

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 PLANCHA | 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
- CASA MARINA | 29**
greens, grilled shrimp & calamari, chickpeas,
celery, tomato, olives, peppers,
giardiniera, lemon vinaigrette

BRUSCHETTA

WOOD GRILLED ARTISAN BREAD
WITH CALABRO WHIPPED RICOTTA

TOMATOES, BASIL | 12.5

TOASTED HAZELNUTS, TRUFFLE HONEY, MALDON | 12.5

BURRATA E PROSCIUTTO | 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 | 30
crispy chicken cutlet, san marzano sauce,
mozzarella, spaghetti

NIGHTLY, 'TILL ITS GONE!

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, fresnos

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, guanciale, 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