

Esposito's Family Style Menu

FRIED MOZZARELLA CARROZZA

A Southern Italian classic humbly originating from the necessity peasants had to re-use extra provisions (In this case eggs, cheese, and bread) Thus giving birth to the "Neapolitan Fried Cheese Sandwich" Served with a side of Marinara for dipping. \$4.00

EGGPLANT ROLLATINI

Eggplant rolled and stuffed with ricotta and topped with melted mozzarella cheese and marinara sauce. \$4.25

FRIED ARTICHOKE HEARTS

Served with a pesto aioli and finished with a balsamic reduction. \$4.25

OCTOPUS DI PUGLIA

Grilled octopus, arugula, squid ink vinaigrette, pickled tomatoes, caramelized fennel, and fried capers. \$6.25

APPETIZERS

ARANCINI (AKA RICE BALLS)

Originating in 10th century Sicily and traditionally served during the Feast of Santa Lucia, this is Sicilian street food at its finest. Balls of risotto rolled, stuffed, and fried with ground beef, peas, and Sicilian caciocavallo cheese. Served with a side of marinara sauce. \$4.50

FRIED CALAMARI

Served with a roasted red pepper aioli and marinara sauce. \$5.00

SCALLOP CUPCAKES

Pan-seared scallops, mint pesto, honey truffle mousse garnished with fried mint leaves and toasted pine nuts. \$7.00

GORGONZOLA CHIPS

House cut potato chips topped with our delicious gorgonzola cream sauce, bacon, and a balsamic reduction. \$3.85

BAKED CLAMS OREGANATA

Fresh Middleneck Clams baked with parmesan and oregano bread crumbs, lemon, and our famous garlic butter. \$5.15

MUSSELS POSILLIPO

Fresh Mediterranean Mussels sautéed in your choice of a tomato seafood broth or a white wine garlic sauce. Served with toasted crostini bread. \$5.75

"BRUSCHETTA STYLE" CAPONATA SICILIANO

This recipe is an intro into the soul of Sicily and all of the Greek, Spanish, and Arabic influences that helped shape Sicilian cuisine over the past 20 centuries....

Eggplant, capers, olives, peppers, and raisins marinated in a Sicilian sweet and sour sauce served "bruschetta style" over toasted crostini bread. \$4.25

GRANDMA'S GRAVY MEATS

Whether you call it gravy, sugo, or just sauce I think that we can all agree on one thing, it should simmer for hours with a variety of meats. Platter of meatballs, sausage and boneless braised pork. \$10.50

ANTIPASTO SICILIANO

Old world assortment of meats, cheeses, and other specialties. Prosciutto, Sopressata, Salame, Provolone, Mozzarella, Gorgonzola, pickled tomatoes, peppers, olives, artichokes, and a fig spread served with crostini. \$9.50

THE CLASSICS FROM GRANDMA'S KITCHEN

All entrees come with family style salad and our famous garlic rolls

GRANDMA RICASOLA'S LASAGNA

3rd generation lasagna recipe. She was a Ricasola who married a Moderelli whose daughter married a Varsalona whose mother was Grandma Esposito....Capiche!? \$8.25

SPAGHETTI AND MEATBALLS

Rocky "Rocco" Varsalona has been making his famous meatballs since he opened his first restaurant in 1970. 25 restaurants and nearly 800,000 meatballs later we are still hand rolling the same great recipe! Served over spaghetti tomato sauce and topped with our favorite Sicilian cheese, Cacciocavallo! \$9.00

ST. JOSEPHS SPAGHETTI AGLIO E OLIO

Traditionally served on The Feast Day of St. Joseph (March 19th) and on Christmas Eve as part of the 7 Fishes. Spaghetti tossed with garlic and oil, anchovies, red pepper flakes, and raisins topped with toasted bread crumbs and parmesan cheese. \$6.75

CAVATELLI (GAYADEEL) SAUSAGE N' BROCCOLI RABE

Small pasta shells tossed with garlic, EVOO, white wine, broccoli rabe, sausage and roma tomatoes, finished with parmesan cheese. \$9.00

GNOCCHI ALA SORRENTINA

Originating on Italy's Amalfi Coast in the town of Sorrento. Gnocchi tossed in a light marinara sauce and baked with fresh basil, sweet San Marzano tomatoes and creamy fresh mozzarella cheese. \$7.50

GNOCCHI BOLOGNESE

Sauce made from ground veal, pork, and beef simmered in red wine and our house tomato. sauce finished in the pan with a touch of cream. \$8.50

GRANDMA ESPOSITO'S EGGPLANT PARM

It's Thursday night and in our family that means Grandma Esposito is making eggplant parmigiana so pull up a chair at Grandma's table and enjoy this family favorite. Served with a side of spaghetti. Mangia bene! \$7.25

RIGATONI, SAUSAGE, N' PEPPERS

Rigatoni pasta tossed with Italian sausage, onions and peppers in our homemade tomato sugo. \$9.00

BUCATINI AMATRICIANA

Originating in the town of Amatrice this is one of the best known pasta sauces in Roman cuisine. Bucatini pasta tossed with cured pork, onions, and San Marzano tomatoes, with a touch of red pepper flakes, finished with shaved parmesan.

