

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS** | 7
roasted with sea salt
- GARLIC BREAD CLASSICO** | 7.5
with ricotta
- SICILIAN OLIVES & PROVOLONE** | 8
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 11
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 14
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P.** | 14.5
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 42
a plating of all appetizers

ANTIPASTI ZUPPA E INSALATE

- ZUPPA!** | 9
chef's fresh soup
- INSALATA MISTICANZA** | 9
leafy greens, tomato, croutons,
balsamic vinaigrette
- MEATBALLS** | 12
san marzano sauce
- CALAMARI FRITTI** | 15
lemon, aioli
- CALAMARI A LA PLANCHA** | 15
sautéed garlic, cherry tomatoes,
arugula, fresno peppers

SALADS

- MARKET SALAD** | 10
leafy greens, kale, radicchio,
artichokes, tomato, chickpeas,
balsamic vinaigrette
- CLASSIC CAESAR** | 11
- TRICOLORE & PEAR** | 11
shaved parmigiano reggiano,
walnuts, fennel,
blood orange vinaigrette
- CAPRESE** | 11
evoo, aged balsamic
- *BROOKLYN CAESAR** | 16
pancetta, 8 minute egg,
tuscan kale
- SWEET GEM AND GORGONZOLA** | 16
leafy greens, gorgonzola dolce dressing,
egg, pistachios

WOOD-GRILLED ADD ONS

- CHICKEN BREAST** | 8
- CHOPPED STEAK PATTY** | 11
- SHRIMP** | 12
- *MARKET FISH OF THE DAY** | MP

ARTHUR AVENUE | 17

antipasti salad, giardiniera, chickpeas,
celery, tomato, housemade salumi,
olives, provolone, peppadews

MULBERRY STREET | 18

grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
balsamic vinaigrette

LIGURIAN NICOISE | 18

imported italian tuna, 8 minute egg, artichoke,
radish, tomato, arugula, green beans, potatoes

SPECIALS

SATURDAY & SUNDAY BRUNCH
bottomless cocktails with purchase of an entree
mimosas \$18, bellinis \$18, bloody marys \$18,
aperol spritzes \$18 | 11:00am - 4:00pm

MARTINI MONDAYS
50% off all martinis, \$3.95 meatball sliders
every monday 4:00pm - close

VINO, VIDI, VICI WEDNESDAYS
1/2 off every bottle of wine under \$99
every wednesday with purchase of an entree

FREQUENT LUNCH CARD
buy 6 get the 7th free!
ask for a frequent lunch card

APERITIVO HOUR
\$8 cicchetti, \$10 pizzas, drink specials
4pm - 7pm at the bar only

LOAF ARTISAN BREAD | 12

PANINI PRESSE E CALDI

- HOT SANDWICHES
- ADD SIDE SALAD / ZUPPA FOR \$5
- EGGPLANT** | 14
wood grilled eggplant,
basil, roasted peppers,
mozzarella
- *10 OUNCE HAMBURGER** | 14
lettuce, tomato, onion, fries
- GRILLED CHICKEN** | 16.5
mushroom conserva,
pesto butter,
smoked buffalo mozzarella
- MEATBALL** | 17
pesto, mozzarella,
san marzano sauce
- D.O.P. PROSCIUTTO DI PARMA** | 15
mozzarella di bufala,
basil, aioli

ROMAN LUNCH | 17
pizza bianca, prosciutto, burrata,
arugula tomato salad, aged balsamic

ALL PANINIS SERVED
WITH ROSEMARY POTATO CHIPS
EXCEPT ROMAN LUNCH

SALUMI

- OLIVES, GIARDINIERA
- FINOCCHIONA* • PICCANTE*
TARTUFO* • SOPPRESSATA*,
MORTADELLA • 'NDUJA* • COPPA***
*made in house
- 3 SELEZONI | 18
5 SELEZONI | 28
SELECTION OF ALL | 38
- PROSCIUTTI**
{SMOKED}
SPECK - ITALY | 10
{DRY AGED}
DI PARMA - ITALY | 10
{COOKED & BRINED}
ITALIAN HAM - LEONCINI | 10

