

# 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

**WINTER KALE AND LA TUR CHEESE** | 14  
red & tuscan kales, hazelnuts, mint,  
balsamic, cipolini onions

**\*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,  
croutons, 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

**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

**MARITOZZI** | 10  
roman cream filled bun with pistachio

**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

## 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** | 42

**MOZZARELLA**

pomodorini, basil, estate olive oil

**FIOR DI LATTE** | 11.5

**BURRATA** | 12.5

**MOZZARELLA DI BUFALA** | 15.5

**HOMEMADE BASKET RICOTTA** | 11  
semi dried tomatoes, basil

## 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

soppressata, 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

**YELLOW TOMATO PESTO** | 20

fior di latte, olives

**PROSCIUTTO E ARUGULA** | 22

prosciutto di parma, pecorino romano, ricotta

**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

**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

**BUTTERNUT SQUASH AGNOLOTTI** | 26

black truffle, porcini mushrooms, guanciale,  
parmigiano reggiano

### 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