The Italian government has certified this dish with a PAT stamp... the highest qualification for traditional Italian food. \$7.50



Pesto may have originated in Genoa but it was perfected in Trapani, Sicily!

THE SPECIALTIES FROM OUR KITCHEN

THE FAMOUS FIOCCHI

Truly a one of a kind... 4 cheese and pear stuffed pasta purses tossed in a Moscato crème sauce and topped with prosciutto and asparagus, finished with a balsamic reduction. This is... "The Perfect Bite" \$10.50

RIGATONI ALA VODKA

Paulie's favorite growing up in Rocco's restaurants. Simply put... The Best Vodka Sauce Ever, Period! \$7.75

FETTUCCINE CARBONARA

Fettuccine pasta tossed with guanciale (cured pork) onions, and cream finished with egg yolk, pecorino romano and cracked black pepper. \$7.75

LOBSTER RAVIOLI

Sautéed with fresh basil, roma tomatoes and lemon in a pink seafood cream sauce. \$9.95

TORTELLINI ALA PANNA

True northern Italian dish... Cheese-filled tortellini tossed with sweet green peas, prosciutto and cream. \$7.95

BUTTERNUT SQUASH RAVIOLI

Succulent butternut squash ravioli tossed with cream and topped with julienned zucchini and truffle oil. \$8.25

FRANKIE'S BOWTIE

Bowtie pasta tossed with sun-dried tomatoes, asparagus, mushrooms and caramelized onions in a roasted garlic cream sauce. \$7.95

YBOR CITY'S CRAB RISOTTO

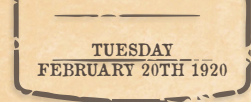
Risotto, fresh crabmeat, roasted corn, and chives over a bed of roasted red pepper pesto topped with truffle oil. \$10.95



AUNT MIMA'S RISOTTO

Paulie learned to cook this style of risotto "Con Patata" from his Great Aunt Mima while visiting with her and the Esposito cousins in their hometown of Formia, Italy.

Risotto, sliced sausage, potatoes, white Tuscan beans, and bacon finished with a splash of tomato sauce and shaved Pecorino Romano. \$8.50



SEAFOOD

LINGUINE CLAM SAUCE

Fresh Middleneck whole clams sautéed with chopped clams, olive oil, and white wine tossed with linguine.

\$9.75

CRAB ENCHILAU

Paying homage to my Tampa Sicilian Paisanos... Fresh lump crabmeat tossed with linguine in a slightly spicy marinara sauce.

\$9.95

SHRIMP SCAMPI

Fresh jumbo shrimp sautéed with evoo, garlic, white wine, and fresh herbs tossed with linguine.

\$9.25

SHRIMP PARMIGIANA

Breaded jumbo shrimp baked with melted mozzarella cheese and tomato sauce served with a side of spaghetti tomato sauce.

\$9.25

VENETIAN STYLE BLACK SEAFOOD RISOTTO

Famous up and down Italy's Adriatic Coast and especially prevalent in Venice this risotto dish incorporates a squid's ink enhancing the richness and flavor of the sea. It is served with octopus, mussels and clams.

\$10.95

VINCENT'S SALMON AND SAFFRON RISOTTO

Grilled salmon topped with asparagus and a roasted red pepper pesto over a bed of creamy saffron risotto.

\$9.25

SCALLOPS SAMBUCA

Pan seared scallops tossed with bacon, caramelized onions, and bowtie pasta in a pink Sambuca cream sauce.

\$11.95

GROUPEL PUTTANESCA

Fresh grouper pan seared with olives, capers, roma tomatoes, anchovies, and a touch of red pepper in a seafood marinara sauce served over linguine.

\$9.95

GROUPEL AND SHRIMP FRANCESE

Fresh grouper and 2 jumbo shrimp egg dipped and pan fried in a lemon white wine sauce served over spaghetti.

\$10.50

ZUPPA DE PESCE

Shrimp, scallops, mussels, clams, calamari, and grouper sauteed in a tomato seafood broth and served over linguine.

\$14.95

CHICKEN, VEAL, CHOPS & BRAISED MEATS

PARMIGIANA

Breaded and baked cutlets marinara sauce, melted mozzarella cheese.

CHICKEN \$11.95 VEAL \$13.95

SALTIMBOCCA "NY STYLE"

Layered with prosciutto, fresh sage, and mozzarella cheese over a bed of spinach in a marsala wine sauce.

