

# Application Background

- Transfer and Change of Location of a Sec. 12 7-Day All Alcoholic Beverages License
- Transferor: 222 Friends, LLC d/b/a 2twenty2 (no longer in operation), 4 Liberty Square, Boston, MA 02109
- Open 7 days a week 11 AM 11PM (kitchen closes at 10)
- No delivery, take-out only.

### New Location: 30 Thomson Place



### **UNIQUE HISTORY**

Sallys APIZZA°

WAS FOUNDED IN NEW HAVEN, CT
BY SALVATORE "SALLY" CONSIGLIO IN 1938

### UNIQUE PIZZA

- 3,000 ° F Oven Flame Melds Ingredients
- Cheese Blend is Freshly Shredded
- Sauce Recipe Bursts with Flavor
- **▼ Crust** is Both Crispy and Chewy



#### 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

Garlic Shrimp<sup>9</sup>

Butter, hot pepper, breadcrumb parmesan, lemon • 18.50

Baked Clams\* Seasoned breadcrumb, butter, parmesan

lemon, Sicilian oregano · 18.50

Arancini Nduia, pesto-whipped ricotta • 9.50

#### SALADS

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 Green leaf, romaine, soppressata, roasted tomato

chicknes, fior di latte, pickled fennel, house dressing • 15.50

Grilled Chicken Breast - 6 Crispy Chicken Cutlet . 9

Grilled Gulf Shrimp\* · 8

#### ITALIAN DISHES

Chicken Parmesan Breaded cutlet red sauce, mozzarella

Tortiglioni Vodka

Charred tomato

parsley, Grana Padano

Eggplant Parmesan Slow-roasted, Grana Padano red sauce

Spaghetti Carbonara

Pancetta, egg, pecorino

Chicken Scarpariello Roasted chicken, sausage, onion peppers, bone broth, grilled bread

Fusilli Pesto

fresh basil, Grana Padano

Chicken Francese Sauteed battered cutlet lemon herb sauce

Ricotta Ravioli Burrata, toasted pistachio breadcrumb Red sauce, Grana Padano

#### 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.

Standard 12" · Classic 15" · Extra 18"

#### **NEW HAVEN APIZZA**

Mozzarella & Tomato Sauce Pie Made with Sally's tomate cause and mezzarella

18.50 · 25.50 · 31.50

Tomato Sauce Pie

Made with Sally's tomato sauce and parmesan (without mozzarella) 17.50 · 24.50 · 29.25

White Pie

Made with mozzarella and parmesan (without tomato sauce) 18.25 • 24.75 • 29.75

#### 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

22.50 • 31.75

Fresh Garlic Basil (each) - 75 - 100 - 150

#### - SEASONAL APIZZA SPECIAL -

Potato, Leek, and Bacon

Mozzarella, caramelized onion, fontina, potato, leek bacon, gremolata salsa verde

#### 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

Fresh Tomato

Mozzarella, fresh tomato, basil

18.75 - 25.50

New Haven Original Clam Mozzarella, fresh clam, fresh garlic, parmesar

21.50 - 29.75

Mozzarella, Sally's tomato sauce, oven roasted chicken diced sweet and hot peppers, onion 2150 - 2975

**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 (Lof 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 Olive Oil Cake

Brown butter maple caramel, pistachio praline crumble whipped mascarpone cream • 10

Tiramisu

Espresso soaked lady fingers, mascarpone • 10



Menu

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

Mortadella, Calabrian salami, grilled onion

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

Includes a fountain soda or bottled water

Any panuozzo with your choice of side:

House, Caesar, Chopped or Wedge salad

FOUNTAIN SODA (free refilis)

Foxon Park Root Beer, White Birch Beer

Diet White Birch Beer, Cream Soda - 3.95

Coca Cola Coke, Diet Coke, Sprite · 3.95

**BOTTLED SODA** 

Root Beer Maine, IBC • 4

Coca Cola Mexican Coca Cola · 4

Boylan Ginger Ale, Black Cherry, Orange - 3.95

mozzarella, hot & sweet peppers, olive salad, Calabrian aioli

LUNCH SPECIALS Monday - Friday · 15.75

Cacio e pepe potato chips, House salad or Caesar salad

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

Chopped romaine, roast chicken, pickled fennel, caesar dressing

Hot Italiano

Parmesan

Chicken Caesar

Panuozzo + Side

Any pie of your choice

Small Pizza

LUNCH

Monday - Friday

11:30am - 4pm

COAL FIRED "PANUOZZI" SANDWICHES - 15

Made with Sally's tomato sauce and mozzarella



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

#### **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

#### SPRU77O

**COCKTAILS** 

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

Notte Italiane Amaretto, Campari, orange juice • 14

Palombo Blanco tequila, Aperol, grapefruit, lime • 14

Espresso Martini Vodka, Rise Nitro cold brew • 15

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

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

Sicilian Margarita Blanco tequila, amaretto, blood orange - 14

Bitter Giuseppe Cynar, sweet vermouth, orange bitters • 14

Godfather Scotch, amaretto, rosemary • 15

Hugo Prosecco, elderflower, cucumber, mint • 13 Americano Prosecco, sweet vermouth, Campari • 11 Tomato Tomahto Prosecco, vermouth, cherry tomato - 13 Limone Rossa Prosecco, strawberry, Jimoncello · 13 Passione Prosecco, passionfruit liqueur, cherry bitters • 13

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodbome illnesses. Before placing your order, please inform your server if a person in your party has a food allergy.

