

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS | 10**
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 12**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 13.5**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 16**
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 18**
18 months
- GRANDE ASSORTIMENTO APERITIVO | 49**
a plating of all appetizers

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 10.5**
chef's fresh soup
- PANE ALL'AGLIO | 13**
garlic bread, roasted garlic butter, ricotta
- INSALATA MISTICANZA | 10.5**
leafy greens, tomato, croutons, balsamic vinaigrette
- MEATBALLS | 15**
san marzano sauce
- CALAMARI FRITTI | 16.5**
lemon, aioli
- CALAMARI A LA PLANCHA | 17.5**
sautéed garlic, cherry tomatoes, arugula, fresno peppers

SALADS

- CAPRESE | 12.5**
evoo, aged balsamic
- *CLASSIC CAESAR | 12.5**
- TRICOLORE & PEAR | 13.5**
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- *BROOKLYN CAESAR | 18.5**
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE | 20**
antipasti salad, giardiniera, chickpeas, celery, tomato, housemade salumi, olives, provolone, peppadews
- LIGURIAN NICOISE | 20**
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes
- MULBERRY STREET | 20.5**
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, croutons, balsamic vinaigrette
- CASA MARINA | 29**
greens, grilled shrimp & calamari, chickpeas, celery, tomato, olives, peppers, giardiniera, lemon vinaigrette

WOOD-GRILLED ADD ONS

- CHICKEN BREAST | 10**
- CHOPPED STEAK PATTY | 13**
- SHRIMP | 15**
- STEAK | 18.5**
- SALMON | 22**

SPECIALS

SATURDAY & SUNDAY BRUNCH
bottomless cocktails with purchase of an entree
mimosas \$19.5, bellinis \$19.5, bloody marys \$19.5,
aperol spritzes \$19.5 | 11:00am - 4:00pm

MARTINI MONDAYS
50% off all martinis, \$4.95 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 | 12.5

PANINI PRESSE E CALDI

HOT SANDWICHES
ADD SIDE SALAD / ZUPPA FOR \$5.5

- EGGPLANT | 16**
wood grilled eggplant, basil, roasted peppers, mozzarella
- *10 OUNCE HAMBURGER | 16.5**
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA | 18.5**
mozzarella di bufala, basil, aioli
- GRILLED CHICKEN | 20.5**
mozzarella, rapini, arugula, basil pesto
- MEATBALL | 19.5**
pesto, mozzarella, san marzano sauce

ROMAN LUNCH | 19
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 • COPPA*

*made in house

3 SELEZONI | 20

5 SELEZONI | 30

SELECTION OF ALL | 40

PROSCIUTTI

{SMOKED}

SPECK - ITALY | 11.5

{DRY AGED}

DI PARMA - ITALY | 12.5

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 12.5

PROSCIUTTO TASTING | 29
a plating of all three prosciuttos

FORMAGGIO

MARCONA ALMONDS, TRUFFLE HONEY

LA TUR

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 | 9

SELECTION OF ALL | 44

MOZZARELLA

pomodorini, basil, estate olive oil

FIOR DI LATTE | 12.5

BURRATA | 13.5

MOZZARELLA DI BUFALA | 16.5

LUNCH DEL GIORNO

ADD SIDE SALAD / ZUPPA FOR \$5.5

- MONDAY |** calabrian fried chicken sandwich | **18**
- TUESDAY |** italian street market sandwich | **18.5**
- WEDNESDAY |** grilled chicken paillard, trapanese pesto | **18**
- THURSDAY |** calzone al forno of the day | **MP**
- FRIDAY |** fritto misto pesce, seafood and veggies | **21**

PIZZA AL FORNO ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 18.5
house made ricotta, fresh basil, calabrian oregano, hot honey

MARGHERITA | 18.5
fior di latte, basil, evoo, sea salt

PEPPERONI | 20.5
fior di latte, calabrian oregano

FUNGHI MISTI | 22.5
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil

PICCANTE | 23.5
spicy salami, fior di latte, peppadews

SALSICCE | 21.5
italian sausage, fior di latte, basil

MARGHERITA D.O.P. | 22.5
mozzarella di bufala, basil, evoo, sea salt

QUATTRO CARNI | 22.5
soppressata, prosciutto, coppa, finocchiona

BIANCA

FIOR DI LATTE

A LA VODKA PIZZA | 22
san marzano vodka sauce, fior di latte, parmigiano reggiano, pesto, crispy prosciutto

QUATTRO FORMAGGI | 20.5
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano

CAPRICCIOSA | 21.5
gorgonzola d.o.p., pear, truffle honey, basil

PROSCIUTTO E ARUGULA | 23.5
prosciutto di parma, pecorino romano, ricotta

ADD ONS

PROSCIUTTO DI PARMA | 8.5 **SPECK | 8.5**

FENNEL SAUSAGE | 8.5 **PEPPERONI | 8.5**

ARUGULA | 6.5 **HOUSE MADE PANCETTA | 9.5**

WHITE ANCHOVIES | 7 **MEATBALL | 7.5**

PASTA

LONG PASTA

AGLIO OLIO E PEPPERONCINI | 20.5
spaghetti, evoo, garlic, calabrian chile

CACIO E PEPE | 20.5
bucatini, pecorino romano, cracked black pepper

SPAGHETTI | 20.5
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil

SPAGHETTI | 20.5
carbonara, house cured pancetta, eggs, parmigiano reggiano

TAGLIARINI AL LIMONE | 20.5
meyer lemon, yellow tomato, parmigiano reggiano, pistachios, mascarpone, basil

CAPPELINNI D'ANGELO E CALAMARI | 25.5
angel hair, calamari, san marzano sauce, calabrian chili peppers

LINGUINE NERE | 26
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 26.5
clams, white wine, fresnos

SHORT PASTA

RIGATONI | 20
broccoli, olive oil, garlic, parmigiano reggiano, basil

RADIATORI | 20.5
alla norma, eggplant, san marzano sauce, ricotta salata

RAVIOLI | 23.5
ricotta, greens, prosciutto, fresh pomodoro sauce

RIGATONI | 22.5
alla bolognese, braised beef and veal in barolo wine

STROZZAPRETI | 22.5
italian sausage, rapini, garlic, oil, chilis

PAZZESCO | 22.5
mixed shapes with sausage, meatballs, beef ragu

RADIATORI A LA VODKA | 22.5
san marzano vodka sauce, prosciutto

BUTTERNUT SQUASH AGNOLOTTI | 27.5
black truffle, porcini mushrooms, guanciale, parmigiano reggiano

PACCHERI | 30.5
funghi misti, mascarpone

BISTECCA STEAK

FROM OUR WOOD BURNING GRILL
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

***NEW YORK**
16 OZ | **40** / 24 OZ | **58**

***RIBEYE**
16 OZ | **44** / 24 OZ | **63**

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