

## Our Scratch-Made Desserts

Our Background Begins Here. Our Homemade  
Desserts Are Our Families' Recipes  
And Made With The Finest Ingredients.

### Key Lime Pie

Our Version Of Old Key West, Rich Real  
Key Lime Filling On A Butter Honey Crust,  
Topped With A Dollop Of Cream - 3.99

### Peanut Butter Cheesecake

Velvety Peanut Butter Cheesecake Setting  
On Chocolate Butter Crumbs, Topped With  
Creamy Dark Fudge - 4.99

### Bread Pudding

Mom's Favorite, With Toasted Pecans,  
Raisins And A Orange Marmalade Center,  
Served With A Rich Vanilla Sauce And A  
Drizzle Of Caramel - 3.99

### Very Berry Cobbler

A Warm Berry Cobbler, Starting With  
A Butter Cookie, Covered With Mixed  
Berries, Topped With Our Butter Streusel  
Topping And A Scoop Of Vanilla Ice Cream  
With A Caramel Drizzle - 4.99



*Samosky's Since 1910 ~  
Four Generations Strong  
and Still Going*

## How It All Began...



**In 1910**, Great Grandpa August Samosky decided to open his first bakery in Cleveland, Ohio on Fleet Ave. and E.61st Street. August's brother Fred also decided to open a bake shop to serve more families in the Cleveland area. As business grew, August opened a grocery store on Turney Rd. in Garfield, Ohio called "Samosky And Sons," delivering to homes with horse and wagon. Great Grandpa August's two sons Gus and Leonard also opened bake shops in the Cleveland area, carrying on the tradition of homemade baked goods using brick ovens.

**The family name of "Samosky"** continued serving great foods to families. Gus and Leonard's sons Marvin and Ken Samosky also got into the food business. The name lives on with the next generation who took us to new heights, as Ken's son Jason decided to put a twist on it. Jason opened a pizza restaurant in Valley City, Ohio. It took a year to develop Samosky's traditional old-style dough and homemade sauce with fresh ingredients, the best cheeses on the market, and only the best quality toppings that would make Great Grandpa August proud! As "opening" day arrived, Jason had his sights set on bigger fish, wanting to be the Best Gourmet Pizza in the USA was his goal. Jason chose to enter the International Competitions in New York City representing the USA. Jason came in 2nd in the world and was invited to compete in Italy in 2005 and invited back to compete in 2006, 2007, 2008 at the World Pizza Championship held in Salsomaggiore, Italy with about 350 competitors each year. Jason not only won the Best Gourmet Pizza in the USA in 2005, but came back to Win the Best Gourmet Pizza in the USA in 2006 and 2007!

Thanks Great Grandpa August!

*Jason*



denotes House Specialty