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Phone: (815) 633-2686

Open Daily Starting 3:30 PM

Try Our Daily Dine Specials

- Mondays - \$12 Lasagna Dinner
- Tuesdays - \$16 Chicken Parmigiana Dinner
- Wednesdays - \$16 Pasta De Ava
- Thursdays - \$16 4-Chz Ravioli Florentine
- Fridays - \$19 Orange Roughy Gremolta
- Saturdays - \$16 Sausage Cacciatore
- Sunday - \$17 Chicken Portobello

Parties of 6 or more are subject to a 19% gratuity. Only 1 discount, promotion, special, or offer available per table/group.

Chef Sal Galluzzo

Antipasti

Fried Calamari	\$13	Fried Ravioli ~ (cheese filled)	\$9
Bosco Sticks (4)	\$8.5	Garlic Bread	\$6
Loaded Fries Carbona	\$9	Garlic Bread w/ Cheese	\$6.5
Chicken Tenders (4)	\$9	Breaded Mushrooms	\$8
Buffalo Hot or BBQ Chicken Tenders	\$11	Mozzarella Cheese Sticks (7)	\$8
Fried Pickles	\$9	Cajun Chicken Wings	\$10
Toasted Zucchini	\$8	Buffalo Hot or BBQ Wings	\$12
Bread Sticks (12)	\$8	Jalapeño Poppers (6)	\$9

Insalata / Zuppa

Add crispy or grilled chicken or shrimp for \$4

Family Salad ~ Your choice of:	\$20	Chef Salad ~ Mixed greens, pepperoni,	\$11
Italian Specialty, Greek, or Garden salad (Serves 5-6 people).		mushrooms, onions, green and black olives, green pepper, tomato, mozzarella cheese, pepperoncini, choice of dressing	
Italian Specialty Salad ~ Mixed greens,	\$11	Spicy Chicken Spinach Salad ~ Grilled.....	\$16
Italian sausage, egg, mozzarella, parmesan, tomato, pepperoncini, Italian Vinaigrette.		chicken, red peppers, mushrooms, fresh broccoli topped with mozzarella cheese and toasted almonds.	
Side Garden Salad ~ Mixed Greens, tomato,	\$4	Caesar Salad ~ Romaine, homemade croutons,	\$11
red onion, cucumber, choice of dressing		our own Caesar dressing, parmesan	
Greek Salad ~ Romaine, Feta, black	\$11		
olives, red onion, tomato, pepperoncini, Italian Vinaigrette.			

Sam's Signature Chicken Tortellini Soup
Cup \$3.5 Bowl \$4.5

Pastas

Pastas served with choice of Soup or Salad, Bread, and Ice Cream Upgrade to a
Specialty Salad add \$2.25
sausage or mushrooms or baked mozzarella add \$2.25
meatballs add 2.00 each

Spaghetti, Mostaccioli, or Angel Hair ~ With homemade meat sauce	\$13
Lasagna, Ravioli, Meat or Cheese Tortellini ~ Stuffed pastas, homemade meat sauce	\$14.5
Four Cheese Jumbo Ravioli ~ Ricotta, Romano, Asiago, parmesan cheese ravioli, marinara	\$14.5
Portobello Mushroom Stuffed Ravioli ~ Jumbo portobello mushroom ravioli, marinara	\$15.5

Entrees

All Entrées served with choice of Soup or Salad, Bread, and Ice Cream.

Upgrade to a Specialty Salad add \$2.25

sautéed mushrooms, onions, or both to steaks add 2.5, blackened add 3.5

Fettuccine Alfredo - Fettuccine, garlic Alfredo sauce, parmesan. **14.5**
Chicken, shrimp or broccoli add \$4

Fettuccine Carbonara - Bacon, smoked ham, mushrooms, fettuccine, white cream **15.95**
sauce

Sausage Cacciatore - Homemade Italian sausage, black olives, mushrooms, **16**
fettuccine, pepper & onion sauce

Chicken Parmigiana - Breaded chicken, marinara, fettuccine, mozzarella, parmesan .. **16**

Spaghetti Garlic & Oil with Grilled Chicken - Fresh garlic, olive oil, **18**
spaghetti, fresh basil

