

BUONGIORNO - GOOD MORNING

Welcome to Maybe Sammy's sister venue, Sammy Junior.
A fusion of morning & night, coffee & cocktails.
Our mission is to offer an authentic italian aperitivo experience,
in the heart of Sydney's CBD.

COFFEE/HOT DRINKS

BLACK/MILK	\$5
Oat, Soy, Almond, Extra Shot +0 Large, Single Origin +1	
FILTER HOT/COLD	\$6
Please Ask Our Friendly Barista For The Special-Of-The-Day Filter Coffee	
POUR OVER COFFEE	\$10/20
Please Check our Single origin coffee menu for the special-of-the-day filter coffee	
CASCARA HOT or COLD	\$6
Dried Coffee Cherry Husk	
SPECIALTY TEA by Ms. CATTEA	\$7
White Tea, Assam Black, Organic Green Tea, Caramelised Oolong, Peach Rooibos, Herbal Blend	
MASALA CHAI	\$6
Chai latte, Chai Tea	

BREAKFAST

Daily Homemade pastry Selection, check our Cabinet

TOASTED BANANA BREAD	\$8
Add Fresh Banana, Ricotta, Honey, Cinnamon, Granola (V) +8	
GRANOLA BOWL	\$12
Coconut (+2) or Greek Yoghurt, Muesli, Seasonal Fruits, Honey (V)	
SOURDOUGH TOAST	\$7
Peanut Butter, Vegemite, Or Triple Berry Jam (V/Vg)	
HAM & CHEESE CROISSANT	\$14
Ham & Cheese Croissant, Bechamel & Dijon	
TOMATOES ON TOAST	\$16
Toasted Sourdough, Hummus, Heirloom Tomatoes, Dukkha, Pistachio	
SMASHED AVO	\$17
Toasted Sourdough, Smashed Avocado, Feta, Chilli, Herbs, Lemon (V, Vg)	
SALMON FOCACCIA	\$17
Homemade focaccia, Salmon, Cream Cheese, Capers, Dill, Rocket	
PROSCIUTTO FOCACCIA	\$17
Toasted prosciutto, pesto, mozzarella	

FOCACCIA

Every day order any Focaccia or Salad and get a Mini Cocktail for \$7 or a glass of wine for \$10

MORTADELLA	\$17
Mortadella, Stracciatella, basil pesto, EVOO	
CARCIOFINI	\$17
Mozzarella, artichoke, Salsa Verde (vegan available)	
PARMIGIANA	\$17
Eggplant parmigiana, basil, parmesan	
COTOLETTA AKA SCHNITZEL	\$18
Herb crumbed chicken schnitzel, butter lettuce, parmesan aioli	
MEATBALLS	\$18
Pork & veal meatballs, tomato sugo	
PROSCIUTTO & TARTUFO	\$18
Prosciutto, truffle, brie	
SIDE SALAD	\$7

INSALATE

Check our daily selection in the cabinet or ask your waiters

\$16 VEGO \$18 PROTEIN

ADD ONS

EGG +\$4	SMOKED HAM +\$4
CHICKEN SCHNITZEL +\$10	
CORN FED CHICKEN BREAST +\$8	
HOUSE SMOKED SALMON +\$8	FETTA CHEESE +\$6
PROSCIUTTO +\$8	ORTIZ TUNA +\$8

BUONASERA - GOOD EVENING

HAPPY HOUR 4-5

Negroni \$11, Aperol Spritz \$10
Wine \$9, Amaro \$8, Vermouth \$7

AN ODE TO THE NEGRONI

MAXIM'S	\$22/13
Bisquit Dubouche, Campari, Antica Formula, China	
COUNT CARLOS	\$22/13
Patron Silver Tequila, Coconut Campari, Cocchi Rosa.	
JASMINE	\$22/13
Bombay Gin, Martini Bitter, Martini Rosso Vermouth, Jasmine	
COFFEE	\$22/13
Fords Gin, Mr Black Amaro, Campari, Carpano Vermouth Rosso	

COFFEE

OUR ESPRESSO MARTINI	22/13
Bacardi Byo, Mr Black Coffee Liqueur, Coconut Water, Espresso	
AMERICANO AL CAFFE	22/13
Oscar 697 Rosso, Cappelletti Sfumato, Mr. Black Coffee Liqueur, Soda	
IRISH COFFEE	22/13
Slane Irish Whiskey, Honey, Muscovado, Filter Coffee, Cream**	
CAFFE' FREDDO	22
Amaro Averna, Agave, Nuts granita, espresso	

THE MARTINI FAMILY

DIRTY	22
Four Pillar Olive leaf Gln, Noily Prat Dry Vermouth, Oregano & Olive Brine	
AUSTRALIANO	22/13
Hickson House Australian Dry, Lemon Myrtle, Apera	
CHAMOMILLE	22/13
Bombay Gin, Noilly Prat Dry Vermouth, Chamomile, Black Pepper, Cedar	
MORNING DEW	22/13
Giffard Menthe Pastille, Raspberry, White wine.	

CLASSICS AND TWISTS

ROCCO-TINI	22/13
Grey Goose, Giffard Passion Fruit, Mango, Bubbles	
QUEEN VICTORIA DAIQUIRI	22
Plantation Pineapple, Oloroso Sherry, Verjuice, Lime Leaf, Cascara	
EUCALYPTUS GIMLET	22/13
Tequila, Martini Bianco Vermouth, Mango, Eucalyptus, Grapefruit	
SOUR	22
Benriach 10YO Whiskey, Woodford Reserve, Amaretto, Amaro OR Aperol, Lemon, Sugar & Egg Whites	

WINE

SPARKLING	
Nv Astrale Prosecco Glera, Veneto, Italy.....	16/70
WHITE	
Lunardi Pinot Grigio, Veneto, Italy.....	16/68
PINK	
Bonny Doon, California, USA.....	17/68
RED	
Castello di Corbara Sangiovese, Umbria, Italy.....	16/68
BEER	
Peroni Rossa, Italy	9

NON-ALCOHOLIC

Crodino.....	12
Sparkling Bitter Orange Aperitif	
Aqua Panna/San Pellegrino 500ml.....	7
S. Pellegrino Chinotto/Limonata.....	7
London Essence Indian Tonic Water.....	7
London Essence Peach and Jasmine Soda	7
Patio Beverages Virgin Mary.....	8
Fresh Juice (Apple-Carrot-Ginger/Oj/Green).....	9

APERITIVO

CROSTONI ON SOURDOUGH BREAD	\$9
BOLOGNA	
Mortadella, Stracciatella, Pistacchio	
PARMA	
Prosciutto di Parma, Stracciatella, Rocket	
MILANO	
Salmon, Cream Cheese, Capers, Onion	
PALERMO	
Stracciatella, Anchovies, Bottarga, Lemon Zest	
NAPOLI	
Tomatoes, Basil, Garlic, Oregano	
LA NAZIONALE A Selection of 5 crostoni	\$43

MIXED OLIVES	12
Herbs, orange zest	
DIPS	12
Rotating selection of dips please ask your waiter for today's offering	
POLPETTE AKA MEATBALLS	14
Pork and veal meatballs, tomato sugo, parmigiano reggiano, basil	
PARMIGIANA	14
Eggplant parmigiana, tomato sugo, parmigiano reggiano, basil	
SALUMI MISTI	35
Selection of Charcuterie, Grissini	
CHEESE BOARD	29
Selection of Cheeses, Honeycomb, Flat Bread	