ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

LOAF OF BREAD TO GO | 12.5

BEVERAGES

EVERY SATURDAY & SUNDAY

UNLIMITED MIMOSAS* | 19.5
sparkling wine, kennesaw 100% oj

ENDLESS BLOODY MARY'S* | 19.5
new amsterdam vodka,
zing zang bloody mary mix

BOTTOMLESS BELLINIS* | 19.5
prosecco, fresh peach puree

INFINITE APEROL SPRITZES* | 19.5
prosecco, aperol, soda water

*WITH PURCHASE OF AN ENTRÉE. UNLIMITED DRINK SPECIAL CONCLUDES AT 4:00 PM. NO EXCEPTIONS!

"PROSECCO POP" | 16
prosecco with our house-made
black cherry popsicle stirrer

ANTIPASTI

ZUPPA E INSALATE

ZUPPA! | 11
chef's fresh soup

INSALATA MISTICANZA | 11
leafy greens, tomato, croutons,
balsamic vinaigrette

PANE ALL'AGLIO | 13.5
garlic bread, roasted garlic butter, ricotta

MEATBALLS | 15.5
san marzano sauce

CALAMARI FRITTI | 17
lemon, aioli

CALAMARI A LA PLANCHA | 18
sautéed garlic, cherry tomatoes,
arugula, fresno peppers

PANINI

PRESSE E CALDI

HOT SANDWICHES

***10 OUNCE HAMBURGER | 17**
lettuce, tomato, onion, fries

MEATBALL | 20
pesto, mozzarella, san marzano sauce

GRILLED CHICKEN | 21
mozzarella, rapini, arugula, basil pesto

ROMAN LUNCH | 19.5
pizza bianca, prosciutto, burrata,
arugula tomato salad

ALL PANINIS SERVED WITH ROSEMARY POTATO CHIPS EXCEPT ROMAN LUNCH

SALADS

***CLASSIC CAESAR | 13**

TRICOLORE & PEAR | 14
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

***BROOKLYN CAESAR | 19**
pancetta, 8 minute egg, tuscan kale

ARTHUR AVENUE | 20.5
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews

LIGURIAN NICOISE | 20.5
imported italian tuna, 8 minute egg, artichoke,
radish, tomato, arugula, green beans, potatoes

MULBERRY STREET | 21.5
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
croutons, balsamic vinaigrette

CASA MARINA | 29.5
greens, grilled shrimp & calamari, chickpeas,
celery, tomato, olives, peppers,
giardiniera, lemon vinaigrette

WOOD-GRILLED ADD ONS

CHICKEN BREAST | 10.5
CHOPPED STEAK PATTY | 13.5
SHRIMP | 15.5
STEAK | 19
SALMON | 22.5
***MARKET FISH OF THE DAY | MP**

BRUNCH

BURRATA TOAST | 16.5
soft egg, bacon, greens, tomato, basil

***AVOCADO TOAST STAGIONE | 18**
smoked salmon, mozzarella, prosciutto,
tomato, egg, focaccia

ITALIAN EGGS BENEDICT | 18.5
sourdough, prosciutto, béarnaise,
served with salad

OLIVE OIL CAKE BOWL | 18.5
whipped greek yogurt, pistachio granola,
fresh fruit, berry compote

PANDORO FRENCH TOAST | 19.5
maple syrup, fresh berries, fruit compote

CROISSANT SANDWICH | 20
egg, prosciutto, fontina, parmesan,
served with salad

SAUSAGE, BACON, AND EGG PIZZA | 20.5
san marzano sauce, fior di latte,
sausage, bacon, eggs, basil

***SALMONE AFFUMICATO | 21**
scrambled eggs, artisan toast, ricotta,
smoked salmon, mascarpone,
capers, lemon

BISTECCA AND FRIED EGGS | 26
6 oz wagyu top sirloin, 2 eggs any style,
roasted fingerling potatoes,
tricolore greens

SUPPLEMENTI

ROASTED BACON | 10.5
BREAKFAST SAUSAGE | 10
CAGE FREE EGG | 7 **FRESH FRUIT | 9**

PASTRIES

BOMBOLINI OF THE DAY | 8.5
PASTRY OF THE DAY | M.P.

