

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS | 10.5**
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 12.5**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTI | 14**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 16.5**
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 18.5**
18 months
- GRANDE ASSORTIMENTO APERITIVO | 49**
a plating of all appetizers

LOAF OF BREAD TO GO | 14

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 11**
chef's fresh soup
- INSALATA MISTICANZA | 12**
leafy greens, tomatoes, croutons,
balsamic vinaigrette
- PANE ALL'AGLIO | 13.5**
garlic bread, roasted garlic butter, ricotta
- PROSCIUTTO E MELONE | 14**
evoo, mint, sea salt
- TRICOLORE & PEAR | 14**
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette
- *CLASSIC CAESAR | 15**
- CAPRESE | 15**
fior di latte, tomato, basil,
evoo, aged balsamic
- MEATBALLS | 16**
san marzano sauce
- CALAMARI FRITTI | 17**
lemon, aioli
- *BROOKLYN CAESAR | 17.5**
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA | 18**
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- CARPACCIO | 18**
herb crusted thin raw beef,
arugula, parmigiano reggiano
- SPIEDINI OF SHRIMP | 19.5**
wood grilled, salsa rosa
- MUSSELS DI NONNO | 19.5**
scampi butter, pangritata, pinot grigio
- ARTHUR AVENUE | 20.5**
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews
- CASA MARINA | 31**
greens, grilled shrimp & calamari, chickpeas,
celery, tomato, olives, peppers,
giardiniera, lemon vinaigrette

BRUSCHETTA

WOOD GRILLED ARTISAN BREAD
WITH CALABRO WHIPPED RICOTTA

TOMATOES, BASIL | 14.5

BURRATA E PROSCIUTTO | 15.5

ASSORTMENT OF ALL FOR
THE TABLE (TWO OF EACH) | 36

CONTORNI

- RAPINI | 10**
garlic, lemon, chili
- FINGERLING POTATOES | 10**
parmigiano reggiano, rosemary,
garlic, olive oil
- MARKET VEGETABLE | 10.5**
seasonal
- CHARRED BROCCOLINI | 11**
garlic, olive oil

SALUMI

OLIVES, GIARDINIERA

- FINOCCHIONA*
PICCANTE*
TARTUFO*
SOPPRESSATA*
MORTADELLA
COPPA***
- *made in house
- 3 SELEZIONI | 21**
- 5 SELEZIONI | 31**
- SELECTION OF ALL | 41**

PROSCIUTTOS

- {SMOKED}
SPECK - ITALY | 12
- {DRY AGED}
DI PARMA - ITALY | 13.5
- {COOKED & BRINED}
ITALIAN HAM - LEONCINI | 13

PROSCIUTTO TASTING | 29
a plating of all three prosciuttos

FORMAGGIO

- MARCONA ALMONDS, TRUFFLE HONEY
- LA TUR
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 | 9.5**
- SELECTION OF ALL | 45**
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 13**
- BURRATA | 14**
- MOZZARELLA DI BUFALA | 18.5**

PESCE E CARNE

FROM OUR WOOD BURNING GRILL

- 14 OZ KUROBUTA PORK | 36**
"Porterhouse"
brooklyn style vinegar peppers

- POLLETTO | 31**
grilled chicken, lemon, garlic
- CHICKEN ALLA PARMIGIANA | 34**
crispy chicken cutlet, san marzano sauce,
mozzarella, spaghetti
NIGHTLY, 'TILL ITS GONE!
- SPIEDINI OF SHRIMP | 34**
wood grilled, salsa rosa
- SCOTTADITO | 47**
grilled australian lamb chops, salsa verde, 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 | 42 or 24 oz | 59
- *RIBEYE**
16 oz | 47 or 24 oz | 63

SPECIALE DEL GIORNO

- MONDAY |** eggplant alla parmigiana | 26
- TUESDAY |** pasta fatta a mano | MP
- WEDNESDAY |** lasagne | 26
- THURSDAY |** veal chop alla parmigiana | 57
- FRIDAY |** brodo di pesce | 35
- SATURDAY |** 7 oz filetto con tortellini | 59
- SUNDAY |** short rib of beef, saffron risotto | 39

PIZZA AL FORNO ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 21
house made ricotta, fresh basil,
calabrian oregano, hot honey

- MARGHERITA | 21**
fior di latte, basil, evoo, sea salt
- PEPPERONI | 23**
fior di latte, calabrian oregano
- MARGHERITA D.O.P. | 24**
mozzarella di bufala, basil, evoo, sea salt
- SALSICCE | 24**
italian sausage, fior di latte, basil
- FUNGHI MISTI | 25**
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE | 25**
spicy salami, fior di latte, peppadews
- QUATTRO CARNI | 25**
soppressata, prosciutto, coppa, finocchiona

BIANCA

FIOR DI LATTE

A LA VODKA PIZZA | 23
san marzano vodka sauce, fior di latte,
parmigiano reggiano, pesto, crispy prosciutto

- QUATTRO FORMAGGI | 23**
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA | 24**
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 26**
prosciutto di parma, pecorino romano, ricotta

ADD ONS

- PROSCIUTTO DI PARMA | 9** **SPECK | 9**
- FENNEL SAUSAGE | 9** **PEPPERONI | 9**
- ARUGULA | 7** **HOUSE MADE PANCETTA | 10**
- WHITE ANCHOVIES | 8** **MEATBALL | 8**

PASTA E RISOTTO LONG PASTA

- TAGLIARINI AL LIMONE | 23**
meyer lemon, yellow tomato, parmigianno reggiano,
pistachios, mascarpone, basil
- AGLIO OLIO E PEPPERONCINI | 23**
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 24**
bucatini, pecorino romano, cracked black pepper

FETTUCINE BURRO E PARMIGIANA | 25
parmigiano reggiano
supplement fresh black truffle, shaved tableside,
prepared in cheese wheel + \$25

- SPAGHETTI | 27**
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI | 28**
carbonara, house cured pancetta, eggs,
parmigiano reggiano
- CAPPELINNI E CALAMARI | 31**
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERE | 32**
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE | 35**
clams, white wine, fresnos
- LINGUINE FRUTTI DI MARE | 38**
mussels, clams, shrimp, calamari, san marzano sauce

SHORT PASTA

- RADIATORE | 24**
alla norma, eggplant, san marzano sauce, ricotta salata
- RADIATORE ALLA VODKA | 28**
san marzano vodka sauce, prosciutto
- BUTTERNUT SQUASH AGNOLOTTI | 30**
black truffle, porcini mushrooms,
guanciale, parmigiano reggiano
- RIGATONI | 30**
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI | 31**
italian sausage, rapini, garlic, oil, chilis
- RAVIOLI | 33**
ricotta, greens, prosciutto, fresh pomodoro sauce
- PACCHERI | 34**
funghi misti, mascarpone
- PAZZESCO | 34**
mixed shapes with sausage, meatballs, beef ragu
- RISOTTO AI GAMBERINI E FUNGHI | 38**
shrimp risotto with mushrooms
- RISOTTO AI FRUTTI DI MARE | 39**
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