Chicken Portobello – Chicken breast, fresh portobello mushrooms, sun-dried . **18**
tomatoes, fresh spinach, fettuccine, garlic butter sauce

Portobello Marsala Ravioli - Jumbo portobello ravioli, fresh portobello **17**
mushrooms, green onions, creamy Marsala sauce

Fried Cod - Icelandic cod, potato or pasta, substitute fresh vegetables add 1 **14**

Shrimp Dinner - 7 jumbo fried shrimp, homemade cocktail sauce, potato or pasta, **14**
substitute fresh vegetables add 2

Salmon Primavera – Wild caught grilled salmon with asparagus, red peppers, **19.95**
zucchini, mushrooms, yellow squash, over angel hair, in a garlic butter sauce.

Shrimp Parmigiana - 6 jumbo shrimp, marinara, mozzarella, parmesan, potato or **15.95**
pasta

New York Strip - 12 oz Certified Black Angus steak, potato or pasta **36**
substitute fresh vegetables add 2

Rib Eye - 14 oz Certified Black Angus steak, potato or pasta **36**
substitute fresh vegetables add 2

Pizza

Our SM is 10" and serves 1-2 people, MED is 12" 2-3 people, LG is 14" 3-4 people, XL is 16" 4-5 people.

REGULAR CRUST CHEESE	SM 8.75	MED 10.50	LG 12.75	XL 15.25
EXTRA THIN CRUST CHEESE	SM 10.00	MED 12.00	LG 14.50	XL 17.50
PAN CHEESE	SM 13.25	MED 15.25	LG 18.25	XL 21.00
STUFFED CHEESE - 30-40 minutes cooking time	SM 16.25	MED 18.50	LG 21.75	XL 25.25
BUILD YOUR OWN CALZONE - Includes cheese and two regular toppings. Add 1.30 for each additional.....	12.00			
<i>regular toppings and 2.60 for premium toppings</i>				

10" GLUTEN FREE CRUST CHEESE.....12.00

10" CAULIFLOWER CRUST CHEESE(GLUTEN FREE).....12.00

Regular Pizza Items

Sausage, Mushroom, Pepperoni, Green Peppers, Green Olives, Bacon, Onions, Anchovies, Black Olives, Canadian Bacon, Spinach, Extra Sauce, Hamburger, Pineapple, Garlic, Extra Cheese, Jalapeño, Basil, Tomatoes.

Each Topping Add

SM 1.30 MED 1.60 LG 1.95 XL 2.35

Premium Pizza Items

Chicken, Eggplant, Pepperoncini, Shrimp, Italian Beef, Broccoli, Meat Sauce, Giardiniera, Meatballs, BBQ Sauce, Artichoke Hearts, Feta Cheese, Alfredo Sauce, White Pizza (olive oil sauce).

Each Topping Add

SM 2.60 MED 3.20 LG 3.80 XL 4.70

Sandwiches

Sandwiches served with Fries or Soup. Upgrade to Garden Salad add 1 or Specialty Salad add 3

Add Mozzarella to sandwich for 1.50

Italian Sausage - Italian Sausage topped with marinara.....	11.95
Italian Beef - Italian Beef and, au jus	11.95
Philly Beef - Italian Beef, peppers and onions, mozzarella, au jus.....	12.95
Philly Steak - Black Angus steak medallions, peppers and onions, mozzarella	14.95
Black Angus Cheeseburger - 1/2 Lb. Black Angus ground beef, American cheese,	12.95

Desserts

All of our desserts are homemade and served with decorative strawberry and blueberry syrups and whipped cream

Ice Cream - Spumoni and Vanilla

Cannoli - Fried pastry shell, sweetened ricotta, cherry

Tiramisu - Lady fingers, espresso, mascarpone custard

New York Cheesecake - The one that started it all. Traditional New York Cheesecake

Turtle Cheesecake -: Caramel Turtle

Chocolate Fudge Layer Cake - Rich chocolate cake with layer of fudge center

Peanut Butter Chocolate Cake – Rich chocolate with peanut butter center layer, topped with peanut butter cups

Specialty Pizzas

any substitutions may be extra. additional to make extra thin, thick crust, or stuffed

