

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS | 7.5**
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 8.5**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 11.5**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 14.5**
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 15**
18 months
- GRANDE ASSORTIMENTO APERITIVO | 44**
a plating of all appetizers

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, tomato, croutons, balsamic vinaigrette
- MEATBALLS | 13**
san marzano sauce
- CALAMARI FRITTI | 15.5**
lemon, aioli
- CALAMARI A LA PLANCHA | 15.5**
sautéed garlic, cherry tomatoes, arugula, fresno peppers

SALADS

- CLASSIC CAESAR | 11.5**
- TRICOLORE & PEAR | 11.5**
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CAPRESE | 11.5**
evoo, aged balsamic
- *BROOKLYN CAESAR | 16.5**
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE | 17.5**
antipasti salad, giardiniera, chickpeas, celery, tomato, housemade salumi, olives, provolone, peppadews
- LIGURIAN NICOISE | 18.5**
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes
- MULBERRY STREET | 18.5**
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, balsamic vinaigrette
- CASA MARINA | 27**
greens, grilled shrimp & calamari, chickpeas, celery, tomato, olives, peppers, giardiniera, lemon vinaigrette

WOOD-GRILLED ADD ONS

- CHICKEN BREAST | 8.5**
- CHOPPED STEAK PATTY | 11.5**
- SHRIMP | 12.5**
- SALMON | 17**
- STEAK | 17**

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

- LOAF ARTISAN BREAD | 12.5**

PANINI PRESSE E CALDI

- HOT SANDWICHES
- ADD SIDE SALAD / ZUPPA FOR \$5
- EGGPLANT | 14.5**
wood grilled eggplant, basil, roasted peppers, mozzarella
- *10 OUNCE HAMBURGER | 14.5**
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA | 16**
mozzarella di bufala, basil, aioli
- GRILLED CHICKEN | 16.5**
mozzarella, rapini, arugula, basil pesto
- MEATBALL | 17.5**
pesto, mozzarella, san marzano sauce

- ROMAN LUNCH | 17.5**
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 | 19**
- 5 SELEZONI | 29**
- SELECTION OF ALL | 39**
- PROSCIUTTI
{SMOKED}
SPECK - ITALY | 10.5**
- {DRY AGED}
DI PARMA - ITALY | 10.5**
- {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 OF ANY ABOVE | 7.5**
- SELECTION OF ALL | 39**
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 11.5**
- BURRATA | 12.5**
- MOZZARELLA DI BUFALA | 14.5**

- MOZZARELLA TASTING | 29**
a plating of all three mozzarellas

LUNCH DEL GIORNO

- ADD SIDE SALAD / ZUPPA FOR \$5
- MONDAY | chicken parmigiana panini | 15.5**
- TUESDAY | italian street market sandwich | 16**
- WEDNESDAY | grilled chicken paillard, tomato pesto | 16.5**
- THURSDAY | calzone al forno of the day | MP**
- FRIDAY | fritto misto pesce, seafood and veggies | 19.5**

PIZZA AL FORNO ROSSO

- SAN MARZANO SAUCE
- MARGHERITA | 17**
fior di latte, basil, evoo, sea salt
- PEPPERONI | 19**
fior di latte, calabrian oregano
- FUNGHI MISTI | 20**
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE | 20**
spicy salami, fior di latte, peppadews
- SALSICCE | 20**
italian sausage, fior di latte, basil
- MARGHERITA D.O.P. | 21**
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNI | 21**
soppressata, prosciutto, coppa, finocchiona
- GIARDINO | 23.5**
fior di latte, peperonata, roasted garlic, hot honey

BIANCA

- FIOR DI LATTE
- NEW JERSEY SPINACH PIE | 18.5**
fior di latte, ricotta, pecorino, spinach, garlic
- QUATTRO FORMAGGI | 19**
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA | 20**
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 22**
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 23.5**
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO | 25.5**
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 | 5.5**
- MEATBALL | 6.5**

PASTA LONG PASTA

- AGLIO OLIO E PEPPERONCINI | 19**
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 19**
spaghetti chitarra, pecorino romano, cracked black pepper
- MALFADINE AMATRICIANA | 19**
house cured guanciale, san marzano sauce, chilis, pecorino romano
- SPAGHETTI | 19**
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- SPAGHETTI | 19**
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI D'ANGELO E CALAMARI | 23.5**
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERE | 24.5**
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE | 25**
clams, white wine, fresnos

SHORT PASTA

- RIGATONI | 18**
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI | 19**
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI | 19**
ricotta, greens, prosciutto, fresh pomodoro sauce
- RIGATONI | 20**
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI | 21**
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO | 21**
mixed shapes with sausage, meatballs, beef ragu
- RADIATORI A LA VODKA | 21**
san marzano vodka sauce, prosciutto
- PACCHERI | 24**
funghi misti, mascarpone

BISTECCA STEAK

- FROM OUR WOOD BURNING GRILL
- SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- *NEW YORK**
16 OZ | **37** / 24 OZ | **55**
- *RIBEYE**
16 OZ | **41** / 24 OZ | **58**

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