

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS** | 9
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 10
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 11.5
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
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 47
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** | 14
san marzano sauce
- CALAMARI FRITTI** | 15.5
lemon, aioli
- CALAMARI A LA PLANCHA** | 16.5
sautéed garlic, cherry tomatoes, arugula, fresno peppers
- ## SALADS
- CAPRESE** | 11.5
evoo, aged balsamic
- CLASSIC CAESAR** | 11.5
- TRICOLORE & PEAR** | 12
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- WINTER KALE AND LA TUR CHEESE** | 14
red & tuscan kales, hazelnuts, mint, balsamic, cippolini onions
- *BROOKLYN CAESAR** | 17
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE** | 18
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** | 19
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, croutons, 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** | 13.5
- STEAK** | 17
- SALMON** | 20

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

APERITIVO HOUR
\$8 cicchetti, \$10 pizzas, drink specials
4pm - 7pm at the bar only

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** | 15
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA** | 17
mozzarella di bufala,
basil, aioli
- GRILLED CHICKEN** | 18.5
mozzarella, rapini, arugula,
basil pesto
- MEATBALL** | 18
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 SELEZIONI** | 19
- 5 SELEZIONI** | 29
- SELECTION OF ALL** | 39
- PROSCIUTTI**
{SMOKED}
- SPECK - ITALY** | 10.5
- {DRY AGED}
- DI PARMA - ITALY** | 11.5
- {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** | 42
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE** | 11.5
- BURRATA** | 12.5
- MOZZARELLA DI BUFALA** | 15.5

HOMEMADE BASKET RICOTTA | 11
semi dried tomatoes, basil

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

ROSSA RICOTTA | 17
house made ricotta, fresh basil,
calabrian oregano, hot honey

- MARGHERITA** | 17
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 19
fior di latte, calabrian oregano
- FUNGHI MISTI** | 21
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE** | 22
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
- QUATTRO FORMAGGI** | 19
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA** | 20
gorgonzola d.o.p., pear, truffle honey, basil
- YELLOW TOMATO PESTO** | 20
fior di latte, olives
- PROSCIUTTO E ARUGULA** | 22
prosciutto di parma, pecorino romano, ricotta
- 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** | 6 **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
- SPAGHETTI** | 19
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI** | 19
carbonara, house cured pancetta, eggs,
parmigiano reggiano
- TAGLIARINI AL LIMONE** | 19
meyer lemon, yellow tomato, parmigiano reggiano,
pistachios, mascarpone, basil
- CAPPELLINI D'ANGELO E CALAMARI** | 24
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
- BUTTERNUT SQUASH AGNOLOTTI** | 26
black truffle, porcini mushrooms, guanciale,
parmigiano reggiano

SHORT PASTA

- RIGATONI** | 18.5
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 19
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI** | 22
ricotta, greens, prosciutto, fresh pomodoro sauce
- RIGATONI** | 21
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** | 29
funghi misti, mascarpone

BISTECCA STEAK

- FROM OUR WOOD BURNING GRILL
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- *NEW YORK**
16 OZ | 39 / 24 OZ | 56
- *RIBEYE**
16 OZ | 43 / 24 OZ | 60

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