

PIZZAS

CHICAGO STYLE

10"

16"

18"

CHEESE	\$14\$17\$20
DEEP DISH	\$20\$22\$28
BUILD YOUR OWN WITH ADD ONS	\$14\$17\$20

BRICK OVEN

10"

16"

18"

CHEESE	\$14\$18\$20
SICILIAN	\$18\$24\$28
Sausage, mushrooms, onions, green pepper, oregano and romano cheese			
MARGHERITA	\$16\$20\$24
Fresh mozzarella, crushed plum tomatoes and basil			
CALZONE	\$16		
Tomato sauce, mozzarella cheese, extra virgin olive oil and oregano			

TOPPINGS (ADD ONS) \$2 \$3 \$4

Sausage, pepperoni, italian beef, chicken, meatballs, bacon

Mushrooms, green peppers, onion, artichoke hearts, pepperoncini, hot or mild giardiniera, spinach, black olives, basil, cherry tomatoes, anchovies, buffalo mozzarella

APPETIZERS

STUFFED MUSHROOMS

Italian sausage, five cheese blend, garlic-herb butter \$12

SPINACH & ARTICHOKE DIP

A delicious blend of spinach, artichoke hearts and a creamy rich parmesan cheese, presented with homemade crostini bread \$12

JUMBO WINGS (NAKED OR BREADED)

Served with your choice of sauce: BBQ, buffalo, teriyaki, garlic parmesan or mango habanero sauce traditional (6 for \$12 or 12 for \$18) • boneless (12 for \$18)

MOZZARELLA STICKS

Mozzarella cheese coated with an italian seasoned breading then fried to a golden crisp, served with our homemade marinara sauce \$12

ITALIAN BEEF ROLLS

Three Italian beef rolls with giardiniera \$12

CHICKEN TENDERS WITH FRIES

Four lightly breaded chicken strips served with your choice of sauce \$15

BEEF SLIDERS

Handmade sirloin patties with cheese, grilled onion and pickle \$16

STEAK FILET SLIDERS

Three slow-roasted, hand-carved filet steak sliders served with au jus and horsey sauce \$20

GARLIC BREAD

Served with our homemade marinara sauce \$8

TOASTED RAVIOLI

Golden brown cheese-filled ravioli served with our marinara sauce \$10

BRUSCHETTA

Toasted italian bread topped with diced tomatoes, garlic, basil and olive oil \$12

GRANDFATHER MEATBALL

Our speciality meatball served with our homemade marinara sauce \$10

CALAMARI (FRIED OR GRILLED)

Tender squid, lightly floured \$17

BAKED CLAMS

Baked clams with seasoned bread crumbs | half dozen \$11 • 12 for \$22

SAUSAGE & PEPPERS

Sautéed sausage and peppers, white wine, garlic and spices \$18

SOUP OF THE DAY

Ask your server for more details | Cup \$6 • Bowl \$8

SALADS

Salad Dressings: Big Sammy's • Ranch • Creamy Garlic • Italian • Bleu Cheese • Caesar

GARBAGE SALAD

Tuscan spring mix, chopped romaine lettuce, cucumber, salami, ham, Provolone cheese, red onion, tomatoes, olives, cucumber, artichokes, hearts of palm, pepperoncinis. Served with our homemade Italian Dressing \$14

GARDEN SALAD

Tuscan spring mix and chopped romaine lettuce topped with shredded red cabbage, cucumbers, shredded cheese, cherry tomatoes, and croutons served with your choice of dressing \$8

CHOPPED SALAD

Romaine and iceberg lettuce mix, ditalini pasta, diced chicken, crispy bacon, tomatoes, gorgonzola cheese, green onion and red cabbage served with your choice of dressing \$16

CAESAR SALAD

Crispy bed of romaine lettuce topped with croutons, and freshly grated parmesan cheese. Caesar dressing served on the side \$12 | add chicken \$3 • add steak \$5

SANDWICHES

BIG SAMMY'S SUB

Genoa salami, mortadella, capicola, ham, fresh mozzarella, fresh basil, big sammy's dressing, lettuce, tomatoes and onion \$17

CHICKEN CAESAR WRAP

Chicken breast, chopped romaine lettuce, creamy caesar dressing, croutons and parmesan cheese rolled-up in a spinach flavored tortilla \$15

ITALIAN BEEF

Slow-roasted Italian beef, thinly sliced, and served on freshly baked french bread \$14

1/2LB BURGER

Handmade sirloin served with lettuce, tomato, raw onion and pickle with chips or fries \$16

RIBEYE STEAK SANDWICH

Loaded with roasted onions, peppers and mushrooms with melted cheese and aioli sauce on a french bread \$18

MEATBALL SANDWICH

Our homemade meatballs served on italian bread with melted mozzarella and topped with our homemade marinara sauce \$16

ITALIAN PANINI

Genoa salami, mortadella, capicola, ham, provolone, lettuce, onion, tomato and big sammy's dressing \$15

BUFFALO CHICKEN SANDWICH

Battered fried chicken breast tossed in our buffalo sauce served with lettuce, tomato, avocado and a side of bleu cheese dressing \$15

