

Sammy's Trattoria

Pans of our Cuisine for off Premise Catering

½ pan serves up to 12 people... Full pan serves up to 24

Appetizers

Antipasti Freddi \$40 half / \$80 full

Thin, delicate slices of prosciutto di parma, fresh tomatoes, basil and fresh mozzarella and artichoke hearts drizzled with extra virgin olive oil, and balsamic vinegar, Kalamata olives & nonpareille capers

Judge Oshrine's Eggplant Lasagna \$45 half / \$90 full

Layers of fresh eggplant, baked with sautéed broccoli rabe and buffalo mozzarella

Aunt Jean's Crab Toast \$50 half / \$100 full

Fresh Italian bread topped with our homemade lump crab imperial recipe, baked to perfection

Mozzarella in Carrozza \$35 half / \$70 full

Homemade mozzarella, dipped in egg, milk and our homemade breading, lightly fried, with tomato basil

Sausage and Peppers \$50 half / \$100 full

Fresh Roma Italian sausage, assorted peppers, and caramelized onions

Calamari \$50 half / \$100 full

Tender calamari seasoned and lightly fried, served with our homemade tomato basil sauce for dipping

Shrimp Scampi \$60 half / \$120 full

Butterfied shrimp in a creamy lemon, butter, garlic & white wine sauce, served over your choice of pasta or Italian bread

Bruschetta \$35 half / \$70 full

Grilled Italian bread, extra virgin olive oil, capers, fresh tomato and diced red onion

Sausage and Broccoli Rabe \$50 half / \$100 full

Fresh Roma Italian sausage cooked with fresh broccoli rabe with olive oil and roasted garlic

Salads

Insalata Caprese (vegetarian) \$30 half / \$60 full

Fresh homemade mozzarella and vine ripened tomatoes and fresh basil

The Julia House Salad (vegetarian) \$40 half / \$80 full

Fresh romaine lettuce tossed in our creamy Italian house dressing

The Sally Salad \$50 half / \$100 full

Fresh mesclun and arugula, crumbled walnuts, gorgonzola cheese, shrimp, sautéed mushrooms, tomatoes and fresh fruit tossed in our house made vinaigrette

Sides and Sandwiches

Wild Mushroom Risotto \$50 half / \$100 full

Homemade Meatballs \$40 half / \$80 full

Sauteed Vegetable Medley \$60 half / \$120 full

Assorted Pannini's \$50 half, choose 6 / \$100 full, choose 12

Chicken Parm / Chicken Olive Pesto / Vegetarian / Meatball / Prosciutto tomato and Mozzarella / Sausage and Peppers

Pasta Selections

Judge Bass's Homemade Lasagna \$50 half / \$100 full

Layers homemade pasta towered with ricotta, provolone, parmigiana and mozzarella, topped

Duck Ravioli \$60 Half / \$120 full

Delicious spinach dough ravioli filled with tender duck with mushroom, butter and sage sauce

Pasta con Polpette \$50 Half / \$100 full

Classic pasta bowl with our delicious homemade meatballs and fresh tomato basil sauce

Pasta (Amatriciana) Frustaci \$55 half / \$110 full

Eggplant, Pancetta, Capers, Kalamata olives, artichoke hearts, and tomato basil

Judge Sweeney's Pappardelle alla Bolognese \$50 half / \$100 full

Long flat pasta tossed in a traditional homemade meatsauce of veggies, beef, pork, veal, and pancetta

Penne alla Pomodoro e Pesto \$50 half / \$100 full

Long, flat pasta tossed in a fresh tomato basil pesto

with marinated chicken.....\$65 half / \$130 full, with jumbo shrimp.....\$70 half / \$140 full

Kelly's Penne alla Vodka \$50 half / \$100 full

Quill shaped pasta in a creamy tomato basil and vodka sauce

with marinated chicken.....\$65 half / \$130 full, with jumbo shrimp.....\$70 half / \$140 full

