

# Sammie's

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

## ANTIPASTI

- Roasted Peppers & Anchovy 12
- Housemade Mozzarella Sticks *arrabbiata & basil ranch* 18
- Burrata *castelvetrano and pinenut agrodolce with grilled focaccia* 18
- Sammie's Meatballs *whipped ricotta* 19
- Crispy Calamari *lemon & arrabbiata* 21
- Yellowtail Carpaccio\* *pistachio, mint & bottarga* 22
- Shrimp Francese *"Marjorie's favorite" in lemon butter* 26
- Sauteed Clams & Arrabbiata *grilled homemade focaccia* 28

## INSALATA

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

## PASTA

- Campanelle Cacio e Pepe 30  
*lemon & bottarga*
- Rigatoni 34  
*bolognese, parmigiano reggiano & parsley*
- Lumache alla Vodka 34  
*ricotta & sesame garlic breadcrumbs*
- Lobster Chitarra 52  
*calabrian chili & fennel*
- Spring Pea & Ricotta Cannelloni 34  
*talleggio fonduta, pesto & asparagus*
- Mafaldine 40  
*funghi & tartufo*

## ALLA GRIGLIA & IN PADELLA

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

- Halibut *acqua pazza, fingerling potatoes, kalamata olives* 50
- 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

*For the Table*

### Bistecca alla Fiorentina

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

## 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*

## Sammie's Classics

- Linguini Vongole 38  
*manila clams, garlic, calabrian chili, white wine*
- Sammie's Lasagna 38  
*bolognese, fresh mozzarella, arrabbiata*
- Spaghetti with Meatballs 34  
*"Chef Nick's Family Recipe"*
- Cheese Ravioli 35  
*bolognese, parmigiano reggiano, parsley*

Chicken Piccata 45

Veal Marsala 50

Joe Leoni 45

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

Veal Parmigiana 65  
*bone-in chop*

Eggplant Parmigiana 37

Chicken Parmigiana 45

*Served with spaghetti aglio e olio*

*MoML 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.*