

Sammie's

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

ANTIPASTI

- Roasted Peppers & Anchovy **12**
- Housemade Mozzarella Sticks *arrabiata & basil ranch* **18**
- Burrata *castelvetrano and pinenut agrodolce with grilled focaccia* **18**
- 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 29 <i>lemon & bottarga</i>	Rigatoni 32 <i>bolognese, parmesano reggiano & parsley</i>	Lumache alla Vodka 34 <i>ricotta & sesame garlic breadcrumbs</i>
Lobster Chitarra 48 <i>calabrian chili & fennel</i>	Squash & Ricotta Cannelloni 32 <i>taleggio fondua, mushroom & gremolata</i>	Mafaldine 40 <i>funghi & tartufo</i>

GRIGLIA

Cooked over post oak on our custom Millscale Tuscan grill

- Texas Red Snapper *grilled artichoke hearts, roasted tomato butter* **48**
- 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**
- Cipollini Oreganata
- Brussels Sprouts
crispy prosciutto, sage, hot honey & parmesan
- Crispy Potatoes
rosemary & parmesan
- Grilled Broccoli
extra virgin olive oil, lemon & sea salt
- Cherry Pepper Caponata
caper, rosemary, anchovy breadcrumbs

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

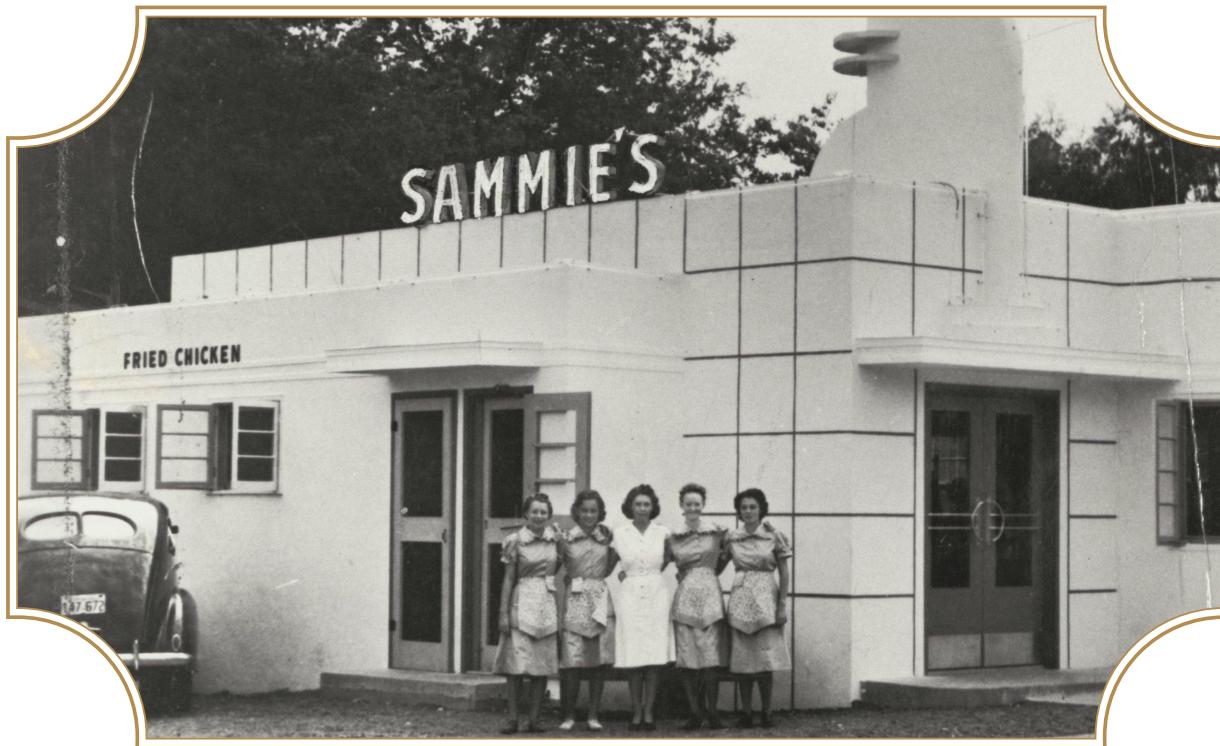
Veal Parmigiana **65** *bone-in chop*

Eggplant Parmigiana **35**

Chicken Parmigiana **45**

McML Hospitality

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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.