

# ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

## APERITIVI

- MARCONA ALMONDS** | 9  
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 11  
orange, thyme, peppercorn, chilis
- COCCOLI FRITTI** | 12.5  
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 15  
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P.** | 15.5  
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 49  
a plating of all appetizers

LOAF OF BREAD TO GO | 12.5

## ANTIPASTI

### ZUPPA E INSALATE

- ZUPPA!** | 9.5  
chef's fresh soup
- PANE ALL'AGLIO** | 12  
garlic bread, roasted garlic butter, ricotta
- INSALATA MISTICANZA** | 9.5  
leafy greens, tomatoes, croutons,  
balsamic vinaigrette
- TRICOLORE & PEAR** | 11.5  
shaved parmigiano reggiano, walnuts,  
fennel, blood orange vinaigrette
- CLASSIC CAESAR** | 12.5
- PROSCIUTTO E MELONE** | 12.5  
evoo, mint, sea salt
- CAPRESE** | 13.5  
fior di latte, tomato, basil,  
evoo, aged balsamic
- MEATBALLS** | 14.5  
san marzano sauce
- CALAMARI FRITTI** | 15.5  
lemon, aioli
- \*BROOKLYN CAESAR** | 16  
pancetta, 8 minute egg, tuscan kale
- WINTER KALE AND LA TUR CHEESE** | 16  
red & tuscan kales, hazelnuts, mint,  
balsamic, cipolini onions
- CALAMARI A LA PLANCHA** | 16.5  
sautéed garlic, cherry tomatoes,  
arugula, fresno peppers
- CARPACCIO** | 16.5  
herb crusted thin raw beef,  
arugula, parmigiano reggiano
- SPIEDINI OF SHRIMP** | 18  
wood grilled, salsa rosa
- ZUPPA DI CLAMS** | 18  
spicy broth, bruschetta
- ARTHUR AVENUE** | 18.5  
antipasti salad, giardiniera,  
chickpeas, celery, tomato, salumi,  
olives, provolone, peppadews
- CASA MARINA** | 29  
greens, grilled shrimp & calamari, chickpeas,  
celery, tomato, olives, peppers,  
giardiniera, lemon vinaigrette

## BRUSCHETTA

WOOD GRILLED ARTISAN BREAD  
WITH CALABRO WHIPPED RICOTTA

**TOMATOES, BASIL** | 12.5

**TOASTED HAZELNUTS, TRUFFLE HONEY, MALDON** | 12.5

**BURRATA E PROSCIUTTO** | 13.5

ASSORTMENT OF ALL FOR  
THE TABLE (TWO OF EACH) | 34

## CONTORNI

- RAPINI** | 8.5  
garlic, lemon, chili
- FINGERLING POTATOES** | 8.5  
parmigiano reggiano, rosemary,  
garlic, olive oil
- MARKET VEGETABLE** | 9  
seasonal

## SALUMI

OLIVES, GIARDINIERA

**FINOCCHIONA\***  
**PICCANTE\***  
**TARTUFO\***  
**SOPPRESSATA\***  
**MORTADELLA**  
**'NDUJA\***  
**COPPA\***

\*made in house

3 SELEZIONI | 19

5 SELEZIONI | 29

SELECTION OF ALL | 39

### PROSCIUTTOS

{SMOKED}

SPECK - ITALY | 10.5

{DRY AGED}

DI PARMA - ITALY | 12.5

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 11.5

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 | 7.5

SELECTION OF ALL | 42

### MOZZARELLA

pomodori, basil, estate olive oil

FIOR DI LATTE | 11.5

BURRATA | 12.5

MOZZARELLA DI BUFALA | 17

HOMEMADE BASKET RICOTTA | 11  
semi dried tomatoes, basil

## PESCE E CARNE

FROM OUR WOOD BURNING GRILL

14 OZ KUROBUTA PORK | 33

"Porterhouse"

brooklyn style vinegar peppers

POLLETTO | 28

grilled chicken, lemon, garlic

CHICKEN ALLA PARMIGIANA | 30

crispy chicken cutlet, san marzano sauce,

mozzarella, spaghetti

NIGHTLY, 'TILL ITS GONE!

