

ANTIPASTI

**SPICED BLUE HUBBARD
SQUASH BISQUE** 7
duck confit

ZUPPA DEL GIORNO 5

OLIVE BOWL*
Marinated Olives, Parmesan Crostini
Twists
5

CALAMARI FRITTI
Hot Cherry Peppers,
Roasted Red Pepper & Basil Caper Aioli
10

**PUMPKIN MASCARPONE
RAVIOLI**
Brown butter crema, crispy sage
10

ANTIPASTO MISTO*
Prosciutto di Parma, Soppressata
Toscana, Coppa di Calabria, Cured
Olives, Eggplant Caponata, Marinated
Mushrooms & Burrata Cheese –
Served with Baguette
14

**SFOGLIATELLE DI
LUMACHE**
Snails in Puff Pastry, Truffled Tremier,
Pancetta, Burgundy Reduction,
Vermouth Butter
11

CARPACCIO DI MANZO*
Carpaccio of Beef, Capers, Arugula,
Marinated Mushrooms, Shaved Parmesan,
White Truffle Oil, Preserved Lemon
14

ZUPPA DI COZZE*
Farm Raised Casco Bay Mussels,
Garlic, Tomatoes, Pancetta, Leeks,
Lobster Crema
10

FOIE GRAS
Strawberry Agrodolce, Grilled Brioche,
Fig Jam, Crispy Prosciutto, Truffled
Pea Tendrils, Pomegranate Molasses
20

TUNA CRUDO*
White Tuna, Picked Italian Long Hots,
Prosecco & Blood Orange Cure
12

OYSTERS DI PARMA*
Grilled Oysters, Boursin Cheese &
Black Pepper Creamed Spinach,
Crispy Prosciutto
14

**VONGOLE ALLA
BIRRA PERONI***
Littleneck Clams, Scallions,
Peroni & Basil, Butter
12

TUNA TARTAR*
Yellowfin Tuna, Spiced Orange Aioli,
Sea Salt, Crispy Tostada
14

**CRAB & ARTICHOKE
FONDU**
Truffle Oil, Arugula, Warm Fontina, Asiago
& Parmesan Cheese, Herbed Crostini
10

CHEESE & FRUIT PLATE
Trio of Artisan Cheeses,
Chef's Fruit Pairing
15

SALADS

**FORK & KNIFE
CAESAR***
Roasted Garlic Dressing, Shaved
Parmesan Herbed Crostini,
Anchovy Fillets
9

ROASTED BABY BEET
Baby Spinach, Toasted Hazelnuts,
Warm Goat Cheese Cake,
Raspberry Drizzle
11

CAPRESE*
Buffalo Mozzarella, Vine Ripened
Tomatoes, Basil Crisps,
Arugula Pesto, Truffled Sea Salt,
12 yr Aged Balsamic
12

ESCA CHOP SALAD*
Duck Confit, Dried Cranberries,
Apples, Carrots, Red Onion,
Gorgonzola, Walnuts, Field
Greens, Warm Pancetta &
Shallot Dressing
10

**PECORINO, PROSCIUTTO
& POACHED PEAR***
Sangiovese Poached Pear,
Toasted Pine Nuts, Fresh
Turkish Figs, Aged Balsamic,
Tangerine Agrumato Oil
10

INSALATA DI POLPO*
Grilled Octopus, Sicilian Olives,
Cannelini Beans, Citrus Ginger
Vinaigrette
12

RAW BAR

FRESH SHUCKED OYSTERS*
Chef's Daily Selections
Market Price

LITTLENECK CLAMS*
Lemon, Horseradish Sauce 1.75 EACH

JUMBO SHRIMP COCKTAIL* 3.00 EACH

GRANDE ESCA*
6 Shrimp, 6 Clams, 6 Oysters (Chefs Selection),
Steamed Mussels, Butter Poached Lobster Tail
45

PICCOLI PIATTI

"small plates" \$4 EACH

FORMAGGI
Fried Bocconcini
Smoked Mozzarella, Roasted Eggplant &
Red Pepper Puree Dip

Pecorino Toscano*
EVOO

Caprese Salad*
Tomato, Basil & Fresh Mozzarella

VERDI
Marinated Mushrooms*
Roasted Red Peppers*
Broccoli Rabe & Sausage*

VEAL MEATBALLS
Tomato Sugo & Shaved Parmesan

PESCE
Grilled Prawn*
Head On, EVOO
Marinated Anchovies*
Red Hot Chili Flakes
Sautee of Calamari*
Citrus Marinated

PASTA FRESCA

DUCK CONFIT RAVIOLI

Wild Mushrooms, English Peas, Dried Cherries,
Pancetta, Tomato Marsala Jus

18

GNOCCHI DI SPINACI

Sautee of Wild Mushrooms, Artichokes,
Leeks, Tomatoes, EVOO

15 add Lobster 7

LINGUINI CON VONGOLE

Littleneck Clams, Prosciutto, Tomatoes,
Arugula, Garlic Cloves, Lemon Vermouth

20

LOBSTER & CRAB

FETTUCCHINE

Sundried Tomatoes, Chives, Brandy Cream

22

SHRIMP PESTO

Shrimp, Cherry Tomatoes, Kalamata
Olives, Pesto Cream, Shaved Grana
Padano, House Made Pappardelle

