

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

LOAF OF BREAD TO GO | 12.5

BEVERAGES

EVERY SATURDAY & SUNDAY

UNLIMITED MIMOSAS* | 19.5
sparkling wine, kennesaw 100% oj

ENDLESS BLOODY MARY'S* | 19.5
new amsterdam vodka,
zing zang bloody mary mix

BOTTOMLESS BELLINIS* | 19.5
prosecco, fresh peach puree

INFINITE APEROL SPRITZES* | 19.5
prosecco, aperol, soda water

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

“PROSECCO POP” | 15.5
prosecco with our house-made
black cherry popsicle stirrer

ANTIPASTI ZUPPA E INSALATE

ZUPPA! | 10.5
chef's fresh soup

PANE ALL'AGLIO | 13
garlic bread, roasted garlic butter, ricotta

INSALATA MISTICANZA | 10.5
leafy greens, tomato, croutons,
balsamic vinaigrette

MEATBALLS | 15
san marzano sauce

CALAMARI FRITTI | 16.5
lemon, aioli

CALAMARI A LA PLANCHA | 17.5
sautéed garlic, cherry tomatoes,
arugula, fresno peppers

PANINI PRESSE E CALDI

HOT SANDWICHES

*10 OUNCE HAMBURGER | 16.5
lettuce, tomato, onion, fries

MEATBALL | 19.5
pesto, mozzarella, san marzano sauce

GRILLED CHICKEN | 20.5
mozzarella, rapini, arugula, basil pesto

ROMAN LUNCH | 19
pizza bianca, prosciutto, burrata,
arugula tomato salad

ALL PANINIS SERVED
WITH ROSEMARY POTATO CHIPS
EXCEPT ROMAN LUNCH

SALADS

*CLASSIC CAESAR | 12.5

TRICOLORE & PEAR | 13.5
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

*BROOKLYN CAESAR | 18.5
pancetta, 8 minute egg, tuscan kale

ARTHUR AVENUE | 20
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews

LIGURIAN NICOISE | 20
imported italian tuna, 8 minute egg, artichoke,
radish, tomato, arugula, green beans, potatoes

MULBERRY STREET | 20.5
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
croutons, balsamic vinaigrette

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

WOOD-GRILLED ADD ONS

CHICKEN BREAST | 10
CHOPPED STEAK PATTY | 13

SHRIMP | 15

STEAK | 18.5

SALMON | 22

*MARKET FISH OF THE DAY | MP

BRUNCH

BURRATA TOAST | 16

soft egg, bacon, greens, tomato, basil

*AVOCADO TOAST STAGIONE | 17.5
smoked salmon, mozzarella, prosciutto,
tomato, egg, focaccia

ITALIAN EGGS BENEDICT | 18
sourdough, prosciutto, béarnaise,
served with salad

OLIVE OIL CAKE BOWL | 18.5
whipped greek yogurt, pistachio granola,
fresh fruit, berry compote

PANDORO FRENCH TOAST | 19
maple syrup, fresh berries, fruit compote

*SALMONE AFFUMICATO | 20.5
scrambled eggs, artisan toast, ricotta,
smoked salmon, mascarpone,
capers, lemon

CROISSANT SANDWICH | 19.5
egg, prosciutto, fontina, parmesan,
served with salad

SAUSAGE, BACON, AND EGG PIZZA | 20
san marzano sauce, fior di latte,
sausage, bacon, eggs, basil

BISTECCA AND FRIED EGGS | 26
6 oz wagyu top sirloin, 2 eggs any style,
roasted fingerling potatoes,
tricolore greens

SUPPLEMENTI

ROASTED BACON | 10

BREAKFAST SAUSAGE | 9.5

CAGE FREE EGG | 6.5 FRESH FRUIT | 8.5

PASTRIES

BOMBOLINI OF THE DAY | 8

PASTRY OF THE DAY | M.P.

SALUMI

OLIVES, GIARDINIERA

FINOCCHIONA* • PICCANTE*
TARTUFO* • SOPPRESSATA*

MORTADELLA

COPPA*

*made in house

3 SELEZIONI | 20

5 SELEZIONI | 30

SELECTION OF ALL | 40

PROSCIUTTI

{SMOKED}

SPECK - ITALY | 11.5

{DRY AGED}

DI PARMA - ITALY | 12.5

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 12.5

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 OF ANY ABOVE | 9

SELECTION OF ALL | 44

MOZZARELLA

pomodorini, basil, estate olive oil

FIOR DI LATTE | 12.5

BURRATA | 13.5

MOZZARELLA DI BUFALA | 16.5

PIZZA AL FORNO

ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 18.5
house made ricotta, fresh basil,
calabrian oregano, hot honey

MARGHERITA | 18.5
fior di latte, basil, evoo, sea salt

PEPPERONI | 20.5
fior di latte, calabrian oregano

FUNGHI MISTI | 22.5
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil

PICCANTE | 23.5
spicy salami, fior di latte, peppadews

SALSICCE | 21.5
italian sausage, fior di latte, basil

MARGHERITA D.O.P. | 22.5
mozzarella di bufala, basil, evoo, sea salt

QUATTRO CARNI | 22.5
soppressata, prosciutto, coppa, finocchiona

BIANCA

FIOR DI LATTE

A LA VODKA PIZZA | 22
san marzano vodka sauce, fior di latte,
parmigiano reggiano, pesto, crispy prosciutto

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

ADD ONS

PROSCIUTTO DI PARMA | 8.5 SPECK | 8.5

FENNEL SAUSAGE | 8.5 PEPPERONI | 8.5

ARUGULA | 6.5 HOUSE MADE PANCETTA | 9.5

WHITE ANCHOVIES | 7 MEATBALL | 7.5

PASTA

LONG PASTA

AGLIO OLIO E PEPPERONCINI | 20.5
spaghetti, evoo, garlic, calabrian chile

CACIO E PEPE | 20.5
bucatini, pecorino romano,
cracked black pepper

SPAGHETTI | 20.5
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 20.5
carbonara, house cured pancetta, eggs,
parmigiano reggiano

TAGLIARINI AL LIMONE | 20.5
meyer lemon, yellow tomato,
parmigiano reggiano, pistachios,
mascarpone, basil

CAPELLINI D'ANGELO E CALAMARI | 25.5
angel hair, calamari, san marzano sauce,
calabrian chili peppers

LINGUINE NERE | 26
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 26.5
clams, white wine, fresnos

SHORT PASTA

RIGATONI | 20
broccoli, olive oil, garlic, parmigiano reggiano, basil

RADIATORI | 20.5
alla norma, eggplant, san marzano sauce, ricotta salata

RAVIOLI | 23.5
ricotta, greens, prosciutto, fresh pomodoro sauce

RIGATONI | 22.5
alla bolognese, braised beef and veal in barolo wine

STROZZAPRETI | 22.5
italian sausage, rapini, garlic, oil, chilis

PAZZESCO | 22.5
mixed shapes with sausage,
meatballs, beef ragu

RADIATORI ALLA VODKA | 22.5
san marzano vodka sauce, prosciutto

BUTTERNUT SQUASH AGNOLOTTI | 27.5
black truffle, porcini mushrooms, guanciale,
parmigiano reggiano

PACCHERI | 30.5
funghi misti, mascarpone

BISTECCA STEAK

FROM OUR WOOD BURNING GRILL

SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

*NEW YORK

16 OZ | 40 / 24 OZ | 58

*RIBEYE

16 OZ | 44 / 24 OZ | 63

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