Jimmy's Seafood Fra Diavolo \$65 half / \$130 full

A jumbo shrimp, jumbo lump crab, scallop and tender calamari seafood bowl cooked in a lightly spiced marinara and basil ragu, tossed with penne pasta

Penne Alfredo (vegetarian) \$50 half / \$100 full

Quill shaped pasta noodles cooked in a creamy Alfredo sauce with marinated chicken.....\$60 half / \$120 full, with jumbo shrimp.....\$65 half / \$130 full

Tortellini M.C.Jr \$50 half / \$100 full

Cheese filled pasta in a gorgonzola and parmigiana cheese cream sauce with spinach and prosciutto

Orecchiette con Broccoli Rabe \$60 half / \$120 full

Ear shaped pasta with fresh Italian sausage and broccoli rabe sautéed in olive oil and garlic and spices

Meat and Fish

8 OZ Crab Cakes \$ market half / \$ market full

Traditional Maryland Lump Crab cakes

Chicken alla Toni & Tina \$70 half / \$140 full

Tender chicken, lightly breaded, topped with a fresh spinach, lump crab and parmigian cream sauce

Chicken alla Calabrese \$65 half / \$130 full

Tender chicken breast, sautéed eggplant, assorted peppers, potatoes & onions in olive oil & roasted garlic

Anthony's Chicken or Veal Piccata \$65/75 half / \$130/150 full

Tender chicken breast or tender veal cutlets lemon, butter and white wine, Kalamata olives, capers

Chicken or Veal Francese \$65/75 half / \$130/150 full

Tender chicken or tender veal cutlet egg battered & cooked with lemon, butter, white wine & capers

Chicken or Veal Cacciatore \$65/75 half / \$130/150 full

Tender chicken or tender veal cooked with peppers, mushrooms and tomato basil, with penne pasta

Chicken or Veal Marsala \$65/75 half / \$130/150 full

Breast of chicken or veal cutlets lightly floured & seasoned, pan cooked to a golden brown finish in a zesty marsala wine sauce with sautéed mushrooms

Chicken or Veal Parmesan \$65/75 half / \$130/150 full

Breaded chicken or breaded veal cutlets pan fried and baked with fresh provolone & tomato basil

Judge K's Veal Dish \$75 half / \$150 full

Tender veal cutlets, cooked in our fresh tomato basil sauce with sautéed wild mushrooms

Veal Paillard \$80 half / \$160 full

Tender sauteed veal with fresh lemon and drizzled olive oil, sided with sautéed broccoli rabe

Petro's Veal Involtini \$80 half / \$160 full

Sauteed veal rolled with provolone, prosciutto, fresh tomato, spinach, with a marsala & mushroom sauce

Chicken or Veal Milanese \$65/75 half / \$130/150 full

Tender veal in a light parmigian cheese breading, topped with fresh arugula salad with roma tomato, finished with fresh squeezed lemon and drizzled with extra virgin olive

Flounder Francese \$65 half / \$130 full

Fresh filet of flounder and egg battered with a lemon, brown butter, wine & caper sauce

The Hanna's Norwegian Salmon \$65 half / \$130 full

Fresh filet of salmon baked with, lemon, Italian spices and roasted garlic, in a lemon, butter, garlic and white wine sauce

The Filet Viví \$75 half / \$150 full

Slices of delicious center cut filet of beef pan seared in a peppercorn crust, topped with cream spinach

Dessert

Homemade Cannoli \$50 half / \$100 full

Homemade Tiramisu \$50 half / \$100 full

Homemade Bread Pudding \$50 half / \$100 full

(Specialty and personalized Cheesecakes, Torts and Cakes available upon request)

Beverages

All wines from our house list are available for purchase and service.

Requested Liquor and beer is as well.

Sodas, Waters, etc. available to specified size and amount.

Service

Pick up and delivery available to certain areas with a minimum amount purchased. Full catered service of food, beverage and cleanup also available upon request. Please inquire about full service catering.

