

Sammy's

Authentic
**ITALIAN
RESTAURANT**

APPETIZERS

SMOKED SALMON & SHRIMP COCKTAIL

Served with Homemade Cocktail Sauce and Lemon

PORTABELLA OREGANATO

*Sautéed with White Wine, Oil and Garlic, Stuffed with Herbs
and Parmesan Seasoned Bread Crumbs*

ENTREES

SHRIMP ALA ADAM

*Shrimp and Sautéed Calamari with Roasted Red Peppers
in a Vodka Cream Sauce over Linguine*

SHRIMP and/or SCALLOPS CARBONARA

*Sautéed with Proscuitto and Shallots served over Fettuccini
in a Classic White Cream Sauce*

GROUPEL WITH FRESH HERBS

With White Wine and Roasted Garlic served with Julienne Vegetables

RED SNAPPER CALIBRAISE

*Sautéed with Fresh Plum Tomatoes, Fresh Herbs and
Olives in a White Wine Sauce with Julienne Vegetables*

NORWEGIAN SALMON OR SCALLOPS

Sautéed with Caviar in a White Cream Sauce

CHICKEN OR VEAL ABRUZZI

*Topped with Proscuitto, Sun-Dried Tomatoes, and Shallots
in a Brandy Cream Sauce over Fettuccini*

CHICKEN OR VEAL FLORENCE

*Sautéed with Italian Sausage and Spinach in White Wine and
Lemon Sauce over Angel Hair Pasta*

