

Welcome to Esposito's Park Café

Chef's Specials

Appetizers

Fresh Strawberry, Arugula, and French Feta Salad **9.95**

With toasted hazelnuts, a sprinkle of balsamic, and a drizzle of olive oil.

PEI Mussels and Baby Clams in White Wine **11.95**

Stuffed Escarole **8.95**

Escarole leaves stuffed with olives, breadcrumbs, golden raisins, pignoli, garlic, grated cheese, and capers.

Copa Pizza **12.00**

A 12 inch traditional pizza with sopressata, capicola, and black Gaeta olives.

Entrees

**Please choose one complimentary starter with your Chef's Special Entrée:
Cup of Wedding Soup; Cup of the Soup of the Day;
House Dinner Salad; Caesar Dinner Salad**

1. Brisket of Beef **21.95**

Black angus brisket of beef served with the vegetable of the day and your choice of baked potato, mashed potatoes, mashed sweet potatoes, French fries, or sweet potato fries.

2. Lemon Kissed Chicken **18.95**

Boneless chicken breast sautéed in lemon and white wine with artichokes, capers, and sun dried tomatoes. Served over cavatelli pasta.

3. Pork Osso Bucco with Handmade Gnocchi **19.95**

4. Veal Con Brandy **19.95**

Veal scallopini sautéed in brandy with wild mushrooms. Served with your choice of risotto or a potato.

5. Rigatoni All' Amatriciana with Italian Sausage **18.95**

Rigatoni in a seasoned tomato sauce with prosciutto. Served with your choice of Hot or Sweet Italian sausage.

6. Swordfish – Grilled or Cajun Style **21.95**

Served with the vegetable of the day and your choice of baked potato, mashed potatoes, mashed sweet potatoes, French fries, or sweet potato fries.

Wine of The Week

Tomasello Winery – Pinot Noir – New Jersey – 25.00 (regular price 33.00)

Dessert

Coconut Custard Pie 7.00