20

SPAGHETTI ALLA CHITARRA

Tomato, Basil, Shredded Parmesan, EVOO

15

ORECHIETTE BOLOGNESE

Beef, Veal & Pork, Herbed Ricotta, Pesto Oil

16

ESCA'S CIOPPINO

Clams, Mussels, Shrimp, Lobster, Prawn,
Chef's Daily Selection of Fish & Saffron
Lobster Broth, Squid Ink Tagliatelle

26

Add Chicken (\$4) or Shrimp (\$6) to any pasta dish

*Whole Wheat & Gluten Free Pasta
Available Upon Request*

CONTORNI

GRILLED ASPARAGUS	7
SAUTEED OF SPINACI	5
BROCCOLI RABE	6
FOIE GRAS MASHED POTATOES	6
BRUSSELS SPROUT HASH	7
PARMESAN TRUFFLED FRIES	6
BAKED PARMESAN CREAMED SPINACH	6

SECONDI

MURRAY'S FREE RANGE CHICKEN*

Red Wine & Rosemary Braised, Pancetta, Pearl Onions,
Cremeni Mushrooms, Crème Fraiche Mashed Potatoes

18

SEARED PORCINI DIVER SCALLOPS*

Spinach & Pork Belly Risotto,
Cippolini Onion Agrodolce, Shaved Parmesan

26

CRISPY BREAST OF DUCK

Celery Root Gnocchi, Golden Beets, Spinach, Tomato & Wild Mushrooms,
Thyme, Huckleberry Jus

24

CENTER CUT BERKSHIRE STUFFED PORK*

Sausage, Focaccia & Tallegio Stuffing, Herbed Root Vegetable Ragù

24

CRISPY CHILEAN SEA BASS*

(South Pacific) Asparagus & Lump Crab Meat,
Risotto Cake, Grana Padano, Lemon Crema

29

NEW YORK SIRLOIN*

All Natural Grilled Hereford New York Sirloin (12 oz.),
Brussel Sprout & Pancetta Hash, Gorgonzola Dolce, Crispy Shallots

28

GRILLED HEREFORD BEEF TENDERLOIN

All Natural Hereford Tenderloin (8 oz.), Truffled Potato Puree, Haricots
Vert & Roasted Red Peppers, Chianti Demi Glace

29

LAMB OSSO BUCO*

Black Garlic & Hazelnut Risotto, Grilled Asparagus, Espresso Glaze

26

BRAISED RABBIT*

(Weagant Farm, Canada), Sauteed Broccoli Rabe,
Potato Calabrese, Tomato Confit

26

STEWED LEG OF GOAT

Thyme Bordeaux Braised, Baby Carrots,
Olive Oil Poached Potatoes, Grilled Baguette

25

SALMON*

(North Atlantic, Farm Raised), Horseradish & Parsnip Crusted,
Braised Leek Noodles, Onion Soubise

25

BRAISED BEEF SHORT RIBS*

Sweet Potato Mashed Potatoes, Wilted Greens, Pearl Onion Jus

24

ESCA'S GRANDE GRILL BURGER

Hereford Beef Burger, Braised Short Rib, Mushrooms & Crispy Onions,
Farm House Cheddar Cheese, Truffle Oil, Lobster Claw & Fries

20 Add Foie Gras 10

PIZZA & FLATBREAD

ITALIAN SAUSAGE PIZZA

Mozzarella, Ricotta, Marinara, Spinach
& Esca's Homemade Spicy Italian Sausage

12

WILD MUSHROOM PIZZA

Spinach, Truffled Mashed Potatoes, Roasted Garlic

11

VINE RIPENED TOMATO PIZZA

Basil, Roasted Garlic, Fresh Mozzarella, EVOO

11 Add Prosciutto 2

GRILLED CHICKEN PIZZA

Basil Pesto, Roasted Red Peppers, Asiago Cheese, EVOO

12

SHRIMP FLATBREAD

Hot Cherry Peppers, Scallions, Crispy Pancetta,
Creamy Parmesan Bechamel

10

GRILLED FLATBREAD

Spinach, Goat Cheese, Black Mission Figs, Caramelized Onions

11

PROSCIUTTO & ARUGULA FLATBREAD

San Danielle Prosciutto, Fresh Arugula, Shaved Parmesan,
Gorgonzola & Balsamic Glaze

12

Raw meat and shell-fish, or products not cooked to recommended internal temperatures can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat thoroughly cooked meats, poultry and seafood. Our Hereford Beef is organically and humanely raised. We support local farms whenever possible. 20% gratuity added to parties of 6 or more.

EXECUTIVE CHEF Joseph Bucholz
SOUS CHEF Stephen DeProto

*GLUTEN FREE ALLERGY: all items with an asterisk can be prepared gluten free upon request.