

DINNER MENU



Starters

CALAMARI

Fried squid, lemon and a spicy tomato sauce 11.00

CAPRESE

Fresh mozzarella, tomato, basil 10.00

CARPACCIO

Thin slices of beef filet with arugula, extra virgin olive oil and lemon 13.00

SHRIMP SCAMPI

Shrimp sauteed in olive oil, lemon, garlic, chile flakes, parsley and pinot grigio wine 16.00

MUSSELS & CLAMS IN TOMATO BROTH

Mussels and clams in a tomato garlic herb broth 14.00

ANTIPASTO

Assorted Italian meats and cheeses, olives, roasted peppers 18.00

Pizza

MARGHERITA PIZZA

Homemade tomato sauce, mozzarella and fresh basil 12.00

PROSCIUTTO

Topped with prosciutto from Parma 14.00

SULAMI

Topped with prosciutto, coppa, salami and mortadella 14.00

CHICKEN BRUSCHETTA SPECIAL

Fresh tomato, basil, oregano, red onion and chicken 16.00

SAM'S SPECIAL

Olive pesto, fresh tomato, mushrooms, onions and mozzarella cheese 14.00

MEATBALL, ARTICHOKE & RED ONION

Homemade tomato sauce, mozzarella and parmesan cheese 14.00

BBQ CHICKEN

Smoky BBQ sauce, mozzarella and cheddar cheese, topped with crispy onion strings 14.00

Tuscan Grill

Soup

CUP 5.00 BOWL 7.00

MINISTRONE

Tuscan style, all vegetable soup

SOUP OF THE DAY

Ask your server for today's selection

Salads

ORGANIC MIXED GREEN

Baby greens with tomato and crostini tossed with house vinaigrette 8.00

COACHELLA VALLEY CITRUS SALAD

Shredded romaine, Ruby Red grapefruit, mandarin orange, hearts of palm, diced tomato, red onion and toasted almonds tossed with our house ranch dressing 13.00

CLASSIC CAESAR

Hearts of romaine, hand-grated Parmesan Reggiano, housemade croutons tossed with Caesar dressing 10.00

PALM CANYON CHICKEN CAESAR

Our classic Caesar topped with a char-grilled chicken vegetable skewer 13.00

ROMAINE WEDGE

Cold crisp romaine wedge topped with diced tomato, cucumber, bacon, red onion and gorgonzola cheese with creamy garlic dressing 12.00

SOUTHWEST "BROKEN" CROSTINI

Crunchy tossed salad with tomato, avocado, bacon, roasted corn, black beans, red onion and honey mustard dressing 14.00

SAMMY G CHOP SALAD

Hand chopped and tossed lettuce, tomato, bacon, gorgonzola cheese, chicken breast and avocado with our house dressing 13.00

Fresh Housemade Pasta & Risotto

GNOCCHI

Small potato dumplings in a fresh tomato basil sauce, four cheese or pesto sauce 16.00

EGGPLANT PARMESAN

Not breaded-eggplant, baked with mozzarella and tomato-basil sauce 16.00

RAVIOLI POMODORO

Filled with ricotta cheese and spinach in a tomato-basil sauce 16.00

WILD MUSHROOM RAVIOLI

With marsala cream sauce 17.00

HOMEMADE LASAGNA

Tomato meat sauce, three cheese filling 16.00

SHRIMP RISOTTO

Rice and shrimp in a tomato-cream sauce 24.00

MIXED SEAFOOD RISOTTO

Rice with shrimp, mussels, clams and calamari, olive oil, garlic and tomatoes 26.00

Choice of Pasta

Choose your sauce, choose your pasta! Penne, Spaghetti, Linguine, Cappellini or Fettuccine

Add chicken 2.00 Add Shrimp 3.00 (per)

ARRABIATA

Tomato, garlic and crushed red pepper 13.00

FRESH TOMATO

Chopped fresh tomato, garlic, basil and extra virgin olive oil 13.00

VODKA ROSE SAUCE

Tomato vodka cream sauce and pancetta bacon 16.00

PRIMAVERA

Fresh seasonal vegetables, extra virgin olive oil, garlic and herbs 16.00

SMOKED SALMON

Smoked salmon in a light vodka cream sauce 17.00

SAUSAGE & PEPPERS

Mild Italian sausage with bell peppers, onions and marinara sauce 16.00

FRESH PRAWNS

Fresh prawns with marinara, alfredo, diablo or scampi sauce 22.00

CARBONARA

Pancetta bacon, egg yoke, parmesan and fresh ground black pepper 16.00

MUSSELS & CLAMS

Fresh clams and mussels in a tomato broth 18.00

HOMEMADE MEATBALLS

With meat sauce 16.00

Meats

Served with potato of the day or shoestring fries and vegetable

VEAL WITH PROSCIUTTO

Veal scaloppini with prosciutto and sage in a white wine lemon sauce 27.00

VEAL MARSALA

Veal scaloppini with a mushroom marsala wine sauce 25.00

VEAL PARMESAN

Breaded veal, marinara sauce and melted mozzarella 27.00

RIB-EYE STEAK

14 oz rib-eye. Our house specialty! 30.00

NEW YORK STRIP STEAK

12 oz strip steak grilled to perfection 28.00

FILET MIGNON

8 oz filet grilled to perfection 30.00

Chicken

Served with potato of the day or shoestring fries and vegetable

CHICKEN MARSALA

Chicken topped with a mushroom marsala wine sauce 18.50

CHICKEN MILANESE

Breaded chicken breast 18.50

CHICKEN PICATTA

Chicken topped with lemon butter caper sauce 18.50

CHICKEN PARMESAN

Chicken breast, marinara sauce and melted mozzarella 18.50

CHICKEN CARBONARA

Chicken breast, pancetta bacon, egg yolk and fresh ground black pepper 18.50

Fish

Served with potato of the day or shoestring fries and vegetable

SAND DABS

White wine and lemon sauce 22.00

GRILLED SALMON

Fresh grilled salmon with a caper-pesto sauce 22.00

DOVER SOLE FILET

Filet of sole with lemon caper sauce 24.00

MIXED SEAFOOD GRILL

Grilled with olive oil, garlic, lemon and herbs 28.00

GRILLED PRAWNS

Grilled fresh prawns with olive oil, garlic, lemon and fresh herbs 28.00

TROUT ALMONDINE

Breaded with almonds and lemon butter sauce 18.00

FRESH FISH OF THE DAY

Ask your server Market

Desserts

CHEESECAKE 7.00

SPUMONI 6.00

TIRAMISU 7.00

GELATO 6.00

LEMON SORBET 4.00

CHOCOLATE CAKE 7.00



CORKAGE 20.00

LIMITED ENTREE SPLIT 6.00

ALL MENU PRICES SUBJECT TO CHANGE. SORRY, NO PERSONAL CHECKS.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.
NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.
PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY.
CREDIT CARD 8.00 MINIMUM CHARGE