



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 9 / Chilled Gulf Shrimp 11

SAMMIE'S CAESAR SALAD 18
White Anchovies, Pecorino, Chili Breadcrumbs
Add Pan Roasted Chicken 9 / Chilled Gulf Shrimp 11

ITALIAN COBB 19
*Little Gems, Garden Cress, 9 Minute Egg, Crispy Pancetta,
Gorgonzola Dolce, Avocado*
Please Add: Smoked Turkey 5
Pan Roasted Chicken 9 / Chilled Gulf Shrimp 11

All Day Menu



Sandwiches

LOBSTER ROLL 41

*Fines Herb Aioli, Bibb Lettuce
Served with choice of Fries or Slaw*

PORCHETTA CIABATA 21

*Fontina, Wild Rocket, Lemon Oil
Served with choice of Fries or Slaw*

STV CLUB 18

*Smoked Turkey, Prosciutto, Bacon,
Provolone, Lettuce, Tomato, Aioli,
Served with choice of Fries or Slaw*

PAN ROASTED WAGYU BURGER 24

*Fontina, Sweet Pepper & Onion, Garlic Aioli,
Served with choice of Fries or Slaw*



Pastas

SPAGHETTI POMODORO 22

Eggplant, Ricotta Salata, Fresh Basil

RICOTTA GNUDI EN BRODO 26

Roasted Summer Corn Guanciale, Basil Oil



HAPPY HOUR

*Sunday to Thursday 3 p.m. — 5 p.m.
Daily Beer, Wine and Cocktail Specials*

Spritz

SAINT VINCENT SPRITZ ~13

*Select Aperitivo, Grapefruit, Rosemary-Honey,
Sparkling Wine*

ROSMARINO ALTO ~14

Toki Japanese Whisky, Rosemary, Lemon, Soda

HURRICANE 75 ~14

*Plantation 3-Star Rum, Fassionola,
Lemon, Sparkling Wine*

LAVANDA TONICA ~14

Empress Gin, Lemon, Fever Tree Tonic



House Cocktails

ITALIAN MARGARITA ~14

Cimarron Tequila, Cappelletti Aperitivo, Lime, Citrus Salt

CAFFÈ NEGRONI ~16

Rey Campero Espadin, Campari, Cocchi Torino, Coffee Liqueur

BIRDS OF PARADISE ~14

Ford's London Dry, Lillet Blanc, Giffard Apricot, Lemon, Basil

IMMORTAL EMBRACE ~16

*Vecchia Romagna Brandy, Cedar Creek Apple Brandy,
Peach Cobbler Sciroppo*

BY THE FIREPLACE ~14

Monkey Shoulder Scotch, Cynar 70, Fig, Lemon

CHAI ME ON FOR SIZE ~20

House Rum Blend, Licor 43, Lemon, Masala Chai



Martini

RIDE ON MY VESPA ~18

*Glendalough Irish Gin, Belvedere Vodka,
Italicus Rosolio di Bergamotto,*

A LA LOUISIANE ~16

*Sazerac Rye, Benedictine,
Carpano Antica Formula Vermouth*

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

Scharffenberger Brut Rosé, Mendocino CA ~18/88

Delamotte Brut, Champagne FRA ~24/118

*Ruinart Blanc de Blancs
Brut, Champagne FRA ~60/298*



WHITE

Attems, Pinot Grigio, Friuli ITA ~13/50

Benanti Carricante Etna Bianco, Sicily ITA ~19/74

Flowers Chardonnay, Sonoma Coast CA ~22/86



ROSÉ

Feudo Montoni Etna Rosato, Sicily ITA ~16/62

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



ORANGE

*Field Recordings 'Skins' Chenin Blanc,
Central Coast CA ~15/58*



RED

Bindi Sergardi 'Sammie's Fiasco' (1L), Chianti ITA ~16/78

Brovia 'Vignavillej', Dolcetto d'Alba ITA ~17/66

*Thibault Liger-Belair 'Deux Terres',
Burgundy FRA ~18/70*

*Duc des Nauves Red Blend,
Côtes de Bordeaux FRA ~26/102*



Beer

PERONI ~6

PACIFICO ~6

GNARLY BARLEY JUCIFER IPA ~7

GNARLY BARLEY SKATER AID ~7

BELL'S TWO HEARTED IPA ~7

AVAL ROSE 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*