CHICKEN \$11.95 VEAL \$13.95

MARSALA

Mushrooms, marsala wine, beef stock reduction.

CHICKEN \$11.95 VEAL \$13.95

FRANCESE

Egg-dipped and pan fried in a lemon white wine sauce.

CHICKEN \$11.95 VEAL \$13.95

PICATTA

Pan sautéed with capers, white wine, and lemon.

CHICKEN \$11.95 VEAL \$13.95

GORGONZOLA**

Bacon, white wine and a delicious gorgonzola cream sauce served with gnocchi.

CHICKEN \$12.50 VEAL \$14.50

CHICKEN ROLLATINI

Chicken rolled and stuffed with sliced ham and mozzarella cheese topped with mushrooms in a Marsala cream sauce.

CHICKEN SCARPARIELLO "SHOEMAKERS STYLE"

This style of cuisine was made famous throughout Campania by busy shoemakers throwing together a fast, hearty lunch.

Chicken sauteed with sausage, potatoes, mushrooms, olives, and pepperoncini peppers in a sauce made from butter and balsamic vinegar.

\$12.95

BEEF BRACIOLE NEAPOLITAN STYLE

The most sentimental of all Old World Italian dishes... Beef pounded, rolled, and stuffed with prosciutto, raisins, pine nuts, and an egg and herb stuffing, cooked for 3 hours in our tomato sugo served over rigatoni.

\$10.50

RIBEYE VANILLA COGNAC CREME

12 oz. ribeye, topped with caramelized onions, and sweet peas in a delicious vanilla cognac cream sauce served with linguine.

\$13.95

RIBEYE GORGONZOLA

Bacon, white wine, gorgonzola cream sauce served with gnocchi.

\$13.95

VEAL OSSO BUCO**

Slow braised in a Chianti wine tomato sauce served over risotto.

\$15.95

"THE SHOEMAKERS" VEAL CHOP SCARPARIELLO

Scarpariello loosely translates to "Of The Shoemaker" and pays homage to the busy shoemakers who invented this style of cuisine.

Grilled Chop topped with sausage, potatoes, mushrooms, olives, and pepperoncini peppers in a sauce made from butter and balsamic vinegar.

\$18.50

VEAL CHOP BRYAN

Breaded Milanese style veal chop topped with a goat cheese and lemon burre blanc, toasted pine nuts, arugula, over a bed of risotto.

\$42.75

GRANDMA'S SUNDAY FEAST

It's Sunday at 3 o'clock, the sugo has been cooking for hours and in most Italian American families that means one thing... DINNER!

Boneless braised pork, meatballs and sausage are served over a bed of rigatoni with our Sunday tomato sugo! Extra loaf of bread, side of sauce for dipping, side of ricotta accompany your feast.

\$13.50

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.*

LARGE PARTY GUIDELINES

Parties of 16 or more

Please choose 2 appetizers and 3 entrees

Served family style. Includes our family style salad and bread. Pricing is per person for each selected menu item. Dessert and Coffee Platters: Add \$ 5.95 per person. All you can drink Domestic Beer and House Wine with chosen menu: \$79.95 per person.

Cancellation and Deposit - A 20% deposit will be taken at the time the reservation is made. In the event of a cancellation a 24 hour notice is required in order to receive a refund on your deposit.

Increase in Party Size - Esposito's requires at least a 3 hour notice if your party decreases in size. Without this notification you will be charged half price for each absent guest as the kitchen is prepping and preparing food for a certain number of guests and the dining room is reserving those seats which would otherwise be occupied. We hope you understand this policy. Just give us a call if your party goes down in size to avoid this.

Decrease in Party Size - Please notify the restaurant ASAP if your party increases in size. We will do our absolute best to accommodate the additional guests. However, if our dining room is already at capacity we literally may not have the seats/chairs to accommodate your request.

Decorations, Gift Table, and Cake - You may decorate your table as you'd like balloons, gifts, etc. We do not allow any decorations to be put on the walls of

the restaurant. We will do our best to accommodate the request for a gift table, but there is no guarantee we will have the extra space. You may bring your own cake and we do not charge a plate fee. However, our staff will not be able to cut your cake. We will provide you with plates and utensils and you may cut your cake and distribute it as you'd like.

Children - Children under the age of 12 will be charged half price. There is no charge for infants 4 years of age or younger.

Separate Checks - We will split checks for every 6 guests. I.E. if you have 30 guests we will split the check 5 different ways. Numerous separate checks have caused issues of bills going unpaid and unhappy guests waiting long periods of time for their servers to organize and run multiple payments. We hope you understand this is designed to make the whole process a little easier on everyone.

Gratuity - 18% is included. If you'd like to leave more than 18% just be sure to initial next to the additional tip.

Please sign and date _____ . _____