



Esposito's Catering Menu

APPETIZERS (Serves 12)

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. \$55

EGGPLANT ROLLATINI

Eggplant rolled and stuffed with ricotta and topped with melted mozzarella cheese and marinara sauce. \$75

FRIED ARTICHOKE HEARTS

Served with a pesto aioli and finished with a balsamic reduction. \$55

PAULIE'S PULPO (OCTOPUS) STEW

Octopus, sausage, white kidney beans, pepperoncini peppers and olives in a sweet and sour tomato Sicilian broth. \$95

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. \$75

FRIED CALAMARI

Served with a roasted red pepper aioli and marinara sauce. \$95

SCALLOP CUPCAKES

Pan-seared scallops, mint pesto, honey truffle mousse garnished with fried mint leaves and toasted pine nuts. \$135

GORGONZOLA CHIPS

House cut potato chips topped with our delicious gorgonzola cream sauce, bacon, and a balsamic reduction. \$65

BAKED CLAMS OREGANATA

Fresh Middleneck Clams baked with parmesan and oregano bread crumbs, lemon, and our famous garlic butter. \$115

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. \$115

"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. \$65

ANTIPASTO SICILIANO

(Serves 8 to 10)

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 \$149

House Salad and Bread

Half Pan (Serves 8-10) \$29 / Full Pan (Serves 15-20) \$49

THE CLASSICS FROM GRANDMA'S KITCHEN

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!? Half Pan \$129 / Full Pan \$179

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! Half Pan \$129 / Full Pan \$179

ST. JOSEPH'S 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. Half Pan \$129 / Full Pan \$179

CAVATELLI (GAVADEEL) SAUSAGE N' BROCCOLI RABE

Small pasta shells tossed with garlic, EVOO, white wine, broccoli rabe, sausage and roma tomatoes, finished with parmesan cheese. Half Pan \$149 / Full Pan \$209

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. Half Pan \$139 / Full Pan \$209

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. Half Pan \$159 / Full Pan \$229

RIGATONI, SAUSAGE, N' PEPPERS

Rigatoni pasta tossed with Italian sausage, onions and peppers in our homemade tomato sugo. Half Pan \$119 / Full Pan \$199

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! Half Pan \$109 / Full Pan \$179

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. Half Pan \$115 / Full Pan \$165

All Half Pan (Serves 8-10)
and Full Pan (Serves 15-20)

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



ARRIVAL

TUESDAY
FEBRUARY 20TH 1920

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 cream sauce and topped with prosciutto and asparagus, finished with a balsamic reduction.

This is... "The Perfect Bite"

Half Pan \$199 / Full Pan \$279

RIGATONI ALA VODKA

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

Half Pan \$139 / Full Pan \$209

FETTUCCINE CARBONARA

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

Half Pan \$139 / Full Pan \$209

LOBSTER RAVIOLI

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

Half Pan \$179 / Full Pan \$259

TORTELLINI ALA PANNA

True northern Italian dish...

Cheese-filled tortellini tossed with sweet green peas, prosciutto and cream.

Half Pan \$144 / Full Pan \$219

BUTTERNUT SQUASH RAVIOLI

Succulent butternut squash ravioli tossed with cream and topped with zucchini and truffle oil.

Half Pan \$179 / Full Pan \$249

FRANKIE'S BOWTIE

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

Half Pan \$139 / Full Pan \$229

YBOR CITY'S CRAB RISOTTO

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

Half Pan \$229 / Full Pan \$299

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.

Half Pan \$159 / Full Pan \$229

All Half Pan (Serves 8-10) and Full Pan (Serves 15-20)

SEAFOOD

LINGUINE CLAM SAUCE

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

Half Pan \$199 / Full Pan \$279

CRAB ENCHILAU

Paying homage to my Tampa Sicilian Paisanos...

Fresh lump crabmeat tossed with linguine in a slightly spicy marinara sauce.

Half Pan \$229 / Full Pan \$299

SHRIMP SCAMPI

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

Half Pan \$209 / Full Pan \$289

SHRIMP PARMIGIANA

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

Half Pan \$209 / Full Pan \$289

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 mussels, clams, octopus and chopped shrimp.

Half Pan \$229 / Full Pan \$289

VINCENT'S SALMON AND SAFFRON RISOTTO

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

Half Pan \$199 / Full Pan \$279

SCALLOPS SAMBUCA

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

Half Pan \$249 / Full Pan \$349

GROUPE 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.

Half Pan \$219 / Full Pan \$299

GROUPE AND SHRIMP FRANCESE

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

Half Pan \$219 / Full Pan \$379

ZUPPA DE PESCE

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

Half Pan \$289 / Full Pan \$379

All Half Pan (Serves 8-10) and Full Pan (Serves 15-20)

CHICKEN, VEAL, CHOPS & BRAISED MEATS

PARMIGIANA

Breaded and baked cutlets marinara sauce, melted mozzarella cheese.

CHICKEN Half Pan \$149 / Full Pan \$189

VEAL Half Pan \$199 / Full Pan \$289

SALTIMBOCCA "NY STYLE"

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

CHICKEN Half Pan \$149 / Full Pan \$189

VEAL Half Pan \$199 / Full Pan \$289

MARSALA

Mushrooms, marsala wine, beef stock reduction.

CHICKEN Half Pan \$149 / Full Pan \$189

VEAL Half Pan \$199 / Full Pan \$289

FRANCESE

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

CHICKEN Half Pan \$149 / Full Pan \$189

VEAL Half Pan \$199 / Full Pan \$289

PICATTA

Pan sautéed with capers, white wine, and lemon.

CHICKEN Half Pan \$149 / Full Pan \$189

VEAL Half Pan \$149 / Full Pan \$189

GORGONZOLA**

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

CHICKEN Half Pan \$169 / Full Pan \$229

VEAL Half Pan \$219 / Full Pan \$299

CHICKEN ROLLATINI

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

CHICKEN Half Pan \$169 / Full Pan \$229

CHICKEN SCARPARELLO "SHOEMAKERS STYLE"

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

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

CHICKEN Half Pan \$159 / Full Pan \$209

All Half Pan (Serves 8-10) and Full Pan (Serves 15-20)

Per Catering all Chicken and Veal dishes are served ala carte and sides of spaghetti with tomato sauces are not included.

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.

Half Pan \$219 / Full Pan \$299

VEAL OSSO BUCO**

Slow braised in a

Chianti wine tomato sauce served over risotto.

Half Pan \$289 / Full Pan \$499

All Half Pan (Serves 8-10)
and Full Pan (Serves 15-20)

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.

Half Pan \$219 / Full Pan \$299

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