SPIEDINI OF SHRIMP | 32

wood grilled, salsa rosa

SCOTTADITO | 44

grilled australian lamb chops, chili oil, 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 | 39 or 24 oz | 58

\*RIBEYE

16 oz | 44 or 24 oz | 60

## SPECIALE

### DEL GIORNO

MONDAY | eggplant alla parmigiana | 22.5

TUESDAY | pasta fatta a mano | MP

WEDNESDAY | lasagne | 22.5

THURSDAY | veal chop alla parmigiana | 56

FRIDAY | lobster frá diavolo | 53

SATURDAY | 7 oz filetto con tortellini | 59

SUNDAY | veal saltimbocca | 38

## 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

**MARGHERITA D.O.P.** | 21.5

mozzarella di bufala, basil, evoo, sea salt

**PICCANTE** | 22.5

spicy salami, fior di latte, peppadews

**SALSICCE** | 21.5

italian sausage, fior di latte, basil

**QUATTRO CARNI** | 22.5

soppressata, prosciutto, coppa, finocchiona

**GIARDINO** | 25

fior di latte, peperonata, roasted garlic, hot honey

### BIANCA

FIOR DI LATTE

**QUATTRO FORMAGGI** | 20.5

ricotta, gorgonzola d.o.p., aged provolone,

calabrian oregano

**YELLOW TOMATO PESTO** | 21

fior di latte, olives

**CAPRICCIOSA** | 21.5

gorgonzola d.o.p., pear, truffle honey, basil

**PROSCIUTTO E ARUGULA** | 23.5

prosciutto di parma, pecorino romano, ricotta

**TARTUFO** | 28.5

truffle mushroom sauce, fior di latte,

cremini mushrooms, basil

### ADD ONS

**PROSCIUTTO DI PARMA** | 7.5 **SPECK** | 7.5

**FENNEL SAUSAGE** | 7.5 **PEPPERONI** | 7.5

**ARUGULA** | 5.5 **HOUSE MADE PANCETTA** | 8.5

**WHITE ANCHOVIES** | 6.5 **MEATBALL** | 6.5

## PASTA E RISOTTO

### LONG PASTA

**TAGLIARINI AL LIMONE** | 20

meyer lemon, yellow tomato, parmigiano reggiano,

pistachios, mascarpone, basil

**AGLIO OLIO E PEPPERONCINI** | 20

spaghetti, evoo, garlic, calabrian chile

**CACIO E PEPE** | 21

spaghetti chitarra, pecorino romano,

cracked black pepper

**SPAGHETTI** | 24

alla sorrentino, burrata mozzarella,

san marzano sauce, fresh basil

**SPAGHETTI** | 26

carbonara, house cured pancetta, eggs,

parmigiano reggiano

**BUTTERNUT SQUASH AGNOLOTTI** | 27

black truffle, porcini mushrooms, guanciale,

parmigiano reggiano

**CAPPELLINI E CALAMARI** | 28

angel hair, calamari, san marzano sauce,

calabrian chili peppers

**LINGUINE NERE** | 29

shrimp, yellow tomatoes, calabrian chilis, mint

**LINGUINE CON VONGOLE** | 32

clams, white wine, fresnos

**LINGUINE FRUTTI DI MARE** | 35

mussels, clams, shrimp,

calamari, san marzano sauce

### SHORT PASTA

**RADIATORE** | 21

alla norma, eggplant, san marzano sauce,

ricotta salata

**RADIATORE ALLA VODKA** | 25

san marzano vodka sauce, prosciutto

**RIGATONI** | 27

alla bolognese, braised beef and veal

in barolo wine

**STROZZAPRETI** | 28

italian sausage, rapini, garlic, oil, chilis

**PACCHERI** | 32

funghi misti, mascarpone

**RAVIOLI** | 30

ricotta, greens, prosciutto, fresh pomodoro sauce

**PAZZESCO** | 31

mixed shapes with sausage, meatballs, beef ragu

**RISOTTO AI GAMBERINI E FUNGHI** | 35

shrimp risotto with mushrooms

**RISOTTO AI FRUTTI DI MARE** | 37

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