

Sammy's

Authentic
ITALIAN
RESTAURANT

Welcome to Sammy's. Our menu will change frequently to give you a more varied selection ensuring you both quality and freshness. Along with the traditionals, our chefs will prepare many new and exciting specialties. Substitutions will be at chef's discretion.

APPETIZERS

<i>Garlic Bread</i>	\$5.95
<i>Breschetta</i>	\$6.95
<i>Fresh Mozzarella Tomato</i>	\$8.95
<i>Roasted Peppers & Fresh Mozzarella</i>	\$8.95
<i>Portobella Parmigiana</i>	\$9.95
<i>Fried Calamari Hot, Sweet or Ginger Sauce</i>	\$10.95
<i>Mussels Marinara</i>	\$10.95
<i>Shrimp cocktail</i>	\$10.95
<i>Steamed Clams White or Red</i>	\$11.95
<i>Portobella and Roasted Red Peppers in a Balsamic Garlic & Herb</i>	\$11.95
<i>Sammy's Antipasto Prosciutto, Fresh Mozzarella, Provolone, Roasted Peppers & Tomatoes</i>	\$12.95 (one) \$17.95 (two)

SOUPS

<i>Soup of the Day</i>	\$5.95
<i>Pasta Efagioli</i>	\$5.95
<i>Spinach Efagioli</i>	\$5.95

CHILDREN

Includes choice of Pizza, cheese Ravioli, chicken Parmigiana or Pasta in Marinara, Meat Sauce, or Butter.

<i>Children's Complete Meal</i>	\$8.95
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IMPORTED PASTA

All entrees are served with Bread & Butter & a Salad

<i>Linguine with Marinara or Meat Sauce</i>	\$14.95
<i>Linguine Aglio in Oil & Garlic</i>	\$14.95
<i>Linguine Puttanesca Marinara Sauce with Capers, Black Olives & Anchovies</i>	\$16.95
<i>Fettuccine Alfredo in a Cream Sauce</i>	\$16.95
<i>Bowtie Vodka with Peas, Basil & Prosciutto in a Creamy Pink Sauce</i>	\$16.95
<i>Angel Hair Primavera in a Medley of Fresh Vegetables with Marinara, Garlic & Oil, or Cream Sauce</i>	\$17.95
<i>Linguine with Fresh Red or White Clam Sauce</i>	\$18.95
<i>Cappellini San Marco with Shrimp and Shallots in a Pink Brandy Sauce</i>	\$24.95
<i>Linguine Marechiarra with Calamari, Clams, Mussels & Marinara Sauce</i>	\$24.95

ALFORNO

<i>Eggplant Parmigiana</i>	\$16.95
<i>Eggplant Rollatini stuffed with Ricotta</i>	\$17.95
<i>Italian Sausage (beef) & Peppers over Angel Hair Pasta</i>	\$19.95
<i>Cheese Ravioli with Peas & Basil in a Creamy Pink Sauce</i>	\$19.95
<i>Manicotti with Ricotta in a Plum Tomato Basil Mushroom Sauce</i>	\$19.95
<i>Homemade Lasagna in a Mushroom Brandy Cream Sauce</i>	\$23.95
<i>Lobster Ravioli in Shrimp Sauce</i>	\$23.95

POULTRY

<i>Chicken Marsala with Mushrooms in a Marsala Wine Sauce</i>	\$18.95
<i>Chicken Parmigiana in Tomato Sauce & Fresh Mozzarella</i>	\$18.95
<i>Chicken Sorrentino topped with Eggplant, Fresh Mozzarella & Tomatoes</i>	\$18.95
<i>Chicken Francese in a Lemon Butter Wine Sauce</i>	\$18.95
<i>Chicken Picatta in a Lemon Butter, Capers & Mushroom Sauce</i>	\$18.95
<i>Chicken Saltimbocca topped with Prosciutto Mozzarella & Spinach</i>	\$18.95
<i>Chicken Murphy with Hot Peppers & Mushrooms in Garlic & Oil</i>	\$18.95
<i>Chicken Rossano crusted with Parmigiana Cheese served in a Sherry Wine, Shallot Sauce over Garlic Mashed Potatoes</i>	\$22.95
<i>Chicken ala Vic sautéed with Shrimp, Roasted Peppers & Fresh Peas in a Garlic White Wine Sauce over Angel Hair Pasta</i>	\$24.95
<i>Chicken Siciliano with Roasted Peppers and Mushrooms in a Garlic White Wine Sauce over Angel Hair</i>	\$24.95

