

## 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

*aviation gin, lillet blanc, giffard apricot,  
lemon, basil*

### Amari Isle 16

*hotel saint vincent amari blend,  
grapefruit, caramelized fig*

### Limoncello Daisy 16

*lalo tequila, limoncello, lemon, orange*

### Oaxacan Gelato 16

*rey campero espadin, campari, creme de  
cacao, cocchi di torino, fernet bruto*

### St. Ember NO-Groni 15

*st. ember non-alc mezcal, giffard non-alc  
apertif, lyre's non-alc rosso*

## SPRITZ

### Saint Vincent Spritz 14

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

### Strega Smash 16

*strega, argricole & jamaican rums,  
pineapple, lime, sparkling wine*

## MARTINI

### San Lorenzo Martini 17

*choice of 1876 vodka or ford's gin with  
dolin dry vermouth, citrus oils, maldon  
salt tincture - shaken hard,  
served with olives*

### Sammie's Manhattan 17

*rye whiskey, hotel saint vincent amari  
blend, angostura bitters*

### The Espresso Martini 20

*vodka, tempus fugit cacao, coffee liqueur,  
frangelico, intelligentsia 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 La Boncia, *Chianti ITA* 16/78

*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*

### 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*

### 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 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*

#### French Omelette 17

*boursin, butter lettuce, salted radish, vinaigrette*

#### Breakfast Sandwich 13

*provolone, scrambled eggs, arugula, aioli, 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*

## 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 27

*caramelized pistachio, creole spice, lemon & chive*

#### Burrata 18

*grilled king trumpet mushrooms,  
charred citrus salsa, hazelnut*

### 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*