

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS** | 7
roasted with sea salt
- GARLIC BREAD CLASSICO** | 7.5
with ricotta
- SICILIAN OLIVES & PROVOLONE** | 9
orange, thyme, peppercorn, chilis
- PARMIGIANO REGGIANO D.O.P.** | 14.5
18 months
- COCCOLI FRITTI** | 12
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 14
crispy rice filled with fior di latte, truffle aioli
- GRANDE ASSORTIMENTO APERITIVO** | 42
a plating of all appetizers

LOAF OF BREAD TO GO | 11.5

ANTIPASTI ZUPPA E INSALATE

- ZUPPA!** | 9
chef's fresh soup
- INSALATA MISTICANZA** | 9
leafy greens, tomatoes, croutons,
balsamic vinaigrette
- TRICOLORE & PEAR** | 11
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette
- CLASSIC CAESAR** | 12
- CAPRESE** | 13
fior di latte, tomato, basil,
evoo, aged balsamic
- *BROOKLYN CAESAR** | 15
pancetta, 8 minute egg, tuscan kale
- PROSCIUTTO E MELONE** | 12
evoo, mint, sea salt
- MEATBALLS** | 13
san marzano sauce
- CALAMARI FRITTI** | 15
lemon, aioli
- CALAMARI A LA PLANCHA** | 15
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- CARPACCIO** | 16
herb crusted thin raw beef,
arugula, parmigiano reggiano
- SWEET GEM AND GORGONZOLA** | 17
leafy greens, gorgonzola dolce dressing,
egg, pistachios
- SPIEDINI OF SHRIMP** | 17
wood grilled, salsa rosa
- ZUPPA DI CLAMS** | 17.5
spicy broth, bruschetta
- ARTHUR AVENUE** | 18
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews

BRUSCHETTA

- WOOD GRILLED ARTISAN BREAD
WITH CALABRO RICOTTA
- TOMATOES, BASIL** | 12
- BURRATA E PROSCIUTTO** | 13
- MUSHROOM CONSERVA** | 13

ASSORTMENT OF ALL FOR
THE TABLE (TWO OF EACH) | 32

CONTORNI

- RAPINI** | 8
garlic, lemon, chili
- MARKET VEGETABLE** | 7.5
seasonal
- FINGERLING POTATOES** | 8
parmigiano reggiano, rosemary,
garlic, olive oil

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
- {DRY AGED}
DI PARMA - ITALY | 11
- {COOKED & BRINED}
ITALIAN HAM - LEONCINI | 11

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
- SELECTION OF ALL | 37
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE** | 11
- BURRATA** | 12
- MOZZARELLA DI BUFALA** | 14

MOZZARELLA TASTING | 28
a plating of all three mozzarellas

SEASONAL FRUIT | 6

PESCE E CARNE

FROM OUR WOOD BURNING GRILL

14 OZ KUROBUTA PORK | 32
"Porterhouse"
brooklyn style vinegar peppers

- POLLETTO** | 27
grilled chicken, lemon, garlic
- SPIEDINI OF SHRIMP** | 31
wood grilled, salsa rosa
- SCOTTADITO** | 38
grilled australian lamb chops, chili oil, aioli
- COSTOLETTA DI VITELLO** | 51
14 oz center cut veal chop, salsa verde
- *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 | 36 or 24 oz | 54
- *RIBEYE**
16 oz | 39 or 24 oz | 56

SPECIALE DEL GIORNO

- MONDAY** | eggplant alla parmigiana | 21.5
- TUESDAY** | pasta fatta a mano | MP
- WEDNESDAY** | lasagne | 21.5
- THURSDAY** | veal chop alla parmigiana | 49
- FRIDAY** | lobster frá diavolo | 46
- SATURDAY** | 7 oz filetto con tortellini | 43
- SUNDAY** | chicken alla parmigiana | 21.5

PIZZA AL FORNO ROSSO

- SAN MARZANO SAUCE
- MARGHERITA** | 17.5
fior di latte, basil, evoo, sea salt
- DÓRO ROSSO** | 20.5
golden tomatoes, fior de latte,
arugula-broccoli rabe pesto, evoo, salt
- PEPPERONI** | 19.5
fior di latte, calabrian oregano
- FUNGHI MISTI** | 20.5
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- MARGHERITA D.O.P.** | 20.5
mozzarella di bufala, basil, evoo, sea salt
- PICCANTE** | 20.5
spicy salami, fior di latte, peppadews
- SALSICCE** | 20.5
italian sausage, fior di latte, basil
- QUATTRO CARNI** | 21.5
soppressata, prosciutto, coppa, finocchiona
- GIARDINO** | 24
fior di latte, peperonata, roasted garlic, hot honey

BIANCA

- FIOR DI LATTE
- QUATTRO FORMAGGI** | 19.5
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA** | 20.5
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA** | 22.5
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO** | 23.5
cotto ham, burrata, fior di latte,
pistachios, basil
- TARTUFO** | 26
truffle mushroom sauce, fior di latte,
cremini mushrooms, basil
- ADD ONS**
- PROSCIUTTO DI PARMA** | 7 **SPECK** | 7
- FENNEL SAUSAGE** | 7 **PEPPERONI** | 7
- ARUGULA** | 5 **HOUSE MADE PANCETTA** | 8
- WHITE ANCHOVIES** | 5 **MEATBALL** | 6

PASTA E RISOTTO LONG PASTA

- AGLIO OLIO E PEPPERONCINI** | 19
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE** | 20
spaghetti chitarra, pecorino romano, cracked black pepper
- MALFADINE AMATRICIANA** | 23
house cured guanciale, san marzano sauce,
chilis, pecorino romano
- SPAGHETTI** | 23
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI** | 25
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI E CALAMARI** | 27
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERE** | 28
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE** | 30
clams, white wine
- LINGUINE FRUTTI DI MARE** | 32
mussels, clams, shrimp,
calamari, san marzano sauce

SHORT PASTA

- RADIATORE** | 20
alla norma, eggplant, san marzano sauce, ricotta salata
- RADIATORE ALLA VODKA** | 24
san marzano vodka sauce, prosciutto
- RIGATONI** | 26
alla bolognese, braised beef and veal in barolo wine
- CALAMARATA** | 27
calamari, roasted tomatoes,
calabrian tapenade, pangrattato
- STROZZAPRETI** | 27
italian sausage, rapini, garlic, oil, chilis
- PACCHERI** | 29
funghi misti, mascarpone
- RAVIOLI** | 29
ricotta, greens, duo of prosciutto, fresh pomodoro sauce
- PAZZESCO** | 30
mixed shapes with sausage, meatballs, beef ragu
- RISOTTO AI GAMBERINI E FUNGHI** | 32
shrimp risotto with mushrooms
- RISOTTO AI FRUTTI DI MARE** | 33
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