VITELLO

Tender Milk Fed Veal

<i>Veal Marsala with Mushrooms in a Marsala Wine Sauce</i>	\$22.95
<i>Veal Piccata with Capers & Mushrooms, in a Lemon Butter White Wine Sauce</i>	\$22.95
<i>Veal Francese dipped in Egg, served in a Lemon Butter Wine Sauce</i>	\$22.95
<i>Veal Parmigiana in a Tomato Sauce with Mozzarella</i>	\$22.95
<i>Veal Milanese sautéed in Seasoned Italian Bread Crumbs topped with Fresh Lemon & Parmigiana</i>	\$22.95
<i>Veal Saltimbocca topped with Prosciutto Mozzarella Spinach</i>	\$22.95
<i>Veal Sorrentino topped with Eggplant, Fresh Mozzarella & Tomatoes</i>	\$22.95
<i>Veal ala Sammy sautéed with Shrimp, Broccoli, Sundried Tomatoes, and Onions in a Delicate Cream Sauce</i>	\$24.95

BLACK ANGUS RIBEYE STEAK

<i>Steak Napoleon sautéed in a Red Wine, Rosemary, & Wild Mushroom Sauce over Garlic Mashed Potatoes</i>	\$31.95
<i>Steak Abuave sautéed in a Cognac Peppercorn Sauce over Julianne Vegetables</i>	\$31.95
<i>Steak Pizziola with sautéed Onions, Peppers, and Mushrooms in a Plum Tomato, Basil, and White Wine Sauce over Garlic Mashed Potatoes</i>	\$31.95

SEAFOOD

<i>Broiled Flounder</i>	\$20.95
<i>Flounder Franese in a Lemon Butter Wine Sauce</i>	\$22.95
<i>Flounder Milanese sautéed in Seasoned Italian Bread Crumbs topped with Fresh Lemon & Parmigiana</i>	\$22.95
<i>Clams Marinara sautéed in Marinara over Linguine</i>	\$22.95
<i>Calamari Marinara over Linguine</i>	\$22.95
<i>Grilled Salmon in Lemon Caper Sauce over Julianne Vegetables</i>	\$24.95
<i>Smoked Salmon and Sundried Tomatoes in a Brandy Cream Sauce over Penne</i>	\$24.95
<i>Almond Crusted Salmon over Garlic Mashed Potatoes in a Fresh Ginger Sauce</i>	\$24.95
<i>Shrimp Marinara or Fra Diavolo sautéed in Sweet or Spicy Marinara Sauce over Angel Hair</i>	\$24.95
<i>Shrimp & Mushrooms or Broccoli in Garlic and Oil over Linguine</i>	\$26.95
<i>Scallops Provinciale Sea Scallops sautéed with Diced Tomatoes, Garlic & Fresh Herbs over Angel Hair</i>	\$26.95
<i>Zuppa DiPesce with Fish of the Day, Shrimp, Clams, Mussels & Calamari in a Light Marinara Basil Sauce over Linguine</i>	\$27.95
<i>Shrimp and Scallops in a Creamy Lobster Sauce over Angel Hair Pasta</i>	\$29.95

HOMEMADE DESSERTS

Ask your server for our selection of homemade desserts

It's a pleasure to have you with us... Owner, Chef de Cuisine, Sammy