



Sammy's Trattoria's

Pans of our Cuisine for off Premise Catering

Half Pans Serves up to 12 • Full Size Pans Serve up to 24

Appetizers

- Antipasti Freddi** **\$45 half | \$90 full**
Fresh Mozzarella, Paper-thin slices of Prosciutto Di Parma, Heirloom Tomatoes, Basil, and Artichoke Hearts drizzled with extra virgin olive oil, and balsamic vinegar, Kalamata olives & non-pareille caper
- Judge Oshrine's Eggplant Lasagna** . . . **\$45 half | \$90 full**
Layers of fresh eggplant, baked with sautéed broccoli rabe, fresh mozzarella, and tomato basil ragu
- Aunt Jean's Crab Toast** **\$80 half | \$160 full**
Fresh, Grilled Italian bread topped with our homemade lum crab imperial recipe, baked to perfection
- Mozzarella in Carrozza**..... **\$40 half | \$80 full**
Homemade mozzarella, dipped in egg, milk and our homemade breading, lightly fried, with tomato basil
- Sausage and Peppers** **\$45 half | \$90 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 Ragu or Aioli for dipping
- 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

Desserts

- Homemade Cannoli** **\$50 half | \$100 full**
- Homemade Tiramisu** **\$50 half**
- Homemade Bread Pudding**..... **\$50 half**
- Zeppoli**..... **\$40 half**

(SPECIALTY AND PERSONALIZED CHEESECAKES, TORTS AND CAKES AVAILABLE UPON REQUEST)

Salads

- Eggplant-Burrata Caprese**..... **\$45 half | \$90 full**
Creamy Homemade Burrata / Heirloom Tomatoes / Arugula / Breaded Eggplant/ EVOO
- Julia House Salad (vegetarian)** **\$40 half | \$80 full**
Fresh romaine lettuce tossed in our creamy Italian house dressing
With Slices of Sautéed Chicken..... **\$55 half | \$110 full**
- Sally Salad** **\$60 half | \$120 full**
Fresh Arugula, Sautéed Shrimp, Sautéed Mushrooms, Tomatoes and Sliced Apples, Walnuts, Gorgonzola Cheese, in our House Vinaigrette
- Mozzarella Caprese** **\$35 half | \$70 full**
Fresh Mozzarella, Heirlooms Tomatoes, Fresh Basil, EVOO
- Sammy's Pasta Salad**..... **\$60 half | \$120 full**
Rigatoni or gluten free pasta, arugula, carrots, olives, capers, tomatoes, shaved parm, shrimp, Italian dressing

Sides and Sandwiches

- Wild Mushroom Risotto** **\$50 half | \$100 full**
- Homemade Meatballs**..... **\$40 half | \$80 full**
- Sautéed Vegetable Medley**..... **\$60 half | \$120 full**
- Assorted Pannini** **\$55 half, Choose 6 (12 Portions)**
..... **\$110 full, Choose 12 (24 Portions)**
Options: Chicken Parmesan / Sautéed Chicken Olive Pesto or Tapenade / Vegetarian / Meatball / Tomato, Mozzarella, Prosciutto, Arugula / Sausage and Peppers / Breaded Chicken, Rappini, Mozzarella

Beverages

All Wines from our house lists are available for purchase and service.

Pasta Selection

- Homemade Lasagna** \$50 half | \$100 full
..... (add \$10 for Bolognese)
Layers of Homemade Pasta towered with Ricotta, Provolone,
Parmigiana and Mozzarella, topped with Tomato Basil Ragù or Bolognese
- Duck Ravioli** \$60 Half | \$120 full
Homemade Spinach Dough Ravioli filled with Tender Duck
in a Wild Mushroom, Butter and Sage Sauce
- Linguini with Meatballs** \$50 Half | \$100 full
Classic Pasta with our Delicious Homemade Meatballs
and Tomato Basil Ragù
- Rigatoni Amatriciana** \$55 half | \$110 full
Tube Shaped Pasta, Eggplant, Pancetta, Capers, Kalamata olives,
Artichoke Hearts, Mushrooms and Tomato Basil Ragù
- Papparedelle Bolognese** \$55 half | \$110 full
Long, Flat, Wide Pasta Tossed in a Traditional Homemade Bolognese
of veggies, beef, pork, veal, and pancetta
- Linguini Pesto** \$50 half | \$100 full
Tube Shaped Pasta, Tossed in a fresh Basil Pesto
With Sautéed Chicken \$65 half | \$130 full
With jumbo shrimp \$70 half | \$140 full
- Rigatoni Vodka** \$50 half | \$100 full
Tube Shaped Pasta in a Creamy Vodka Sauce
With Sautéed Chicken \$70 half | \$140 full
With Jumbo Shrimp \$70 half | \$140 full
- Seafood Fra Diavolo** \$70 half | \$140 full
Long Flat Pasta, Jumbo Shrimp, Jumbo Lump Crab, Scallop
and Tender Calamari Cooked in a Spiced Tomato Basil Ragù
- Rigatoni Alfredo** \$50 half | \$100 full
Tubed Shaped Pasta Cooked in a Creamy Alfredo Sauce
With Sautéed Chicken \$60 half | \$120 full
With Jumbo Shrimp \$70 half | \$140 full
- Tortellini M.C.** \$60 half | \$120 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
- Shrimp Scampi** \$60 half | \$120 full
Butterflied shrimp in a creamy lemon, butter, garlic &
white wine sauce, served over Angel Hair pasta
- Homemade Gnocchi** \$60 half | \$120 full
Homemade Gnocchi, With Basil Pesto, Bolognese, Vodka,
or Tomato Basil Ragù
- Rigatoni Tomato** \$25 half | \$50 full
(gluten free pasta available)

Secondi Selections

- Chicken Calabrese** \$65 half | \$130 full
Tender Chicken Breast, Sautéed Eggplant, Assorted Peppers,
Potatoes & Onions in Olive Oil & Roasted Garlic with Tomato Basil Ragù
- Chicken or Veal Piccata** \$65 | 75 half • \$130 | 150 full
Tender Chicken Breast or Tender Veal Cutlets, Lemon,
Butter and Vino Bianco, Kalamata Olives, and 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 Veal cooked with Peppers, Onions,
Mushrooms and tomato basil, with Rigatoni pasta
- Chicken or Veal Marsala** \$65 | 75 half • \$130 | 150 full
Tender Chicken or Veal Cutlets lightly floured & seasoned, pan
Cooked and Finished in a 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
- Chicken Toni and Tina** \$80 half • \$160 full
Breaded Cutlet / Lump Crab / Parmigiana / Cream Spinach Sauce
- Eggplant Parmesan** \$60 half | \$120 full
Breaded chicken or breaded veal cutlets pan fried and baked
with fresh provolone & tomato basil
- Veal Paillard** \$80 half | \$160 full
Tender Veal Cutlets sautéed with fresh lemon and drizzled olive oil,
with sautéed broccoli rabe
- Petro's Veal Involtini** \$80 half | \$160 full
Sautéed 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
- Salmon and Scampi** \$70 half | \$140 full
Fresh Filets of Salmon and Shrimp cooked with, lemon, Italian spices
and roasted garlic, in a lemon, butter, garlic and white wine sauce
- The Filet Vivi** \$75 half | \$150 full
Slices of delicious center cut filet of beef pan seared in a peppercorn
crust, topped with cream spinach

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

Please Email all Inquires at www.sammystrattoria.com

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03-01-2024