

A 3% Culinary Fee will be assessed on all ticketed food items to assist in providing highly competitive wages for procurement & retention of superior culinary talent.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Vegetarian



Gluten Free

## INSALATI

### Caesar Salad 9

Romaine, fresh garlic, grana padano, crispy fried capers

### Caprese Burrata 10

Heirloom tomatoes, buffalo mozzarella burrata, local basil, cherry balsamic reduction, smoked sea salt

### House Salad 9

Artisan lettuces, pecans, carrots, onions, pecorino romano, citrus vinaigrette

## ANTIPASTA

### Bruschetta 9

Fire grilled house focaccia topped with seasonally available produce

### Cauliflower Spinach Dip 8

Roasted cauliflower, wilted spinach, sautéed garlic and onions, mascarpone, bread crumbs

### Cheese Board 16

Curated selection of local sourced cheeses, served with house bread and seasonal accompaniments

## SANDWICHES

*choice of fries or side caesar or house salad*

### Meatball Sub 11

House meatballs with marinara and provolone

### Chicken Pesto Panini 11

Grilled chicken, basil pesto, tomatoes, onions, balsamic vinegar reduction, topped with swiss cheese on house made focaccia bread

## SIDES

### Risotto 8

Blended mushrooms, grana padano, pecorino romano, arborio rice, garlic, shallots, fresh cracked pepper

## PRIMI

*Handmade pasta or substitute any pasta with zucchini noodles for 2.00  
Add chicken or mussels 4.00 Add shrimp or meatballs for 5.00*

### Spaghetti and Meatballs 14

Imported Italian tomatoes, fresh herbs, and house made meatballs with beef pork and lamb

### Fettuccine Alfredo 15

Grana padano, pecorino romano, cream, fresh cracked black pepper, white wine

### Carbonara Linguini 14

House cured pancetta, fresh cracked black pepper, pecorino romano, house cured egg yolk

### Tagliatelle Bolognese 15

Beef, lamb, hot Italian sausage, imported Italian tomatoes and fresh herbs

### Spinach Ravioli 17

Spinach pasta, whipped goat cheese and honey filling, herb oil, BBQ smoked root vegetables

### Spicy Seafood Fra-Diablo 16

Shrimp, mussels, zucchini noodles, spiced smoked tomato brodo

### Garden Linguini 13

Zucchini, red bell pepper, blended mushrooms, brussels sprouts, and spinach in a lemon garlic sauce

### Chicken Basil Tagliatelle 15

Charbroiled Chicken, basil pesto, pecans, cherry tomatoes, orange zest

### Brussels Sprouts 6

Sautéed in shallots, garlic and, house cured pancetta with an apple cider glaze

### BBQ Root Vegetables 7

Flame grilled and hickory smoked mix of rutabaga, parsnips and carrots

## SECONDI

### Chicken Parmesan 15

Italian herb crusted chicken topped with fresh mozzarella, spaghetti and marinara

### Fire Grilled Pork Chop 19

10 oz center cut pork loin, sautéed brussels sprouts, over cheesy mushroom risotto, topped with tomato bacon jam

### Esposito's 13 Layer Lasagna 17

House ricotta, grana padano, pecorino romano, mozzarella, and provolone cheese served with choice of marinara or bolognese sauce

## PIZZA

*handmade 8" grilled flat bread pizza  
substitute a cauliflower gluten free crust for 3.00*

### Neapolitan Pizza 11

Marinara, sliced tomato, mozzarella, fresh basil, extra virgin olive oil

### Pesto Shrimp Pizza 14

Fresh pesto, grana Padano, grilled shrimp, cherry tomatoes

### Charcuterie Pizza 13

Marinara, genoa salami, pepperoni, hot Italian sausage, provolone cheese

### French fries 5

Served with a smoked red pepper aioli

### Truffle fries 7

Truffle dusted battered fries, fresh grated grana padano, served with a smoked red pepper aioli