

# ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

## APERITIVI

- MARCONA ALMONDS | 9**  
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 10**  
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO | 11.5**  
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 15**  
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 15**  
18 months
- GRANDE ASSORTIMENTO APERITIVO | 47**  
a plating of all appetizers

## 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
- ## SALADS
- CAPRESE | 11.5**  
evoo, aged balsamic
- CLASSIC CAESAR | 11.5**
- TRICOLORE & PEAR | 12**  
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- \*BROOKLYN CAESAR | 17**  
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE | 18**  
antipasti salad, giardiniera, chickpeas, celery, tomato, housemade 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**

## SPECIALS

- SATURDAY & SUNDAY BRUNCH**  
bottomless cocktails with purchase of an entree  
mimosas \$18, bellinis \$18, bloody marys \$18, aperol spritzes \$18 | 11:00am - 4:00pm
- MARTINI MONDAYS**  
50% off all martinis, \$3.95 meatball sliders every monday 4:00pm - close
- VINO, VIDI, VICI WEDNESDAYS**  
1/2 off every bottle of wine under \$99 every wednesday with purchase of an entree
- FREQUENT LUNCH CARD**  
buy 6 get the 7th free!  
ask for a frequent lunch card
- APERITIVO HOUR**  
\$8 cicchetti, \$10 pizzas, drink specials 4pm - 7pm at the bar only

LOAF ARTISAN BREAD | 12.5

## PANINI PRESSE E CALDI

- HOT SANDWICHES  
ADD SIDE SALAD / ZUPPA FOR \$5
- EGGPLANT | 14.5**  
wood grilled eggplant, basil, roasted peppers, mozzarella
- \*10 OUNCE HAMBURGER | 15**  
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA | 17**  
mozzarella di bufala, basil, aioli
- GRILLED CHICKEN | 18.5**  
mozzarella, rapini, arugula, basil pesto
- MEATBALL | 18**  
pesto, mozzarella, san marzano sauce

**ROMAN LUNCH | 17.5**  
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 • 'NDUJA\* • COPPA\***  
\*made in house
- 3 SELEZONI | 19**
- 5 SELEZONI | 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

- pomodori, 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

## LUNCH DEL GIORNO

- ADD SIDE SALAD / ZUPPA FOR \$5
- MONDAY | lasagne genovese with pesto | 16**
- TUESDAY | italian street market sandwich | 16**
- WEDNESDAY | grilled chicken paillard, trapanese pesto | 16.5**
- THURSDAY | calzone al forno of the day | MP**
- FRIDAY | fritto misto pesce, seafood and veggies | 19.5**

## 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
- SOPPRESSATA | 21**  
rapini, calabrian chili, pecorino, black pepper
- 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
- CAPPELLINI 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

### 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 A LA VODKA | 21**  
san marzano vodka sauce, prosciutto
- BUTTERNUT SQUASH AGNOLOTTI | 26**  
black truffle, porcini mushrooms, guanciale, parmigiano reggiano
- 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, 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