



All Day Menu



Snacks

SHRIMP COCKTAIL SCAPECE 19

Cauliflower & Peppers

ZUCCHINI FRITTI 18

Green Caesar Dip

PARMESAN TRUFFLE FRIES 12

Aioli

CHILLED CRUDO PLATE 24

Olive Oil, Capers, Chive

PROSCIUTTO & MELON ~24

Olive Oil, Summer Melons, White Balsamic, Basil

GRILLED YELLOWTAIL CARPACCIO ~24

Pistachio, Mint, Bottarga



Salads

ARUGULA, CURLY CRESS,
& PARMESAN SALAD 16

Black Truffle Vinaigrette

Add Pan Roasted Chicken 7 / Chilled Gulf Shrimp 9

SAMMIE'S CAESAR SALAD 18

White Anchovies, Pecorino, Chili Breadcrumbs

Add Pan Roasted Chicken 7 / Chilled Gulf Shrimp 9

ITALIAN COBB 19

*Little Gems, Garden Cress, 9 Minute Egg, Crispy Pancetta,
Gorgonzola Dolce, Avocado*

Please Add: Smoked Turkey 5

Pan Roasted Chicken 7 / Chilled Gulf Shrimp 9



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Sandwiches

LOBSTER ROLL 41

Fine Herb Aioli, Bib Lettuce

LE SUB BAGUETTE 18

*Salami Calabrese, Prosciutto, Smoked Turkey,
Aged Provolone, Calabrian Giardiniera, Fries or Slaw*

STV CLUB 18

*Smoked Turkey, Prosciutto, Bacon,
Provolone, Lettuce, Tomato, Aioli, Fries or Slaw*

PAN ROASTED WAGYU BURGER 24

*Fontina, Sweet Pepper & Onion, Garlic Aioli,
Served With Fries or Slaw*



Pastas

SPAGHETTI POMODORO 22

Eggplant, Ricotta Salata, Fresh Basil

FRESH CRESTE DI GALLO ~21

Pecorino Romano, Bottarga, Black Pepper



HAPPY HOUR

Monday to Friday 3 p.m. – 5 p.m.

Half off Spritz • \$2 off Beer, Wine and Cocktails

Spritz

SAINT VINCENT SPRITZ ~13

Aperol, Grapefruit, Rosemary-Honey, Prosecco

ROMAN HIGHBALL ~14

Montenegro, Lime, Ginger, Sparkling Water, Angostura

ROSA & TONIC ~13

Malfy Italian Grapefruit Gin, Fever Tree tonic, lemon, lime



House Cocktails

SCARLATTA ~15

*Hendrick's Gin, Beet Infused Vodka, Rose Cordial,
Lemon, Mint, Polynesian Kiss Bitters*

ITALIAN MARGARITA ~14

Cimarron Tequila, Cappelletti Aperitivo, Lime, Citrus Salt

ELYSIAN FIELDS ~17

*Exclave Rye, Como Blanc, Fresh Strawberry,
Lemon, Aquafaba*

BIRDS OF PARADISE ~14

*Hayman's London Dry, Lillet Blanc, Giffard Abricot,
Lemon, Basil*

TIKI FASHION ~17

*Ron Zacapa 23, Plantation Pineapple Rum,
Demerara, Angostura, Tiki Bitters*

PLOT TWIST ~16

*Choice of Tequila or Mezcal,
Serrano Agave, Pineapple, Cucumber, Cilantro, Mint, Basil,
Lime, Ginger, Combier, Aleppo Salt*



Martini

SAN LORENZO MARTINI ~16

1. Choose from Hayman's gin or Tito's vodka
2. Dry vermouth, olive brine, or straight up
3. Prepared shaken or stirred
4. Castelvetrano olive or citrus twist to garnish

COSMOPOLITAN CLASSICA ~15

Tito's vodka, Combier orange, lime, cranberry, twist

THE ESPRESSO MARTINI ~16

*Vodka, Tempus Fugit cacao, St. George NOLA,
Frangelico, Intelligentsia espresso*



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Wines by the Glass



SPARKLING

Bisson Glera Frizzante, Liguria ITA ~13/62

*Jean-Baptiste Adam Brut Rosé,
Crémant d'Alsace FRA ~18/88*

Delamotte Brut, Champagne FRA ~24/118



ROSÉ

Feudo Montoni, Etna Rosato, Sicily ITA ~16/62

Gavoty 'Récital', Côtes de Provence FRA ~19/74



WHITE

Attems, Pinot Grigio, Friuli ITA ~13/50

Benanti Carricante Etna Bianco, Sicily ITA ~19/74

*Vincent Girardin 'Cuvée Saint-Vincent' Chardonnay,
Burgundy FRA ~22/86*



RED

Bindi Sergardi 'Sammie's Fiasco' (1L), Chianti ITA ~14/65

Heitz Cellar Grignolino, Napa Valley CA ~17/66

Au Bon Climat Pinot Noir, Santa Barbara CA ~18/70

Auctioneer Cabernet Sauvignon, Napa Valley CA ~26/102



Beer

PERONI LAGER ~6

REISSDORF KÖLSCH ~8

PACIFICO ~6

BELL'S TWO HEARTED IPA — 7

URBAN SOUTH HAZY IPA ~7

AVAL CIDER ~9

EINBECKER N/A LAGER ~7

Coffee

INTELLIGENTSIA COFFEE

whole, almond & oat milks available

HOUSE DRIP ~3

ESPRESSO ~3.5

AMERICANO ~3.5

CAPPUCCINO ~5

LATTE ~5.5

COLD BREW ~4.5



Fresh Squeezed Juices

ORANGE JUICE ~7

GRAPEFRUIT JUICE ~7

SPICY GINGER GREEN ~9



Soft Drinks

TOPO CHICO ~4

COKE ~3.5

SPRITE ~3.5

DIET COKE ~3.5



Water

AGUA DE PIEDRA STILL ~8

AGUA DE PIEDRA SPARKLING ~8



Teas

ICED BLACK TEA ~3.5

HOT TEAS BY KILOGRAM ~5

*Turmeric & Tonic, Earl Grey, English Breakfast,
Jasmine Green*