

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

LOAF OF BREAD TO GO | 12

BEVERAGES

EVERY SATURDAY & SUNDAY

UNLIMITED MIMOSAS* | 18

sparkling wine, kennesaw 100% oj

ENDLESS BLOODY MARY'S* | 18

new amsterdam vodka,

zing zang bloody mary mix

BOTTOMLESS BELLINIS* | 18

prosecco, fresh peach puree

INFINITE APEROL SPRITZES* | 18

prosecco, aperol, soda water

*WITH PURCHASE OF AN ENTRÉE. UNLIMITED DRINK SPECIAL CONCLUDES AT 4:00 PM. NO EXCEPTIONS!

"PROSECCO POP" | 12.5

prosecco with our house-made

black cherry popsicle stirrer

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

PANINI PRESSE E CALDI

HOT SANDWICHES

***10 OUNCE HAMBURGER** | 14.5

lettuce, tomato, onion, fries

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

ALL PANINIS SERVED
WITH ROSEMARY POTATO CHIPS
EXCEPT ROMAN LUNCH

SALADS

CLASSIC CAESAR | 11.5

TRICOLORE & PEAR | 12

shaved parmigiano reggiano, walnuts,

fennel, blood orange vinaigrette

***BROOKLYN CAESAR** | 17

pancetta, 8 minute egg, tuscan kale

ARTHUR AVENUE | 18

antipasti salad, giardiniera,

chickpeas, celery, tomato, 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,

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

***MARKET FISH OF THE DAY** | MP

BRUNCH

BURRATA TOAST | 15

soft egg, bacon, greens, tomato, basil

***AVOCADO TOAST STAGIONE** | 16

smoked salmon, mozzarella,

prosciutto, tomato, egg, focaccia

FRITTATA DI VERDURE | 16

chef's daily selection

PANDORO FRENCH TOAST | 17.5

maple syrup, fresh berries, fruit compote

ITALIAN EGGS BENEDICT | 17

sourdough, prosciutto, béarnaise,

served with salad

***SALMONE AFFUMICATO** | 19

scrambled eggs, artisan toast, ricotta,

smoked salmon, mascarpone, capers, lemon

CROISSANT SANDWICH | 18.5

egg, prosciutto, fontina, parmesan,

served with salad

SAUSAGE, BACON, AND EGG PIZZA | 18.5

san marzano sauce, fior di latte, sausage,

bacon, eggs, basil

SUPPLEMENTI

ROASTED BACON | 9

BREAKFAST SAUSAGE | 8.5

CAGE FREE EGG | 5.5 **FRESH FRUIT** | 7.5

PASTRIES

BOMBOLINI OF THE DAY | 7

TOASTED ARTISAN BREADS | 7

butter, jam, ricotta

PASTRY OF THE DAY | M.P.

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

FORMAGGI

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

pomodori, basil, estate olive oil

FIOR DI LATTE | 11.5

BURRATA | 12.5

MOZZARELLA DI BUFALA | 15.5

SEASONAL FRUIT | 6.5

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

soppresata, 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

PROSCIUTTO E ARUGULA | 22

prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 23.5

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 | 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

MALFADINE AMATRICIANA | 22

house cured guanciale, san marzano sauce,

chilis, pecorino romano

CAPELLINI 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

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 ALLA 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, 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