apple, fresh sage
gorgonzola, onion, bacon
18.75 • 25.50

SPECIALTY APIZZA

Potato & Rosemary
Mozzarella, potato, onion, parmesan, rosemary
18.75 • 25.50

Garden Special
Mozzarella, fire roasted red peppers, broccolini
cremini mushrooms, red onion
19.75 • 26.25

New Haven Original Clam
Mozzarella, fresh clam, fresh garlic, parmesan
21.50 • 29.75

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

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

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

Chicken Francese
Sauteed battered cutlet, spaghetti
lemon-butter herb sauce • 23.50

Chicken Caesar Milanese*
Chicken cutlet, lemon, Caesar salad • 21

Tagliatelle Bolognese
Beef, pork, and sausage ragu, ricotta • 24

Rigatoni Vodka
Charred tomato, Calabrian chile, Grana Padano • 23

Ricotta Ravioli
Red sauce, Grana Padano • 21

ADD ONS

Grilled Chicken • 6
Crispy Chicken • 9
Grilled Gulf Shrimp* • 8

DESSERT

Cannoli Pie
Pastry shell crust, cannoli filling, chocolate chips • 9

Olive Oil Cake
Amaretto caramelized apples, spiced mascarpone
oatmeal crumble • 10

Tiramisu
Espresso soaked lady fingers, mascarpone • 10

HAPPY HOUR • 7 DAYS A WEEK

*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 ranch

SOLO 10” APIZZA (up to two toppings) • 14.75
Mozzarella & Tomato Sauce Pie, Tomato Sauce Pie, or White Pie

PASTA • 14.75
Tagliatelle Bolognese, Rigatoni Vodka, Ricotta Ravioli

SALAD • 14.75
House, Caesar, Chopped, or Wedge
With your choice of grilled chicken, crispy chicken, or grilled shrimp

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, Cream Soda, White Birch • 4

(WITHOUT SAUCE)

Cecelia Blood orange, agave, ginger beer • 9
Strawberry Fields Strawberry, mint, lemon soda • 9
Unbuzzed Distilled botanicals, honey, ginger beer • 9
Apple Lemonade Apple cider, mint, lemon soda• 9

SIGNATURE COCKTAILS

Amalfi Lemonade Bombay Sapphire, Limoncello, lemongrass, San Pellegrino • 15
Sunday Sauced Tito’s vodka, house-made Bloody Mary mix, lemon • 16
Charred Crust Mezcal, Cointreau, jalapeno-honey syrup, pineapple, black salt • 16
Cucumber Mojito Bacardi, lemongrass, cucumber, mint, lime, soda water • 16
Calabrian Hot Honey Margarita Blanco tequila, Cointreau, lime • 15
Hugo Spritz Prosecco, St. Germain, cucumber, lemon, mint, soda water • 13
Sicilian Margarita Blanco tequila, amaretto, blood orange • 15
Sangria Your choice of red or white • 12/38
Italian Cookie Amaretto Disaronno, Campari, Maker’s Mark, lemon, orange • 18
Frozen Aperol Prosecco, passionfruit liqueur, cherry bitters • 14
Frozen Peach Bellini Prosecco, vodka, peach nectar, lemon • 14

CLASSIC COCKTAILS

Melted Daiquiri Diplomatico rum, Luxardo liqueur, grapefruit, lime • 15
Back Booth Boulevardier Maker’s Mark, Campari, sweet vermouth, lemon • 16
‘38 Old Fashioned Bulleit Rye, demarara, orange and walnut bitters • 14
The Manhattan Project Maker’s Mark, sweet vermouth, angostura bitters • 16
Moka Espresso Martini Tito’s vodka, cold brew, Mr. Black Coffee Liqueur • 18
Sonoma Dirty Martini Grey Goose vodka, dry vermouth, Sonoma olives • 18
Black Salt Margarita Blanco tequila, Cointreau, lime, black salt • 14
Negroni Classico Bombay Sapphire, Campari, Amaro Nonino, sweet vermouth • 16
Straight Aperol Spritz Prosecco, Aperol, soda water • 15
Limoncello Whiskey Sour Bulleit bourbon, Limoncello, foam • 18
Midnight Grasshopper Branca Menta, Crème de Menthe, dark chocolate • 12

SEASONAL FAVORITES

Salted Caramel Espresso Martini Classic or salted caramel • 18
Sour Harvest Apple Jack, lemon, luxardo cherry juice, apple cider • 18
Pear Fresca Bombay Sapphire, pear nectar, lemon, mint • 15

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 Arceno, Tuscany, Italy • 80

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, Malborough, 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 Parolvin, Veneto, Italy • 10/36
Champagne Veuve Clicquot Brut, Reims, France • 90
Rosé Parolvin, Veneto, Italy • 10/36

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