GRILLED CHICKEN SANDWICH

Tender grilled chicken breast served on a brioche bun with lettuce, tomato and a side of mayo \$15

ENTREES served with bread add soup or salad for \$2

PENNE, SPAGHETTI, LINGUINE, FETTUCINIE OR ANGEL HAIR

Marinara or aglio e olio \$17 (family style pasta bowl \$32)
alfredo, bolognese or vodka for \$18 • add chicken \$6 • add shrimp \$8

GNOCCHI

Your choice of sauce \$19

RAVIOLI (MEAT OR CHEESE)

Your choice of sauce \$18

SHRIMP & BROCCOLI LINGUINE

Shrimp and broccoli sautéed with olive oil and garlic \$23

CLAMS IN LINGUINE

Pasta with fresh clams in a red or white sauce \$23

LASAGNA

Homemade recipe | meat \$19 • cheese \$18

EGGPLANT PARMESAN

Battered eggplant layered with marinara and mozzarella baked \$18

RIBEYE

Grilled ribeye with red wine demiglaze served with your choice of potato or vegetable
8oz \$23 • 12oz \$29

CHICKEN PARMIGIANA

Breaded chicken breast with tomato sauce and mozzarella cheese served over pasta \$21

CHICKEN VESUVIO (BONE-IN)

Chicken with olive oil, garlic, wine and spices served with vesuvio potatoes \$23

CHICKEN LIMONE

Chicken breast with a delicate lemon sauce served over pasta \$23

SIDES

DINNER SALAD \$5
FRENCH FRIES \$5
SWEET POTATO FRIES \$5
LOADED MASHED POTATOES \$5

BAKED POTATO \$5
LOADED BAKED POTATO \$6
VESUVIO POTATOES \$6
HOMEMADE CHIPS \$5

ONION RINGS \$7
SAUTÉED VEGGIES \$6
STEAMED BROCCOLI \$6
SAUTÉED SPINACH \$6

DESSERTS

N.Y. CHEESECAKE

Classic New York style cheesecake \$6

TRADITIONAL CANNOLI

Topped with chopped pistachios or chocolate chips and powdered sugar \$6

BROWNIE SUNDAE

Fudge brownie, vanilla bean ice cream, chocolate syrup with cherry on top \$7

TIRAMISU

Marscapone cheese, biscotti cookies and espresso coffee \$8

WEEKEND SPECIALS

FISH SPECIAL

Fresh fish of the day • Market Price

PRIME RIB

Choice of potato & vegetable • Market Price

The FDA advises that consuming raw undercooked meats, poultry, seafood or eggs increases your risk of foodborne illness. Prices subject to change without notice.

SPECIALTY DRINKS

OLD FASHIONED

Four Roses Bourbon, demerara sugar, syrup, bitters, orange and a Filthy Cherry

LIMONCELLO SPRITZ

Fresh lemon, Simple Syrup, Limoncello, Prosecco

MARGARITA

Casamigos Blanco Tequila, orange liqueur, Agave, fresh lime- make it a flavor or spicy

BEER

ON TAP

MILLER LITE
COORS
GUMBALLHEAD
BLUE MOON
GUINNESS
SEASONAL

BOTTLE/CAN

MILLER LITE
BUD LIGHT
BUDWEISER
MICHELOB
COORS LIGHT
HEINIKEN
CORONA
CORONA PREMIER

GUMMYLICIOUS
LAGUNITAS IPA
ANTI-HERO
DAISY CUTTER
BUSCH LIGHT
PABST BLUE RIBBON
OLD STYLE
STELLA ARTOIS

AMSTEL LIGHT
PERONI
PACIFICO
MILLER 64
MILLER HIGH LIFE
ANGRY ORCHARD
CIDER BOYS
CORONA NON-ALCOHOLIC
HEINIKEN NON-ALCOHOLIC

SELTZER

WHITE CLAW (VARIETY)
HIGHNOON (VARIETY)
CARBLISS (VARIETY)

WINE

RED

NEVIO MONTEPULCIANO D'ABRUZZO \$11/\$40
ANGELINE CABERNET SAUVIGNON \$10/\$36
HIGH HEAVENS VINTNERS
CABERNET SAUVIGNON \$11/\$40
SILVER OAK CABERNET SAUVIGNON \$ - /\$150
SASYR SUPER TUSCAN \$13/\$48
MON FRERE PINOT NOIR \$10/\$36

WHITE

CAVIT PINOT GRIGIO \$8/\$28
YEALANDS SAUVIGNON BLANC \$9/\$32
BATASIOLO GAVI PINOT GRIGIO & SAUVIGNON \$12/\$44
LOS VASCOS CHARDONNAY \$8/\$28
MADDALENA CHARDONNAY \$10/\$36

SPARKLING & SWEET WINE

COTÉ MAS ROSE \$9/\$32
LUNETTA PROSECCO \$10.50 SPLIT
ROSCATO MOSCATO \$8/\$28
RED/WHITE SANGRIA (SEASONAL) \$8