

## DESSERT

*AVAILABLE FROM 11AM — 10PM*

## DESSERT

### Cannoli 6ea

*choice of pistachio or chocolate*

### Tiramisu for Two 14

*espresso, mascarpone, rum zabaglione*

### Olive Oil Cake 12

*grilled & fresh peaches, whipped vanilla bean crème fraîche*

### Chocolate Layer Cake 12

*raspberry mousse, pistachio gelato*

### Gelato & Sorbetto 8

*choice of two: vanilla gelato, mint stracciatella gelato,  
buttermilk with lavender gelato, sweet corn gelato,  
mandarin sorbet*

### Caramel Ice Cream 10

*w/ coffee liqueur pour over*

## COCKTAILS

### HOUSE COCKTAILS

#### Italian Margarita 15

*lunazul tequila, cappelletti aperitivo, lime,  
citrus salt*

#### Birds of Paradise 16

*ford's london dry, lillet blanc, giffard  
apricot, lemon, basil*

#### Nostra Paloma 17

*LALO tequila, salted grapefruit, lime,  
soda*

#### Vieux Carre 16

*bonded rye whiskey, park cognac,  
cocchi di torino, benedictine*

#### Jungle Bird 16

*diplomatico mantuano rum, campari,  
pineapple, lime*

### SPRITZ

#### Saint Vincent Spritz 14

*aperol, grapefruit, rosemary-honey,  
sparkling wine*

#### Apricot Bellini 14

*giffard apricot, lime, sparkling wine*

### MARTINI

#### Vesper Bergamotto 18

*vodka, gin & italicus bergamotto - shaken  
hard with a twist*

#### The Espresso Martini 20

*vodka, tempus fugit cacao, coffee liqueur,  
frangelico, intetlligentsia espresso*

## WINES BY THE GLASS

### SPARKLING

Bisol 'Jeio' Brut, Prosecco *ITA* 14/68

J.B. Adam Brut Rosé, *Crémant d'Alsace FRA* 18/88

André Clouet Brut, *Champagne FRA* 26/128

### WHITE

Terlan Pinot Grigio, *Veneto ITA* 15/58

Benanti Carricante Etna Bianco, *Sicilia ITA* 21/82

Marine Layer Chardonnay, *Sonoma Coast CA* 21/82

### ROSÉ

Feudo Montoni 'Rosé di Adele', *Etna, Sicilia ITA* 15/58

Les Mesclances 'Charmes' Rosé, *Côtes de Provence FRA* 17/66

### ORANGE

Fuso 'Cala' Bianco, *Sicilia ITA* 14/54

### RED

Le Coeur de la Reine Gamay, *Loire FRA* 14/68

Moon Springs Pinot Noir, *Sonoma County CA* 15/58

Bindi Sergardi 'Sammie's Fiasco' (liter), *Chianti ITA* 16/78

Le Coeur de la Reine Gamay, *Loire FRA* 14/54

*Full wine list available upon request.*

## ALL DAY

*AVAILABLE FROM 11AM – 10PM*

## SANDWICHES

Pan-Roasted Wagyu Burger 24

*fontina, sweet pepper & onion, garlic aioli, choice of fries or hazelnut slaw*

STV Club 21

*smoked turkey, prosciutto, bacon, provolone, lettuce, tomato, aioli,  
choice of fries or hazelnut slaw*

Lobster Salad Sandwich 41

*toasted brioche, butter lettuce, dill pickles, served with salt & vinegar chips*

## PASTA

Spaghetti Pomodoro 22

*eggplant, ricotta salata, fresh basil*

Linguini Vongole 28

*manilla clams, chilies, breadcrumbs*

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## SALADS

Arugula, Curly Cress & Parmesan Salad 16  
*black truffle vinaigrette*

Sammie's Caesar Salad 18  
*white anchovies, pecorino, chili breadcrumbs*

Italian Cobb 19  
*little gems, garden cress, 9-minute egg, crispy pancetta,  
gorgonzola dulce, avocado*

### ADD ONS:

Pan-Roasted Chicken 9

Chilled Gulf Shrimp 11

## DRINKS

### FRESH SQUEEZED JUICE

Orange Juice 7

Grapefruit Juice 7

Spicy Ginger Green 9  
*grannysmith apple, celery, fresh ginger,  
lemon, spinach, pineapple, serrano*

### COFFEE & TEA

*by Intelligentsia*

House Drip 3

Espresso 3.5

Americano 3.5

Cappuccino 5

Latte 5.5

House Cold Brew 4.5

Black Iced Tea 3.5

Hot Tea 5

### BEER

Peroni 6

Pacifico 6

Gnarly Barley Jucifer IPA 7

Gnarly Barley Skater Aid 7

Abita Amber 7

Shacksbury x MML Bad Boy Cider 9

Athletic N/A 6

### SODA & WATER

Richard's Sparkling Rainwater 4

Coca Cola 3.5

Sprite 3.5

Diet Coke 3.5

Agua de Piedra Mineral Water 8

## BREAKFAST

AVAILABLE FROM 8AM — 10:30AM

## MAINS

Freshly Baked Biscuits,  
Breads & Muffins 9

*with seasonal jam & whipped butter*

Yogurt Parfait 9

*greek yogurt, honey granola, fresh berries*

Hotel Breakfast 21

*two eggs with toast, bacon, sausage or prosciutto,  
potato griddle cake*

French Omelet 21

*boursin, salted radish, butter lettuce, vinaigrette*

Shrimp & Polenta 30

*poached egg, parmesan, sofrito, horseradish*

Prime Filet & Eggs 56

*oregano creole butter, roasted shallot*

Sourdough Pancakes 18

*blueberries, maple syrup*

Eggs Florentine 31

*housemade english muffin, jumbo lump crab,  
sautéed spinach, lemon hollandaise*

Carbonara 22

*bucatini, bacon lardon, poached egg,  
bottarga, parsely*

## BREAKFAST SIDES

Olive Oil Fried Eggs 6

*with provolone & chives*

Spicy Italian Sausage 6

Applewood Smoked Bacon 6

Seasonal Fruit & Berries 6

Soft Polenta 7

*salted butter, chives*

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## SNACKS

Classic Shrimp Cocktail 18

*house cocktail, crab-boil saltines*

Zucchini Fritti 18

*green caesar dip*

Parmesan Truffle Fries 12

*aioli*

Yellowtail Carpaccio 19

*pistachio, mint, bottarga*

Tomato Tonnato 17

*caper berry, focaccia crouton, salsa verde*

Prosciutto & Melon 18

*burrata, white balsamic, basil*