SALUMI

OLIVES, GIARDINIERA

FINOCCHIONA* • PICCANTE*
TARTUFO* • SOPPRESSATA*
MORTADELLA
COPPA*
*made in house

3 SELEZIONI | 21
5 SELEZIONI | 31
SELECTION OF ALL | 41

PROSCIUTTI

{SMOKED}
SPECK - ITALY | 12

{DRY AGED}
DI PARMA - ITALY | 13

{COOKED & BRINED}
ITALIAN HAM - LEONCINI | 13

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 | 9.5
SELECTION OF ALL | 45

MOZZARELLA
pomodorini, basil, estate olive oil
FIOR DI LATTE | 13
BURRATA | 14
MOZZARELLA DI BUFALA | 17

PIZZA AL FORNO

ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 19
house made ricotta, fresh basil,
calabrian oregano, hot honey

MARGHERITA | 19
fior di latte, basil, evoo, sea salt

PEPPERONI | 21
fior di latte, calabrian oregano

SALSICCE | 22
italian sausage, fior di latte, basil

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

QUATTRO CARNI | 23
soppressata, prosciutto, coppa, finocchiona

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

PICCANTE | 24
spicy salami, fior di latte, peppadews

BIANCA

FIOR DI LATTE

A LA VODKA PIZZA | 22.5
san marzano vodka sauce, fior di latte,
parmigiano reggiano, pesto, crispy prosciutto

QUATTRO FORMAGGI | 21
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano

CAPRICCIOSA | 22
gorgonzola d.o.p., pear, truffle honey, basil

PROSCIUTTO E ARUGULA | 24
prosciutto di parma, pecorino romano, ricotta

ADD ONS

PROSCIUTTO DI PARMA | 9 **SPECK | 9**
FENNEL SAUSAGE | 9 **PEPPERONI | 9**
ARUGULA | 7 **HOUSE MADE PANCETTA | 10**
WHITE ANCHOVIES | 8 **MEATBALL | 8**

PASTA

LONG PASTA

AGLIO OLIO E PEPPERONCINI | 21
spaghetti, evoo, garlic, calabrian chile

CACIO E PEPE | 21
bucatini, pecorino romano,
cracked black pepper

SPAGHETTI | 21
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 21
carbonara, house cured pancetta, eggs,
parmigiano reggiano

TAGLIARINI AL LIMONE | 21
meyer lemon, yellow tomato,
parmigianno reggiano, pistachios,
mascarpone, basil

CAPELLINI D'ANGELO E CALAMARI | 26
angel hair, calamari, san marzano sauce,
calabrian chili peppers

LINGUINE NERE | 26.5
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 27
clams, white wine, fresnos

SHORT PASTA

RIGATONI | 21
broccoli, olive oil, garlic, parmigiano reggiano, basil

RADIATORI | 21
alla norma, eggplant, san marzano sauce, ricotta salata

RIGATONI | 23
alla bolognese, braised beef and veal in barolo wine

STROZZAPRETI | 23
italian sausage, rapini, garlic, oil, chilis

RADIATORI ALLA VODKA | 23
san marzano vodka sauce, prosciutto

PAZZESCO | 24
mixed shapes with sausage,
meatballs, beef ragu

RAVIOLI | 24
ricotta, greens, prosciutto, fresh pomodoro sauce

BUTTERNUT SQUASH AGNOLOTTI | 28
black truffle, porcini mushrooms, guanciale,
parmigiano reggiano

PACCHERI | 31
funghi misti, mascarpone

BISTECCA

STEAK

FROM OUR WOOD BURNING GRILL

SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

***NEW YORK**
16 OZ | 42 / 24 OZ | 58

***RIBEYE**
16 OZ | 46 / 24 OZ | 63

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