

# ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

## APERITIVI

- MARCONA ALMONDS | 7.5**  
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 9.5**  
orange, thyme, peppercorn, chilis
- COCCOLI FRITTI | 12.5**  
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. | 15.5**  
18 months
- GRANDE ASSORTIMENTO APERITIVO | 44**  
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 | 13.5**  
san marzano sauce
- CALAMARI FRITTI | 15.5**  
lemon, aioli
- CALAMARI A LA PLANCHIA | 15.5**  
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
- LEAFY GREENS AND PROSCIUTTO | 20**  
artichoke, green beans, mushroom,  
fennel, balsamic vinaigrette
- SWEET GEM WITH STEAK | 28**  
NY strip, leafy greens, tomato, onion,  
gorgonzola dolce dressing

## BRUSCHETTA

- WOOD GRILLED ARTISAN BREAD  
WITH CALABRO RICOTTA
- TOMATOES, BASIL | 12.5**
- BURRATA E PROSCIUTTO | 13.5**
- MUSHROOM CONSERVA | 13.5**

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

## CONTORNI

- RAPINI | 8.5**  
garlic, lemon, chili
- MARKET VEGETABLE | 8**  
seasonal
- FINGERLING POTATOES | 8.5**  
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 | 10.5  
{DRY AGED}  
DI PARMA - ITALY | 12  
{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 | 39
- MOZZARELLA**  
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 11.5**
- BURRATA | 12.5**
- MOZZARELLA DI BUFALA | 16**

MOZZARELLA TASTING | 29  
a plating of all three mozzarellas

## 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 | 29**  
crispy chicken cutlet, san marzano sauce,  
mozzarella, spaghetti

**SPIEDINI OF SHRIMP | 32**  
wood grilled, salsa rosa

**SCOTTADITO | 40**  
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 | 37 or 24 oz | 55

**\*RIBEYE**  
16 oz | 41 or 24 oz | 58

## SPECIALE DEL GIORNO

- MONDAY |** eggplant alla parmigiana | 22.5  
**TUESDAY |** pasta fatta a mano | MP  
**WEDNESDAY |** lasagne | 22.5  
**THURSDAY |** veal chop alla parmigiana | 52  
**FRIDAY |** lobster frá diavolo | 47  
**SATURDAY |** 7 oz filetto con tortellini | 45  
**SUNDAY |** pesce en carta | MP

## PIZZA AL FORNO ROSSO

SAN MARZANO SAUCE

- MARGHERITA | 18.5**  
fior di latte, basil, evoo, sea salt
- PEPPERONI | 20.5**  
fior di latte, calabrian oregano
- FUNGHI MISTI | 21.5**  
wild mushroom, smoked buffalo mozzarella,  
parmigiano reggiano, truffle oil
- MARGHERITA D.O.P. | 21.5**  
mozzarella di bufala, basil, evoo, sea salt
- PICCANTE | 21.5**  
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

- NEW JERSEY SPINACH PIE | 19.5**  
fior di latte, ricotta, pecorino, spinach, garlic
- 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 | 27**  
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 E RISOTTO

### LONG PASTA

- AGLIO OLIO E PEPPERONCINI | 20**  
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 21**  
spaghetti chitarra, pecorino romano,  
cracked black pepper
- MALFADINE AMATRICIANA | 24**  
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 | 31**  
clams, white wine
- LINGUINE FRUTTI DI MARE | 33**  
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
- BUTTERNUT SQUASH AGNOLOTTI | 27**  
porcini mushrooms, truffle butter, parmesan
- RIGATONI | 27**  
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI | 28**  
italian sausage, rapini, garlic, oil, chilis
- PACCHERI | 30**  
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 | 33**  
shrimp risotto with mushrooms
- RISOTTO AI FRUTTI DI MARE | 35**  
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