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 Rotating Seasonal Ask your server

Sally's Apilz Two Roads Brewing, Pilsner • 9/25

#### WHITE WINE

Red Blend Bootleg, Napa, CA · 89

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

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

#### SPARKLING/ROSÉ

Prosecco Parolvini, Veneto, Italy - 10/36 Champagne Veuve Clicquot Brut, Reims, France • 90 Rosé Parolvini, Veneto, Italy • 10/36

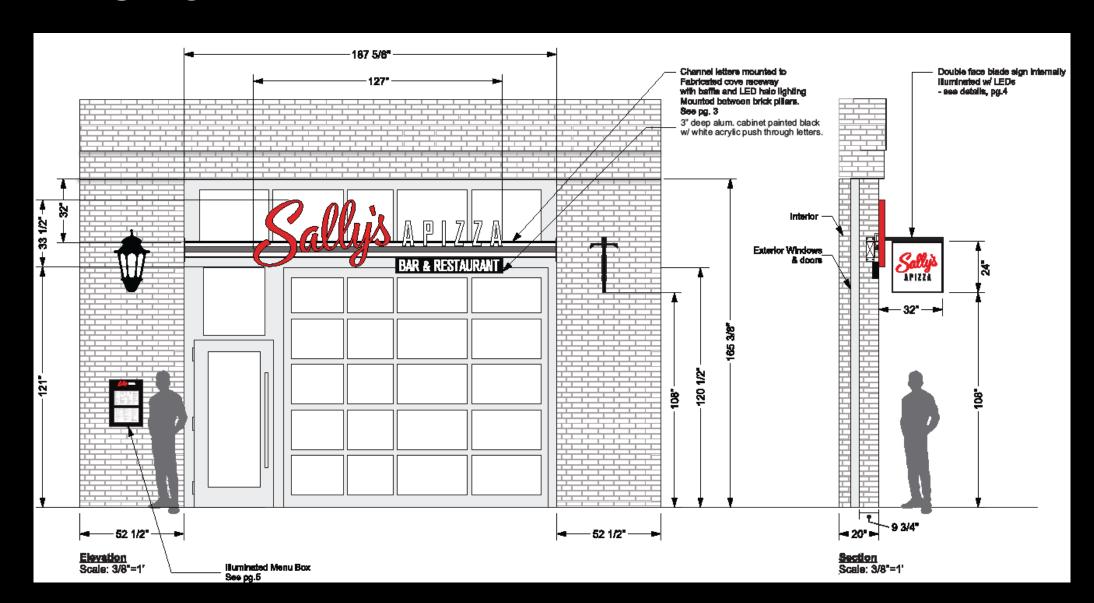




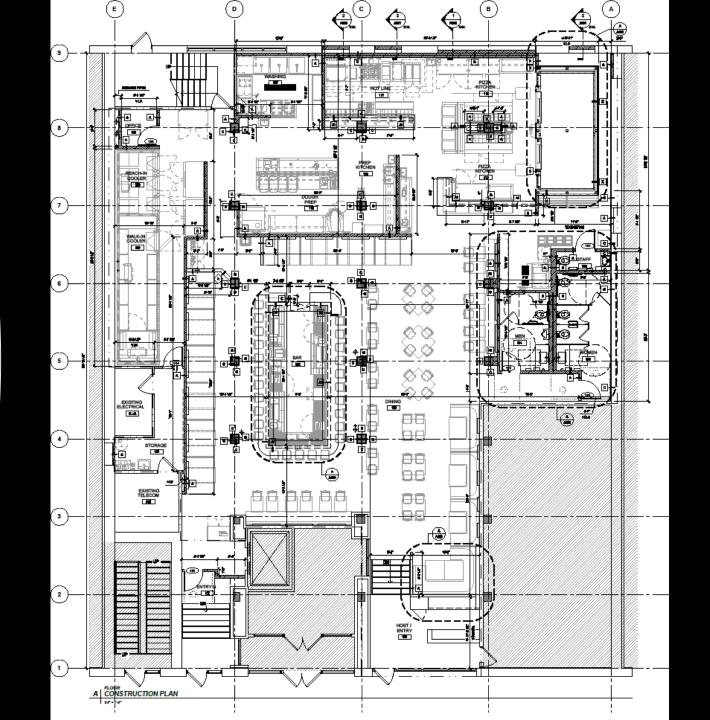
## Operations

- Opening planned for Late Summer 2025
- No Delivery, no third party delivery. Customer Take Out only
- Will occupy the first floor and basement storage
- No entertainment/live music
- No parking, street parking only
- Business deliveries in alleyway; 2-3 times a week; not during early or late hours
- Dumpster in the rear alleyway; pickup times to be coordinated with other restaurants

# Exterior



# Floor Plan









WETHERSFIELD, CT OPENED 2024



