

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS | 7.5**
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 8.5**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 11.5**
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**
18 months
- GRANDE ASSORTIMENTO APERITIVO | 44**
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 | 13**
san marzano sauce
- CALAMARI FRITTI | 15.5**
lemon, aioli
- CALAMARI A LA PLANCHA | 15.5**
sautéed garlic, cherry tomatoes, arugula, fresno peppers

SALADS

- CLASSIC CAESAR | 11.5**
- TRICOLORE & PEAR | 11.5**
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CAPRESE | 11.5**
evoo, aged balsamic
- *BROOKLYN CAESAR | 16.5**
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE | 17.5**
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

WOOD-GRILLED ADD ONS

- CHICKEN BREAST | 8.5**
- CHOPPED STEAK PATTY | 11.5**
- SHRIMP | 12.5**
- SALMON | 17**
- STEAK | 17**

MULBERRY STREET | 18.5

grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, balsamic vinaigrette

LEAFY GREENS AND PROSCIUTTO | 19

artichoke, green beans, mushroom, fennel, house vinaigrette

SWEET GEM WITH STEAK | 27

NY strip, leafy greens, tomato, onion, gorgonzola dolce dressing

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, \$6.95 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 | 14.5**
lettuce, tomato, onion, fries

D.O.P. PROSCIUTTO DI PARMA | 16
mozzarella di bufala, basil, aioli

GRILLED CHICKEN | 16.5
mozzarella, rapini, arugula, basil pesto

MEATBALL | 17.5
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 SELEZONI | 19

5 SELEZONI | 29

SELECTION OF ALL | 39

PROSCIUTTI

{SMOKED}

SPECK - ITALY | 10.5

{DRY AGED}

DI PARMA - ITALY | 10.5

{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 | 39

MOZZARELLA

pomodorini, basil, estate olive oil

FIOR DI LATTE | 11.5

BURRATA | 12.5

MOZZARELLA DI BUFALA | 14.5

MOZZARELLA TASTING | 29
a plating of all three mozzarellas

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

MARGHERITA | 17

fior di latte, basil, evoo, sea salt

PEPPERONI | 19

fior di latte, calabrian oregano

FUNGHI MISTI | 20

wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil

PICCANTE | 20

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

NEW JERSEY SPINACH PIE | 18.5

fior di latte, ricotta, pecorino, spinach, garlic

QUATTRO FORMAGGI | 19

ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano

CAPRICCIOSA | 20

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

PROSCIUTTO E ARUGULA | 22

prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 23.5

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

TARTUFO | 25.5

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 | 5.5 **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

MALFADINE AMATRICIANA | 19

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

SPAGHETTI | 19

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

SPAGHETTI | 19

carbonara, house cured pancetta, eggs, parmigiano reggiano

CAPPELLINI D'ANGELO E CALAMARI | 23.5

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

SHORT PASTA

RIGATONI | 18

broccoli, olive oil, garlic, parmigiano reggiano, basil

RADIATORI | 19

alla norma, eggplant, san marzano sauce, ricotta salata

RAVIOLI | 19

ricotta, greens, prosciutto, fresh pomodoro sauce

RIGATONI | 20

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 | 24

funghi misti, mascarpone

BISTECCA STEAK

FROM OUR WOOD BURNING GRILL

SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

***NEW YORK**

16 OZ | 37 / 24 OZ | 55

***RIBEYE**

16 OZ | 41 / 24 OZ | 58

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