

# 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*
- Green Pea & Ricotta Cannelloni *34*  
*tallegio 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*

- Cherry Pepper Caponata
- Brussels Sprouts  
*mint, ricotta salata & bacon breadcrumbs*
- Fingerling Potatoes  
*rosemary & parmesan*
- Grilled Broccoli  
*extra virgin olive oil, lemon & sea salt*
- Stuffed Sweet Peppers  
*ricotta, calabrian chili & castelvetrano olives*

## 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*

### MML 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.*