

# ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

## APERITIVI

- MARCONA ALMONDS | 10**  
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 12**  
orange, thyme,  
peppercorn, chilis
- COCCOLI FRITTO | 13.5**  
little breads to fill with  
ricotta & prosciutto

LOAF ARTISAN BREAD | 12.5

## 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
- FORMAGGI E SALUMI | 17**  
prosciutto, piccante, fior di latte,  
mushroom conserva, olives, almonds,  
giardiniera, grissini

## SALADS

- CAPRESE | 12.5**  
evoo, aged balsamic
- \*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

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

- ARTHUR AVENUE | 20**  
antipasti salad, giardiniera,  
chickpeas, celery, tomato,  
housemade 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

## WOOD-GRILLED ADD ONS

- CHICKEN BREAST | 10**
- CHOPPED STEAK PATTY | 13**
- SHRIMP | 15**
- STEAK | 18.5**
- SALMON | 22**

## PANINI

### PRESSATI CALDI E FREDDI

PRESSED SANDWICHES HOT AND COLD  
ADD SIDE SALAD / ZUPPA FOR \$5.5

- EGGPLANT | 16**  
wood grilled eggplant, basil,  
roasted peppers, mozzarella
- \*10 OUNCE HAMBURGER | 16.5**  
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA | 18.5**  
mozzarella di bufala, basil, aioli
- GRILLED CHICKEN | 20.5**  
mozzarella, charred broccolini,  
arugula, basil pesto
- MEATBALL | 19.5**  
pesto, mozzarella, san marzano sauce
- CALABRIAN FRIED CHICKEN | 18**  
hot honey, carrot slaw
- ITALIAN STREET MARKET | 18.5**  
salumis, capponata, peperonata
- ROASTED TURKEY | 18.5**  
provolone, lettuce, peperonata, aioli
- TUNA | 18.5**  
artichoke, hard boiled egg, aioli,  
carrot slaw, tomato, lettuce
- ROASTED TURKEY CAPRESE | 18.5**  
tomato, basil, mozzarella,  
lettuces, aioli

ALL PANINIS SERVED  
WITH ROSEMARY POTATO CHIPS

## SPECIALS

- MARTINI MONDAYS**  
all day | 50% off all martinis  
\$4.95 meatball sliders
- PASTA OMAKASE  
TUESDAYS**  
5 course tasting menu  
reservation only  
\$50.00
- VINO, VIDI, VICI  
WEDNESDAYS**  
every wednesday  
1/2 off every bottle of wine under \$99  
with purchase of an entree
- SATURDAY & SUNDAY  
BRUNCH**  
bottomless cocktails \$19.5  
with purchase of an entree  
11:00am - 4:00pm  
mimosas | bellinis  
bloody marys | aperol spritzes
- FREQUENT LUNCH CARD**  
buy 6 get the 7th free!  
ask for a frequent lunch card
- APERITIVO HOUR**  
daily 4pm - 7pm at the bar only  
\$2 off all drinks, \$8 specialty cocktails,  
\$8 vino, \$4 peroni, \$8 small plates, \$10 pizza

### "DELRAY'S CUTEST"

15 years and under  
1/2 off lunch monday-friday

## 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
- SALSICCE | 21.5**  
italian sausage, fior di latte, basil
- MARGHERITA D.O.P. | 22.5**  
mozzarella di bufala, basil,  
evoo, sea salt

### 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

### 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
- LINGUINE NERE | 26**  
shrimp, yellow tomatoes,  
calabrian chilis, mint

### SHORT PASTA

- RIGATONI | 20**  
broccoli, olive oil, garlic,  
parmigiano reggiano, basil
- RIGATONI | 22.5**  
alla bolognese, braised beef and  
veal in barolo wine
- RADIATORI A LA VODKA | 22.5**  
san marzano vodka sauce, prosciutto
- PACCHERI | 30.5**  
funghi misti, mascarpone

## BISTECCA STEAK

FROM OUR WOOD BURNING GRILL  
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

- \*NEW YORK | \*RIBEYE**  
16 OZ | 40 16 OZ | 44

ALL OF ELISABETTA'S PASTA, BREAD, GELATOS, 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