

DESSERT

AVAILABLE FROM 11AM — 10PM

DESSERT

Cannoli 6

choice of pistachio or chocolate chip

Tiramisu for Two 14

espresso, mascarpone

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, mint stracciatella gelato,
sweet corn, mandarin sorbet*

Caramel Ice Cream 10

with 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 16

*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 15

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, intellightsia 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

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*

Semolina Fried Redfish Sandwich 21

bibb lettuce, tomato, fermented chili tartar sauce, choice of fries or hazelnut slaw

PASTA

Spaghetti Pomodoro 22

eggplant, ricotta salata, fresh basil

Linguini Vongole 28

manilla clams, chilies, breadcrumbs

ALL DAY
AVAILABLE FROM 11AM — 10PM

SALADS

Arugula, Curly Cress & Parmesan Salad 15
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 6
Grapefruit Juice 6
Spicy Ginger Green 9
*grannysmith apple, celery, fresh ginger,
lemon, spinach, pineapple, serrano*

COFFEE & TEA

by Intelligentsia

House Drip 4
Espresso 4
Americano 4
Cappuccino 5.5
Latte 6
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 4
Sprite 4
Diet Coke 4
Agua de Piedra Mineral Water 8

BREAKFAST

AVAILABLE FROM 8AM — 10:30AM

PLATES

Freshly Baked Buttermilk Biscuit 3

with seasonal jam & whipped butter

Hotel Breakfast 19

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

San Lo Omelette 18

spicy italian sausage, spinach, fontina, arrabiatta

French Omelette 17

boursin, butter lettuce, salted radish, vinaigrette

Breakfast Sandwich 13

*provolone, scrambled eggs, choice of bacon or
sausage on a homemade bun*

Avocado Croissant 17

crushed avocado, poached egg, arugula, parmesan

Buttermilk Pancakes 16

blueberries, maple syrup

Eggs Florentine 26

*jumbo lump crab, sautéed spinach, lemon
hollandaise*

Benedict Calabriana 22

*chili charred broccolini, prosciutto cotto, poached
eggs & hollandaise*

Carbonara 19

bucatini, bacon lardons, poached egg, parsley eggs

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

SNACKS

AVAILABLE FROM 11AM — 10PM

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