

HOUSE COCKTAILS

MARGARITA \$12

Lunazul Tequila, Giffard
Orange, Lime

NEGRONI \$12

Ford's Gin, Campari, Sweet
Vermouth

DRAFT APEROL SPRITZ \$12

Aperol, Prosecco,
Orange

FROZEN!

ESPRESSO MARTINI \$12

1876 Vodka, Luxardo Coffee,
Bailey's, Espresso Cold Brew

LIME-ADE \$5

add your favorite booze +7

BEER

DRAFT

Pint/Pitcher

Genesee Cream Ale \$5/\$20

Meanwhile IPA \$8/\$32

BOTTLES & CANS

Coors Banquet 16 oz. \$5

Modelo Especial. \$6

Moretti Italian Lager \$6

Shacksbury Cider \$6

Meanwhile Pils 16 oz. \$8

Pinthouse Jellyfish IPA 16 oz. ... \$10

Best Day Hazy IPA (N/A). \$6

SOFT DRINKS

CLEAN Yerba Mate \$5

Coke, Diet Coke, Sprite ... \$3.50

Dr. Pepper \$3.50

Rambler Sparkling \$4

Acqua Panna 16 oz. \$4

WINE

BY THE GLASS

French Brut Sparkling. \$10/25

Moon Springs Sauvignon Blanc. . \$12/30

Pala Chiaro Rosé. \$12/30

Moon Springs Pinot Noir. \$12/30

BY THE CAN 250ML

Ramona Grapefruit Spritz. \$12

Sfera White Wine. \$12

Sfera Rosé Wine. \$12

Sfera Red Wine. \$12

SPARKLING

Cleto Chiarli Lambrusco 375ml. \$18

Berlucchi Italian "Champagne"... \$50

WHITE

Kurtatsch Pinot Grigio. \$35

Terra Alpina Chardonnay. \$35

RED

Sammie's Fiasco (1 Liter). \$45

Marchesi di Gresy Nebbiolo. \$45

Aia Vecchia Cabernet Blend. \$40

N/A PICK!

St. Agrestis Phony-Negroni . . . \$7.50

Best Day Hazy IPA (N/A). \$6

PIZZA



THE **All Star** TEAM



16" PIZZA - No substitutions, please!

#1 NYC CHEESE\$17

Pomodoro, Whole Milk Mozzarella,
Garlic, Fresh Oregano, Parmesan

#2 CLASSIC PEP.....\$19

Pomodoro, Pepperoni, Whole Milk
Mozzarella, Garlic, Fresh Oregano,
Parmesan

#3 7 TRAIN\$28

Sammie's Bolognese, Fresh Mozzarella,
Garlic Confit, Sundried Tomato, Ricotta

#4 MARGHERITA\$24

Pomodoro, Fresh Mozzarella, Basil,
Extra Virgin Olive Oil

#5 CHIN MUSIC\$28

Arrabbiata, Whole Milk Mozzarella,
Fresh Mozzarella, Calabria Nduja, Fresno
Peppers, Cherry Peppers, Calabrian Chili
Garlic Oil, Fresh Basil, Hot Honey

#6 The DOCK ELLIS\$28

Fontina, Mozzarella, Provolone, Garlic
Confit, Shaved Mushrooms, Thyme,
Truffle Oil, Parmesan

#7 BIG SID\$28

Arrabbiata, Garlic Confit, Whole Milk
Mozzarella, Fresh Mozzarella, Pistachio
Mortadella, White Onion, Pineapple
Chunks, Fresh Oregano, Garlic Oil,
Grated Parmesan

#8 The PIAZZA\$28

Italian Sausage, Pomodoro, Whole
Milk Mozzarella, Roasted Italian Sweet
Peppers, Shallot, Basil, Black Olive,
Roasted Mushroom, Calabrese Salami

DIPS &

D-U-N-K-S

\$1.00

Hot Honey, Ranch,
Arrabbiata, Pomodoro,
Creamy Garlic,
Sammie's Chili Crisp
Gatti's Ranch Bowl \$5

BUILD-YOUR-OWN Favorite

16" PIZZA - \$17

START WITH

Pomodoro & Choice of Fresh or Shredded Mozzarella
or Make it a White Pie + \$1

CLASSICS - \$2

Garlic, Roasted Garlic,
Red Onion, Basil, Pickled Jalapeno,
Mushroom, Spinach, Roasted Peppers

FAVORITE SPECIALTIES - \$3

Pepperoni, Meatball, Calabrese Salami,
Anchovy, House Made Italian Sausage,
Calabrian Chili, Castelvetro Olives

HALL-OF-FAME HOAGIES

Available in
Half or Full
on a house-baked
Sesame Hoagie

ITALIAN \$14 / \$24

Capicola, Pistachio Mortadella, Provolone, Red Wine Vinaigrette, Shredded Lettuce, Tomato, Onion, Hoagie Spread

SAMMIE'S MEATBALL \$16 / \$24

Arrabbiata, Provolone, Mozzarella Cheese

SAMMIE'S CHICKEN PARMESAN \$14 / \$24

Chicken Cutlet, Arrabbiata, Mozzarella, Parmesan

THE EXTRA INNING

SAMMIE'S MEATBALLS \$16

Arrabbiata, Whipped Ricotta, Parsley, Chili Flake

CLASSIC SALADS

ARUGULA SALAD \$12

Lemon Vinaigrette, Parmesan

RUDY'S FAMOUS CHOPPED SALAD \$14

Salami, Iceberg Lettuce, Radicchio, Red Onions, Parmesan, Red Wine Vinaigrette

CAESAR SALAD À LA TOMMY \$14

Parmesan, Crispy Chile Breadcrumb

Desserts

CHOCOLATE CANNOLI \$6

ORANGE MARMALADE CAKE \$6