

## STARTERS

### Garlic Bread

Garlic butter, parmesan, red sauce, 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 bread crouton  
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 Peppers, Broccoli, Onion

### Cremini Mushroom, Banana Peppers

Black Olive (each) • 2.25 • 3.75

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

## SEASONAL APIZZA

### Chicken Parm

Sally’s tomato sauce, breaded cutlet, mozzarella  
charred tomato, oregano, basil  
22.50 • 31.75

## 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

### The Brunch Apizza\* Weekends only

Mozzarella, bacon, potato, fontina, onion, diced sweet  
and hot peppers, egg yolk, side of maple syrup  
21.50 • 29.75

## 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\*

Breaded cutlet, lemon, Caesar salad • 21

### Lasagna Rollatini

Red sauce, meatball, whipped ricotta, mozzarella • 24

### Tagliatelle Bolognese

Beef, pork, and sausage ragu, whipped 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

Graham cracker crust, cannoli filling, chocolate chips • 9

### Olive Oil Cake

Cranberry compote, cardamom mascarpone  
candied orange • 10

### Tiramisu

Espresso soaked lady fingers, mascarpone • 10

## HAPPY HOUR • 7 DAYS A WEEK

For parties of 8 or more, a 20% gratuity is automatically added to the check.

\*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, fresh 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  
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

**Grapefruit Basil Spritz** Basil, grapefruit soda • 9

**Pear Jalapeño Cooler** Pear, lemon, basil, jalapeño, soda • 9

## SIGNATURE COCKTAILS

**Amalfi Lemonade** Bombay Sapphire, Limoncello, lemongrass, San Pellegrino • 15

**Charred Crust** Mezcal, Cointreau, jalapeño-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

**Pear Fresca** Bombay Sapphire, pear nectar, lemon, mint • 15

**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

## 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, demerara, orange and walnut bitters • 14

**The Manhattan Project** Maker's Mark, sweet vermouth, angostura bitters • 16

**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, chocolate, peppermint • 12

## SEASONAL FAVORITES

**Basil Gin Gimlet** Bombay Sapphire, lime, basil • 16

**Spicy Strawberry Sour** Maker's Mark, strawberry, jalapeño-honey syrup, foam • 18

**Espresso Martini** Classic | Salted Caramel | Mint Chocolate Chip | Chocolate Coconut • 18

**White Cosmo** Tito's vodka, Cointreau, white cranberry, lemon • 16

**French 75** Bombay Sapphire, lemon, prosecco • 16

## WEEKENDS ONLY

### Sunday Sauced

Tito's vodka, house-made Bloody Mary mix, lemon • 16



## RED WINE 6oz./9oz./Bottle

**Cabernet Blend** Sally's House, Veneto, Italy • 10/14/35

**Pinot Noir** Coppola, Santa Barbara, CA • 15/21/53

**Pinot Noir** Boen, Russian River Valley, CA • 15/21/60

**Sangiovese Blend** Monte Antico, Tuscany, Italy • 12/17/41

**Cabernet Sauvignon** Matané, Sicily, Italy • 13/18/45

**Cabernet Sauvignon** Quilt, Napa Valley, CA • 19/25/68

**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 6oz./9oz./Bottle

**Pinot Grigio** Sally's House, Veneto, Italy • 10/14/35

**Pinot Grigio** Livio Felluga, Friuli-Venezia Giulia, Italy • 85

**White Blend** Pieropan, Veneto, Italy • 13/18/45

**Chardonnay** Harken, Salinas Valley, CA • 12/17/41

**Chardonnay** Lange Estate, Willamette Valley, OR • 17/23/60

**Chardonnay** Allumea, Sicily, Italy • 75

**Sauvignon Blanc** White Haven, Marlborough, NZ • 18/24/65

**Sauvignon Blanc** Hall, Napa Valley, CA • 18/24/65

**Sauvignon Blanc** Quattro Theory, Napa Valley, CA • 88

**Arneis Blangé** Ceretto, Piedmont, Italy • 95

## SPARKLING 6oz./Bottle

**Prosecco** Parolvi, Veneto, Italy • 10/36

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

## ROSÉ 6oz./9oz./Bottle

**Rosé** Parolvi, Veneto, Italy • 10/14/36

## DRAFT BEER Glass/Pitcher

**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

**Modelo Especial** Grupo Modelo, Lager • 8/22

## BOTTLED/CANNED

**Bud Light** Anheuser-Busch, Lager • 6

**Corona** Grupo Modelo, Lager • 7

**Michelob Ultra** Anheuser-Busch, Lager • 6

**Downeast** Downeast Cider House, Cider • 7