ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

MARCONA ALMONDS | 10.5
roasted with sea salt

SICILIAN OLIVES & PROVOLONE | 12.5
orange, thyme, peppercorn, chilis

COCCOLI FRITTO | 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

ANTIPASTI

ZUPPA E INSALATE

ZUPPA! | 11
chef's fresh soup

INSALATA MISTICANZA | 11
leafy greens, tomato, croutons, balsamic vinaigrette

PANE ALL'AGLIO | 13.5
garlic bread, roasted garlic butter, ricotta

MEATBALLS | 15.5
san marzano sauce

CALAMARI FRITTI | 17
lemon, aioli

CALAMARI A LA PLANCHA | 18
sautéed garlic, cherry tomatoes, arugula, fresno peppers

SALADS

CAPRESE | 13
evoo, aged balsamic

***CLASSIC CAESAR | 13**

TRICOLORE & PEAR | 14
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette

***BROOKLYN CAESAR | 19**
pancetta, 8 minute egg, tuscan kale

ARTHUR AVENUE | 20.5
antipasti salad, giardiniera, chickpeas, celery, tomato, housemade salumi, olives, provolone, peppadews

LIGURIAN NICOISE | 20.5
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes

MULBERRY STREET | 21.5
grilled chopped chicken, egg, romaine, avocado, tomato, bacon, gorgonzola dolce, croutons, balsamic vinaigrette

CASA MARINA | 29.5
greens, grilled shrimp & calamari, chickpeas, celery, tomato, olives, peppers, giardiniera, lemon vinaigrette

WOOD-GRILLED ADD ONS

CHICKEN BREAST | 10.5
CHOPPED STEAK PATTY | 13.5
SHRIMP | 15.5
STEAK | 19
SALMON | 22.5

SPECIALS

SATURDAY & SUNDAY BRUNCH
bottomless cocktails with purchase of an entree
mimosas $19.5, bellinis $19.5, bloody marys $19.5, aperol spritzes $19.5 | 11:00am - 4:00pm

MARTINI MONDAYS
all day 50% off all martinis, $4.95 meatball sliders

VINO, VIDI, VICI WEDNESDAYS
every wednesday
1/2 off every bottle of wine $99 & under with the purchase of an entree

FREQUENT LUNCH CARD
buy 6 get the 7th free!
ask for a frequent lunch card

APERITIVO HOUR
daily 4-7pm at the bar only
$2 off all drinks, $8 specialty cocktails, $8 vino, $4 peroni, $8 small plates, $10 pizza

LOAF ARTISAN BREAD | 12.5

PANINI

PRESSE E CALDI

HOT SANDWICHES

ADD SIDE SALAD / ZUPPA FOR $5.5

EGGPLANT | 16.5
wood grilled eggplant, basil, roasted peppers, mozzarella

***10 OUNCE HAMBURGER | 17**
lettuce, tomato, onion, fries

D.O.P. PROSCIUTTO DI PARMA | 19
mozzarella di bufala, basil, aioli

MEATBALL | 20
pesto, mozzarella, san marzano sauce

GRILLED CHICKEN | 21
mozzarella, rapini, arugula, basil pesto

ROMAN LUNCH | 19.5
pizza bianca, prosciutto, burrata, arugula tomato salad, aged balsamic

ALL PANINIS SERVED WITH ROSEMARY POTATO CHIPS EXCEPT ROMAN LUNCH

SALUMI

OLIVES, GIARDINIERA

FINOCCHIONA* • PICCANTE*
TARTUFO* • SOPPRESSATA*,
MORTADELLA • COPPA*

*made in house

3 SELEZONI | 21
5 SELEZONI | 31
SELECTION OF ALL | 41

PROSCIUTTI

{SMOKED}
SPECK - ITALY | 12

{DRY AGED}
DI PARMA - ITALY | 13

{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 OF ANY ABOVE | 9.5
SELECTION OF ALL | 45

MOZZARELLA
pomodorini, basil, estate olive oil
FIOR DI LATTE | 13
BURRATA | 14
MOZZARELLA DI BUFALA | 17

LUNCH DEL GIORNO

ADD SIDE SALAD / ZUPPA FOR $5.5

MONDAY | calabrian fried chicken sandwich | 18.5
TUESDAY | italian street market sandwich | 19
WEDNESDAY | grilled chicken paillard, trapanese pesto | 18.5
THURSDAY | calzone al forno of the day | MP
FRIDAY | fritto misto pesce, seafood and veggies | 21.5

PIZZA AL FORNO

ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 19
house made ricotta, fresh basil, calabrian oregano, hot honey

MARGHERITA | 19
fior di latte, basil, evoo, sea salt

PEPPERONI | 21
fior di latte, calabrian oregano

SALSICCE | 22
italian sausage, fior di latte, basil

MARGHERITA D.O.P. | 23
mozzarella di bufala, basil, evoo, sea salt

QUATTRO CARNI | 23
soppressata, prosciutto, coppa, finocchiona

FUNGHI MISTI | 24
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil

PICCANTE | 24
spicy salami, fior di latte, peppadews

BIANCA

FIOR DI LATTE

A LA VODKA PIZZA | 22.5
san marzano vodka sauce, fior di latte, parmigiano reggiano, pesto, crispy prosciutto

QUATTRO FORMAGGI | 21
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano

CAPRICCIOSA | 22
gorgonzola d.o.p., pear, truffle honey, basil

PROSCIUTTO E ARUGULA | 24
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

LONG PASTA

AGLIO OLIO E PEPPERONCINI | 21
spaghetti, evoo, garlic, calabrian chile

CACIO E PEPE | 21
bucatini, pecorino romano, cracked black pepper

SPAGHETTI | 21
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil

SPAGHETTI | 21
carbonara, house cured pancetta, eggs, parmigiano reggiano

TAGLIARINI AL LIMONE | 21
meyer lemon, yellow tomato, parmigianno reggiano, pistachios, mascarpone, basil

CAPPELINNI D'ANGELO E CALAMARI | 26
angel hair, calamari, san marzano sauce, calabrian chili peppers

LINGUINE NERE | 26.5
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 27
clams, white wine, fresnos

SHORT PASTA

RIGATONI | 21
broccoli, olive oil, garlic, parmigiano reggiano, basil

RADIATORI | 21
alla norma, eggplant, san marzano sauce, ricotta salata

RIGATONI | 23
alla bolognese, braised beef and veal in barolo wine

RADIATORI A LA VODKA | 23
san marzano vodka sauce, prosciutto

STROZZAPRETI | 23
italian sausage, rapini, garlic, oil, chilis

RAVIOLI | 24
ricotta, greens, prosciutto, fresh pomodoro sauce

PAZZESCO | 24
mixed shapes with sausage, meatballs, beef ragu

BUTTERNUT SQUASH AGNOLOTTI | 28
black truffle, porcini mushrooms, guanciale, parmigiano reggiano

PACCHERI | 31
funghi misti, mascarpone

BISTECCA

STEAK

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

***NEW YORK**
16 OZ | 42 / 24 OZ | 58

***RIBEYE**
16 OZ | 46 / 24 OZ | 63

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