

# ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

## APERITIVI

- MARCONA ALMONDS | 10**  
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 12**  
orange, thyme, peppercorn, chilis
- COCCOLI FRITTI | 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

LOAF OF BREAD TO GO | 14

## ANTIPASTI

### ZUPPA E INSALATE

- ZUPPA! | 10.5**  
chef's fresh soup
- INSALATA MISTICANZA | 11**  
leafy greens, tomatoes, croutons,  
balsamic vinaigrette
- TRICOLORE & PEAR | 12.5**  
shaved parmigiano reggiano, walnuts,  
fennel, blood orange vinaigrette
- PANE ALL'AGLIO | 13**  
garlic bread, roasted garlic butter, ricotta
- PROSCIUTTO E MELONE | 13.5**  
evoo, mint, sea salt
- \*CLASSIC CAESAR | 14**
- CAPRESE | 14.5**  
fior di latte, tomato, basil,  
evoo, aged balsamic
- MEATBALLS | 15.5**  
san marzano sauce
- CALAMARI FRITTI | 16.5**  
lemon, aioli
- \*BROOKLYN CAESAR | 17**  
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA | 17.5**  
sautéed garlic, cherry tomatoes,  
arugula, fresno peppers
- CARPACCIO | 17.5**  
herb crusted thin raw beef,  
arugula, parmigiano reggiano
- SPIEDINI OF SHRIMP | 19**  
wood grilled, salsa rosa
- MUSSELS DI NONNO | 19**  
scampi butter, pangritata, pinot grigio
- ARTHUR AVENUE | 19.5**  
antipasti salad, giardiniera,  
chickpeas, celery, tomato, salumi,  
olives, provolone, peppadews
- CASA MARINA | 30**  
greens, grilled shrimp & calamari, chickpeas,  
celery, tomato, olives, peppers,  
giardiniera, lemon vinaigrette

## BRUSCHETTA

WOOD GRILLED ARTISAN BREAD  
WITH CALABRO WHIPPED RICOTTA

- TOMATOES, BASIL | 14**
- BURRATA E PROSCIUTTO | 15**
- ARTICHOKE ANTIPASTO | 16**

ASSORTMENT OF ALL FOR  
THE TABLE (TWO OF EACH) | 35

## CONTORNI

- RAPINI | 9.5**  
garlic, lemon, chili
- FINGERLING POTATOES | 9.5**  
parmigiano reggiano, rosemary,  
garlic, olive oil
- MARKET VEGETABLE | 10**  
seasonal
- CHARRED BROCCOLINI | 10.5**  
garlic, olive oil

## SALUMI

OLIVES, GIARDINIERA

- FINOCCHIONA\*  
PICCANTE\*  
TARTUFO\*  
SOPPRESSATA\*  
MORTADELLA  
COPPA\***

\*made in house

- 3 SELEZIONI | 20**  
**5 SELEZIONI | 30**  
**SELECTION OF ALL | 40**

### PROSCIUTTOS

- {SMOKED}  
**SPECK - ITALY | 11.5**
- {DRY AGED}  
**DI PARMA - ITALY | 13.5**
- {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 | 9

SELECTION OF ALL | 43

### MOZZARELLA

pomodori, basil, estate olive oil

FIOR DI LATTE | 12.5

BURRATA | 13.5

MOZZARELLA DI BUFALA | 18

## PESCE E CARNE

FROM OUR WOOD BURNING GRILL

**14 OZ KUROBUTA PORK | 35**  
"Porterhouse"  
brooklyn style vinegar peppers

**POLLETTO | 30**

grilled chicken, lemon, garlic

**CHICKEN ALLA PARMIGIANA | 33**  
crispy chicken cutlet, san marzano sauce,  
mozzarella, spaghetti

NIGHTLY, 'TILL ITS GONE!