PROSCIUTTO TASTING | 29
a plating of all three prosciuttos

FORMAGGIO

- ALMONDS, HONEY, DRIED FRUITS
- LA TUR
TALEGGIO D.O.P.
TARTUFO
FONTINA VALLE D'AOSTA D.O.P.
ROBIOLA D.O.P.
PECORINO D.O.P.
GORGONZOLA DOLCE D.O.P.
PARMIGIANO REGGIANO VECCHIO D.O.P.**
- 1 OZ PIECE OF ANY ABOVE | 7
SELECTION OF ALL | 37
- MOZZARELLA**
pomodorini, basil, estate olive oil
FIOR DI LATTE | 10
BURRATA | 11
MOZZARELLA DI BUFALA | 13

MOZZARELLA TASTING | 28
a plating of all three mozzarellas

LUNCH DEL GIORNO

- ADD SIDE SALAD / ZUPPA FOR \$4.5
- MONDAY** | chicken parmigiana panini | 15
- TUESDAY** | pasta al forno of the day | 18.5
- WEDNESDAY** | grilled chicken paillard, tomato pesto | 16
- THURSDAY** | calzone al forno of the day | MP
- FRIDAY** | fritto misto pesce, seafood and veggies | 19

PIZZA AL FORNO ROSSO

- SAN MARZANO SAUCE
- MARGHERITA** | 16
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 18
fior di latte, calabrian oregano
- FUNGHI MISTI** | 19
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE** | 19
spicy salami, fior di latte, peppadews
- SALSICCE** | 19
italian sausage, fior di latte, basil
- DÓRO ROSSO** | 19.5
golden tomatoes, fior de latte,
arugula-broccoli rabe pesto, evoo, salt
- MARGHERITA D.O.P.** | 20
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNI** | 20
soppressata, prosciutto, coppa, finocchiona
- GIARDINO** | 22.5
fior di latte, peperonata, roasted garlic, hot honey

BIANCA FIOR DI LATTE

- QUATTRO FORMAGGI** | 18
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA** | 19
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA** | 21
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 22.5
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO** | 24.5
truffle mushroom sauce, fior di latte,
cremini mushrooms, basil

ADD ONS

- PROSCIUTTO DI PARMA** | 7 **SPECK** | 7
FENNEL SAUSAGE | 7 **PEPPERONI** | 7
ARUGULA | 5 **HOUSE MADE PANCETTA** | 8
WHITE ANCHOVIES | 5 **MEATBALL** | 6

PASTA LONG PASTA

- AGLIO OLIO E PEPPERONCINI** | 18
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE** | 18
spaghetti chitarra, pecorino romano,
cracked black pepper
- MALFADINE AMATRICIANA** | 18
house cured guanciale, san marzano sauce,
chilis, pecorino romano
- SPAGHETTI** | 18
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI** | 18
carbonara, house cured pancetta, eggs,
parmigiano reggiano
- CAPPELLINI D'ANGELO E CALAMARI** | 22.5
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERE** | 23.5
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE** | 24
clams, white wine

SHORT PASTA

- RIGATONI** | 17
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 18
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI** | 18
ricotta, greens, duo of prosciutto, fresh pomodoro sauce
- RIGATONI** | 19
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI** | 20
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO** | 20
mixed shapes with sausage, meatballs, beef ragu
- RADIATORI A LA VODKA** | 20
san marzano vodka sauce, prosciutto
- PACCHERI** | 21
funghi misti, mascarpone
- CALAMARATTA** | 22.5
calamari, roasted tomatoes,
calabrian tapenade, pangrattato

BISTECCA STEAK

- FROM OUR WOOD BURNING GRILL
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- *NEW YORK**
16 OZ | 36 / 24 OZ | 54
- *RIBEYE**
16 OZ | 39 / 24 OZ | 56

ALL OF ELISABETTA'S PASTA, BREAD, GELATOS, PASTRIES & COOKIES ARE MADE IN HOUSE DAILY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS