

STARTERS

MAC & CHEESE

Four imported cheeses 7.5 Add Pancetta 1.5 ~ *House Specialty*

CRAB SPECIALE MAC & CHEESE

Four imported cheeses, Chesapeake blue crab 12

PROSCIUTTO STUFFED MUSHROOMS

Prosciutto, green olives, bread crumbs, parmesan, EVOO 9

BRUSCHETTA ALLA ESPRESSO

Fresh tomato, basil, fresh mozzarella, EVOO, on crostini 8 Add Prosciutto 3

OVEN ROASTED ARTICHOKES

Artichokes hearts, garlic, parsley, provolone, parmesan, crostini 8

GRILLED ITALIAN SAUSAGE & GRILLED POLENTA ~*Staff Favorite*

With kalamata olive tomato ragu 9.5

CRAB CAKES

Chesapeake blue crab cakes, lemon dill cream sauce, micro greens 13

MEATBALL SLIDERS

Two sliders, meatballs, melted mozzarella, marinara sauce, ciabatta 7.5

SALADS/ SOUP

GARDEN SALAD

Romaine, tomatoes, garbanzos, carrots, red onion, house red wine vinaigrette Small 6 / Large 8.5

FIELD GREENS SALAD

Field greens, goat cheese, cranberries, candied walnuts, raspberry vinaigrette Small 6.5 / Large 9

GREEK SALAD

Vine ripe tomatoes, cucumbers, red onion, feta, kalamata olives, house red wine vinaigrette 7.50

CAESAR SALAD

Romaine, parmesan, croutons, house made Caesar dressing Small 6.5 / Large 9.5

CHICKEN CAESAR SALAD

Grilled chicken, romaine, parmesan, croutons, house made Caesar dressing 14

SPINACH SALAD

Spinach, mushrooms, tomatoes, pancetta, gorgonzola, balsamic vinaigrette 10

CAPRESE PLATE

Fresh mozzarella, tomatoes, arugula, EVOO, pesto, balsamic glaze 9

ANTIPASTO SALAD

Romaine, tomatoes, sopressata salami, mortadella, capicola, provolone, red onion, giardiniera, house red wine vinaigrette Small 8.5 / Large 12.5

SOUP OF THE DAY ~ 4.5

CRAFT PIZZA

Always Fresh Pizza Dough Made In House

14" CHEESE PIZZA \$12 / GLUTEN FREE CRUST \$15

SAUCES ~ Red sauce, pesto sauce, olive oil

VEGGIES & CHEESE ~ Artichoke hearts, bell peppers, black olives, kalamata olives, mushrooms, onions, spinach, sundried tomatoes, fresh tomato, fresh basil, fresh garlic, jalapeños, pineapple, fresh arugula, feta, gorgonzola, extra mozzarella **\$1 per topping**

MEATS ~ Pepperoni, Italian sausage, meatballs, Canadian bacon, anchovies **\$1 per topping**

SPECIALTY MEATS ~ Prosciutto, shrimp, chicken **\$5 per topping**

HOUSE SPECIALTIES

COLISEUM ~ Pepperoni, sausage, meatballs, mushrooms, onions, bell peppers, red sauce 17.5

MARGHERITA ~ Mozzarella, tomato, basil, oregano, red sauce 14.5

SAN REMO ~ Grilled chicken, sundried tomatoes, mozzarella, feta cheese, pesto 17.5

TUSCANY ~ Italian sausage, caramelized onions, roasted red peppers, mozzarella, red sauce 17

VEGGIE RUSTICA ~ Grilled eggplant, zucchini, onions, roasted peppers, mushrooms, red sauce 14

PERSONAL PIZZA

Single serving 8" cheese pizza with one topping 9
Additional toppings \$1 (excludes specialty meats)

CALZONE

8" Cheese Calzone 9 Additional fillings \$1
14" Cheese Calzone 12

ENTREES

GRILLED TUSCAN HERB CHICKEN BREAST

Marinated grilled chicken breast served with mashed potatoes and seasonal vegetables 16

CHICKEN PICATTA

Butter, white wine caper sauce, served with capellini and seasonal vegetables 16

CHICKEN PARMIGIANA

Melted mozzarella, marinara, served with spaghetti 16

BAKED EGGPLANT SICILIANA

Baked eggplant, bread crumbs, ricotta, mozzarella, served with seasonal vegetables 12

VEAL MARSALA or PARMIGIANA

Mushroom & marsala wine sauce, or melted mozzarella and marinara, served with fettuccine and seasonal vegetables 20

SEAFOOD ENTREES

LINGUINE ALLA VONGOLE

Linguine, clams, olive oil, garlic, tomatoes ~ *House Specialty* 18

SCAMPI

Tiger prawns, mushrooms, white wine sauce, served over capellini 20

SCAMPI FRA DIAVOLO

Tiger prawns, cognac, spicy marinara, served over linguine 20

GRILLED CALAMARI STEAK PICCATA

Lemon white wine caper sauce, capellini and seasonal vegetables 16.5

RISOTTO GAMBERETTI

Tiger Prawns, asparagus, mushrooms, white wine, parmesan 20

LOBSTER RAVIOLI 19

Vodka cream pink sauce

PASTA

SPAGHETTI BOLOGNESE OR MEATBALLS

Choose either meat ragu or two meatballs with marinara 12.5

SPAGHETTI CARBONARA

Pancetta, peas, shallots, parmesan cream sauce 14

GNOCCHI FRESCO

Choice of creamy pesto sauce or fresh tomato, garlic and basil with fresh mozzarella 13.50

SPINACH RAVIOLI

Porcini mushroom cream sauce 15.5

RIGATONI SALSIICCIA

Grilled Italian sausage, roasted red peppers, mushrooms, marinara 16

FETTUCCINE CHICKEN ALFREDO

Grilled chicken, butter parmesan cream sauce 16

CHICKEN TEQUILA FETTUCCINE

Grilled chicken, bell peppers, red onion, cilantro, jalapeño, tequila cream sauce 18

LASAGNA AL FORNO

Meat ragu, ricotta, mozzarella, béchamel sauce 14.5

RISOTTO PRIMAVERA

Asparagus, mushrooms, white wine, parmesan 14.5

GLUTEN FREE PASTA OPTIONS AVAILABLE

We use local, sustainably farmed and environmentally sound products wherever possible. Veal is natural and free-range. Chicken is hormone and steroid free. EVOO = Extra Virgin Olive Oil The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your chance of food borne illness. Please let your servers know of any food and/or nut allergies. © 2014 All rights reserved Espresso Cucina