**SPIEDINI OF SHRIMP | 33**

wood grilled, salsa rosa

**SCOTTADITO | 45**

grilled australian lamb chops, salsa verde, aioli

**\*PESCE DEL GIORNO | M.P.**

market fish, salsa verde

### BISTECCA (STEAK)

HAND SELECTED DRY AGED IN HOUSE  
SERVED BONE IN WITH ROASTED  
GARLIC & ROSEMARY

**\*NEW YORK**

16 oz | 40 or 24 oz | 59

**\*RIBEYE**

16 oz | 45 or 24 oz | 63

## SPECIALE DEL GIORNO

- MONDAY | eggplant alla parmigiana | 24.5**
- TUESDAY | pasta fatta a mano | MP**
- WEDNESDAY | lasagne | 24.5**
- THURSDAY | veal chop alla parmigiana | 57**
- FRIDAY | brodo di pesce | 34**
- SATURDAY | 7 oz filetto con tortellini | 59**
- SUNDAY | short rib of beef, saffron risotto | 38**

## PIZZA AL FORNO

### ROSSO

SAN MARZANO SAUCE

**ROSSA RICOTTA | 20**  
house made ricotta, fresh basil,  
calabrian oregano, hot honey

**MARGHERITA | 20**  
fior di latte, basil, evoo, sea salt

**PEPPERONI | 22**  
fior di latte, calabrian oregano

**FUNGHI MISTI | 24**  
wild mushroom, smoked buffalo mozzarella,  
parmigiano reggiano, truffle oil

**MARGHERITA D.O.P. | 23**  
mozzarella di bufala, basil, evoo, sea salt

**PICCANTE | 24**  
spicy salami, fior di latte, peppadews

**SALSICCE | 23**  
italian sausage, fior di latte, basil

**QUATTRO CARNI | 24**  
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 | 22**  
ricotta, gorgonzola d.o.p., aged provolone,  
calabrian oregano

**CAPRICCIOSA | 23**  
gorgonzola d.o.p., pear, truffle honey, basil

**PROSCIUTTO E ARUGULA | 25**  
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 | 7.5** **MEATBALL | 7.5**

## PASTA E RISOTTO

### LONG PASTA

- TAGLIARINI AL LIMONE | 22**  
meyer lemon, yellow tomato, parmigiano reggiano,  
pistachios, mascarpone, basil
- AGLIO OLIO E PEPPERONCINI | 22**  
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 23**  
bucatini, pecorino romano, cracked black pepper

**FETTUCINE BURRO E PARMIGIANA | 24**  
parmigiano reggiano  
supplement fresh black truffle, shaved tableside,  
prepared in cheese wheel + \$25

**SPAGHETTI | 26**  
alla sorrentino, burrata mozzarella,  
san marzano sauce, fresh basil

**SPAGHETTI | 28**  
carbonara, house cured pancetta, eggs,  
parmigiano reggiano

**CAPPELLINI E CALAMARI | 30**  
angel hair, calamari, san marzano sauce,  
calabrian chili peppers

**LINGUINE NERE | 31**  
shrimp, yellow tomatoes, calabrian chilis, mint

**LINGUINE CON VONGOLE | 34**  
clams, white wine, fresnos

**LINGUINE FRUTTI DI MARE | 37**  
mussels, clams, shrimp, calamari, san marzano sauce

### SHORT PASTA

**RADIATORE | 23**  
alla norma, eggplant, san marzano sauce, ricotta salata

**RADIATORE ALLA VODKA | 27**  
san marzano vodka sauce, prosciutto

**BUTTERNUT SQUASH AGNOLOTTI | 29**  
black truffle, porcini mushrooms,  
guanciale, parmigiano reggiano

**RIGATONI | 29**  
alla bolognese, braised beef and veal in barolo wine

**STROZZAPRETI | 30**  
italian sausage, rapini, garlic, oil, chilis

**PACCHERI | 34**  
funghi misti, mascarpone

**RAVIOLI | 32**  
ricotta, greens, prosciutto, fresh pomodoro sauce

**PAZZESCO | 33**  
mixed shapes with sausage, meatballs, beef ragu

**RISOTTO AI GAMBERINI E FUNGHI | 37**  
shrimp risotto with mushrooms

**RISOTTO AI FRUTTI DI MARE | 39**  
shrimp, clams, mussels, calamari

ALL OF ELISABETTA'S PASTA, BREAD, GELATI, 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