Special Pizza	SM 17.35	MED 21.45	LG 27.15	XL 31.95
<i>Includes Cheese, Sausage, Mushrooms, Pepperoni, Green Peppers, Green Olives, Onions & Bacon</i>				
Taco Pizza	SM 17.85	MED 22.45	LG 27.65	XL 33.95
<i>Includes Mozzarella and Cheddar Cheeses, Refried Beans, Salsa, Taco Meat, Green Onions, Sour Cream, Fresh Tomatoes, Lettuce, and Black Olives.</i>				
Veggie Pizza	SM 16.05	MED 19.85	LG 25.20	XL 29.60
<i>Includes Cheese, Mushrooms, Onions, Fresh Tomatoes, Green Olives, and Green Peppers.</i>				
BBQ Chicken Pizza	SM 14.75	MED 18.25	LG 23.25	XL 27.25
<i>Includes Mozzarella and Cheddar Cheeses, Chicken and BBQ Sauce.</i>				
Sal's Pizza	SM 16.05	MED 19.85	LG 25.20	XL 29.60
<i>Includes Cheese, Sausage, Pepperoni, Mushrooms, Canadian Bacon, Bacon, and Green Peppers.</i>				
Joe's Pizza	SM 16.05	MED 19.85	LG 25.20	XL 29.60
<i>Includes Cheese, Sausage, Canadian Bacon, Mushrooms, Fresh Tomatoes, and Fresh Basil.</i>				
Michael's Pizza	SM 13.45	MED 16.65	LG 21.30	XL 24.90
<i>Includes Cheese, Fresh Tomatoes, Fresh Garlic, and Fresh Basil.</i>				
Meat Lover's Pizza	SM 16.05	MED 19.85	LG 25.20	XL 29.60
<i>Includes Cheese, Sausage, Hamburger, Pepperoni, Bacon, and Canadian Bacon.</i>				

Kids Corner

Junior portions are for children age 10 and under only please! Junior portions served with Ice Cream. Also include junior beverage

Jr. Pasta - Choice of spaghetti, mostaccioli, or angel hair pasta.....	8
Jr. Premium Pasta - Choice of lasagna, ravioli, or tortellini	9
Jr. Chicken Tenders - Served with french fries.....	10
Jr. Cheeseburger - Served with french fries.....	10
Jr. Pizza - Personal size pizza with cheese. Additional regular toppings 1.30 each and 2.60 for premium toppings	9

Please Inform your Server of any food Allergies

Our Great Government Tells Us That Consuming Raw Or Undercooked Food May Be A Hazard To Your Health. We Respectfully Agree to Disagree. However, They Make Us Print This On Our Menu.



Because no amazing restaurant is complete without an amazing story behind it. Meet Chef Sal Galluzzo. Sal was born in 1978 and is the youngest of 4 siblings. Sal's parents Mike and Maria are Italian immigrants that came to America for a better life. Mike worked hard in the restaurant business and eventually established himself at Sam's on Harlem. Sal was eager to learn the business so he began helping his Dad out at the restaurant at the young age of 10. Sal would bus tables and vacuum for some of the servers' tips. This is where he learned the value of a dollar and that hard work really does pay off.

Mike continued to follow his dream of opening another restaurant and that's when Sam's on Riverside debuted in 1993. All of the children were involved in the day to day operations at the restaurant and this is where Sal learned that cooking was to be his passion. After graduating from Cooking Hospitality Institute of Chicago with his culinary degree, Sal became the Executive Chef at Sam's Ristorante and Pizzeria on Riverside.

Sal has lived in the Rockford area his entire life and met his wife Brigit in 2005. They were married in May of 2007 and have 2 wonderful children, Ava and Gianni. Sal continued to work at Sam's Ristorante for over 20 years developing his passion for cooking and working with some wonderful chefs who taught him numerous cooking styles and techniques, which would eventually lead him to his dream of one day owning his own restaurant.

Today that dream has finally become a reality with Sal's Kitchen now at Sam's on Harlem. We hope you enjoy the casual atmosphere and amazing food that Chef Sal is so passionate about because he truly feels that "the good ole' days are still to come".