

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
- CALAMARI A LA PLANCHA** | 16.5
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- *BROOKLYN CAESAR** | 16
pancetta, 8 minute egg, tuscan kale
- 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

HOUSE MADE BASKET RICCOTA | 17
speck smoked prosciutto,
summer fruit, mint

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 | 49

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 | 65

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

CAPRICCIOSA | 21.5

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

PROSCIUTTO E ARUGULA | 23.5

prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 24.5

cotto ham, burrata, fior di latte, pistachios, basil

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

MALFADINE AMATRICIANA | 25

house cured guanciale, san marzano sauce,
chilis, pecorino romano

SPAGHETTI | 24

alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 26

carbonara, house cured pancetta, eggs,
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