

# Sammie's

*"A Little Taste of Old Italy  
in Austin, Texas"*

## ANTIPASTI

- Roasted Peppers & Anchovy **12**
- Housemade Mozzarella Sticks *arrabiata & basil ranch* **18**
- Warm Burrata *salsa verde with grilled focaccia* **17**
- Sammie's Meatballs *whipped ricotta* **19**
- Crispy Calamari *lemon & arrabiata* **21**
- Yellowtail Carpaccio\* *pistachio, mint & bottarga* **22**
- Shrimp Francese *"Marjorie's favorite"* in lemon butter **25**
- Sauteed Clams & Arrabbiata *grilled homemade focaccia* **28**

## INSALATA

- Caesar Salad alla Tommy **18**
- Arugula Salad **17**  
*lemon vinaigrette & parmesano reggiano*
- Caprese **18**  
*heirloom tomato & marinated mozzarella*
- "Rudy's Famous"**
- Italian Chopped Salad **18**

## PASTA

- |   |   |  |
|---|---|--|
| Campanelle Cacio e Pepe <b>29</b><br><i>lemon &amp; bottarga</i>  | Rigatoni <b>32</b><br><i>bolognese, parmesano reggiano &amp; parsley</i>                  | Lumache alla Vodka <b>34</b><br><i>ricotta &amp; sesame garlic breadcrumbs</i> |
| Lobster Chitarra <b>48</b><br><i>calabrian chili &amp; fennel</i> | Squash & Ricotta Cannelloni <b>32</b><br><i>taleggio fondua, mushroom &amp; gremolata</i> | Mafaldine <b>40</b><br><i>funghi &amp; tartufo</i>                             |

## GRIGLIA

*Cooked over post oak on our custom Millscale Tuscan grill*

- Texas Red Snapper *blistered cherry tomatoes & lemon salsa verde* **47**
- Pork Chop *maitake mushroom & marsala brandy cream sauce* **60**
- 12oz Prime New York Strip Steak\* *calabrian cowboy butter, arugula, grilled lemon* **75**
- 12oz Bone-in Veal Chop *arugula, grilled lemon & demi-glace* **80**

## CONTORNI

*15 each*

- Brussels Sprouts  
*crispy prosciutto, sage, hot honey & parmesan*
- Cipollini Oreganata
- Crispy Potatoes  
*rosemary & parmesan*
- Grilled Broccoli  
*extra virgin olive oil, lemon & sea salt*

### For the Table

#### Bistecca alla Fiorentina

*36oz usda prime porterhouse, roasted garlic & rosemary* **150**

## Sammie's Classics

- Linguini Vongole **38**  
*manila clams, garlic, calabrian chili, white wine*
- Sammie's Lasagna **38**  
*bolognese, fresh mozzarella, arrabiata*
- Spaghetti with Meatballs **32**  
*"Chef Nick's Family Recipe"*
- Cheese Ravioli **35**  
*bolognese, parmesano reggiano, parsley*

#### Chicken Piccata **45**

#### Veal Marsala **50**

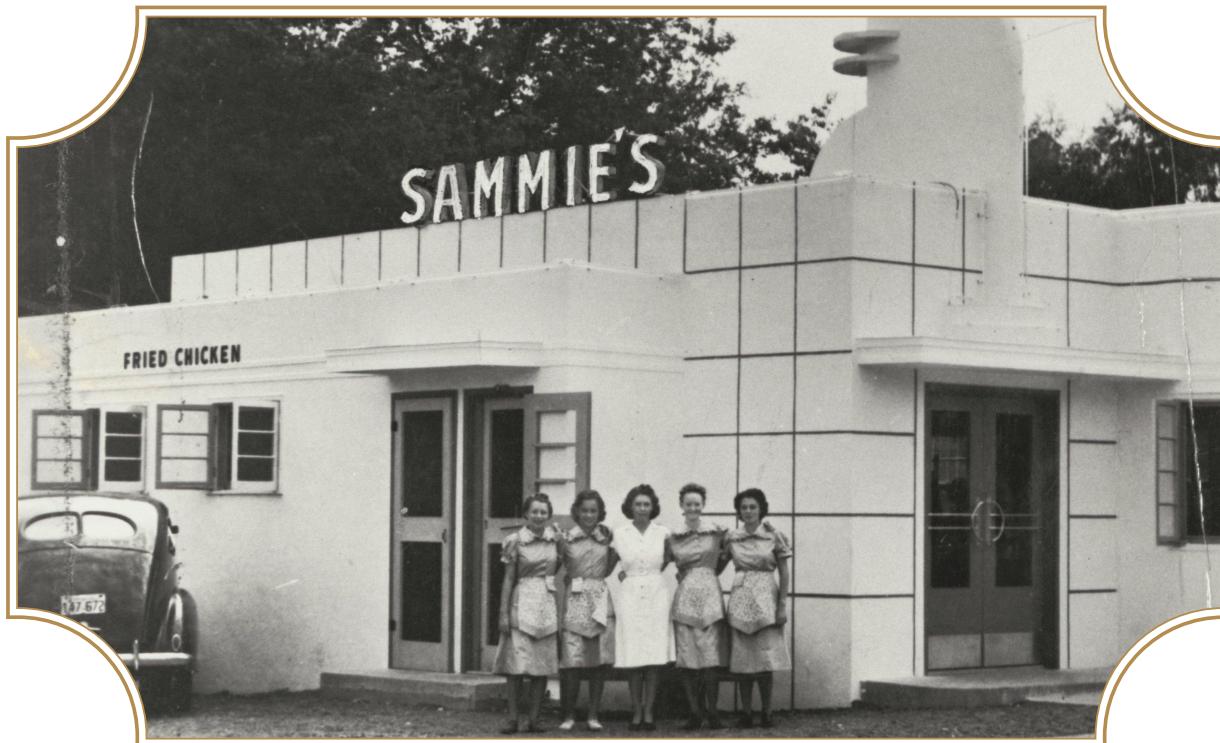
**Joe Leoni** **45**  
*chicken francese with pepperoncini*  
*"The Worst Thing on the Menu"*

*Served with spaghetti aglio e olio*

#### Veal Parmigiana **65** *bone-in chop*

#### Eggplant Parmigiana **35**

#### Chicken Parmigiana **45**



## SAMMIE'S ITALIAN

*On the banks of Shoal Creek, Sammie's is the most fun you can have on Sixth Street these days. A little taste of old Italy in downtown Austin, Sammie's celebrates the great red sauce tradition—drawing inspiration from legendary Italian-American restaurants from Brooklyn to Los Angeles.*

*This location has long been part of Austin's story. In 1939, Mildred Joseph—matriarch of the Joseph family—opened the original Sammie's Drive-In right here. Decades later, it became home to the beloved Hut's Hamburgers, where many of the same booths and floors still remain, carrying forward the unbeatable Austin spirit.*

*Through the longtime friendship between Sammie Joseph III and Larry McGuire, who first met at Austin High, MML Hospitality brought Sammie's to life once again in a new way—continuing the story of this historic property with the Joseph family at its heart. Mildred's legacy lives on in our semi-private dining space, fittingly named Mildred's Room, and in the spirit of community that fills the restaurant. The walls are lined with framed photos of Sammie's regulars, including generations of the Joseph family, preserving the deep roots and personal stories that make Sammie's feel like home.*