

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS | 10**
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE | 12**
orange, thyme, peppercorn, chilis
- COCCOLI FRITTI | 13.5**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 16**
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P. | 18**
18 months
- GRANDE ASSORTIMENTO APERITIVO | 49**
a plating of all appetizers

LOAF OF BREAD TO GO | 14

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 10.5**
chef's fresh soup
- INSALATA MISTICANZA | 11**
leafy greens, tomatoes, croutons,
balsamic vinaigrette
- TRICOLORE & PEAR | 12.5**
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette
- PANE ALL'AGLIO | 13**
garlic bread, roasted garlic butter, ricotta
- PROSCIUTTO E MELONE | 13.5**
evoo, mint, sea salt
- *CLASSIC CAESAR | 14**
- CAPRESE | 14.5**
fior di latte, tomato, basil,
evoo, aged balsamic
- MEATBALLS | 15.5**
san marzano sauce
- CALAMARI FRITTI | 16.5**
lemon, aioli
- *BROOKLYN CAESAR | 17**
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA | 17.5**
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- CARPACCIO | 17.5**
herb crusted thin raw beef,
arugula, parmigiano reggiano
- SPIEDINI OF SHRIMP | 19**
wood grilled, salsa rosa
- MUSSELS DI NONNO | 19**
scampi butter, pangritata, pinot grigio
- ARTHUR AVENUE | 19.5**
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews
- CASA MARINA | 30**
greens, grilled shrimp & calamari, chickpeas,
celery, tomato, olives, peppers,
giardiniera, lemon vinaigrette

BRUSCHETTA

- WOOD GRILLED ARTISAN BREAD
WITH CALABRO WHIPPED RICOTTA
- TOMATOES, BASIL | 14**
- BURRATA E PROSCIUTTO | 15**
- ARTICHOKE ANTIPASTO | 16**

ASSORTMENT OF ALL FOR
THE TABLE (TWO OF EACH) | 35

CONTORNI

- RAPINI | 9.5**
garlic, lemon, chili
- FINGERLING POTATOES | 9.5**
parmigiano reggiano, rosemary,
garlic, olive oil
- MARKET VEGETABLE | 10**
seasonal
- CHARRED BROCCOLINI | 10.5**
garlic, olive oil

SALUMI

- OLIVES, GIARDINIERA
- FINOCCHIONA*
PICCANTE*
TARTUFO*
SOPPRESSATA*
MORTADELLA
COPPA***
*made in house
- 3 SELEZIONI | 20**
5 SELEZIONI | 30
SELECTION OF ALL | 40
- PROSCIUTTOS**
{SMOKED}
SPECK - ITALY | 11.5
{DRY AGED}
DI PARMA - ITALY | 13.5
{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 | 9**
SELECTION OF ALL | 43
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 12.5**
BURRATA | 13.5
MOZZARELLA DI BUFALA | 18

PESCE E CARNE

- FROM OUR WOOD BURNING GRILL
- 14 OZ KUROBUTA PORK | 35**
"Porterhouse"
brooklyn style vinegar peppers
- POLLETTO | 30**
grilled chicken, lemon, garlic
- CHICKEN ALLA PARMIGIANA | 33**
crispy chicken cutlet, san marzano sauce,
mozzarella, spaghetti
NIGHTLY, 'TILL ITS GONE!
- SPIEDINI OF SHRIMP | 33**
wood grilled, salsa rosa
- SCOTTADITO | 45**
grilled australian lamb chops, salsa verde, aioli
- *PESCE DEL GIORNO | M.P.**
market fish, salsa verde

BISTECCA (STEAK)

- HAND SELECTED DRY AGED IN HOUSE
SERVED BONE IN WITH ROASTED
GARLIC & ROSEMARY**
- *NEW YORK**
16 oz | **40** or 24 oz | **59**
- *RIBEYE**
16 oz | **45** or 24 oz | **63**

SPECIALE DEL GIORNO

- MONDAY |** eggplant alla parmigiana | **24.5**
- TUESDAY |** pasta fatta a mano | **MP**
- WEDNESDAY |** lasagne | **24.5**
- THURSDAY |** veal chop alla parmigiana | **57**
- FRIDAY |** brodo di pesce | **34**
- SATURDAY |** 7 oz filetto con tortellini | **59**
- SUNDAY |** fettuccine burro e parmigiana | **24**

PIZZA AL FORNO ROSSO

- SAN MARZANO SAUCE
- ROSSA RICOTTA | 20**
house made ricotta, fresh basil,
calabrian oregano, hot honey
- MARGHERITA | 20**
fior di latte, basil, evoo, sea salt
- PEPPERONI | 22**
fior di latte, calabrian oregano
- FUNGHI MISTI | 24**
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- MARGHERITA D.O.P. | 23**
mozzarella di bufala, basil, evoo, sea salt
- PICCANTE | 24**
spicy salami, fior di latte, peppadews
- SALSICCE | 23**
italian sausage, fior di latte, basil
- QUATTRO CARNI | 24**
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 | 22**
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano
- CAPRICCIOSA | 23**
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 25**
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 | 7.5** **MEATBALL | 7.5**

PASTA E RISOTTO LONG PASTA

- TAGLIARINI AL LIMONE | 22**
meyer lemon, yellow tomato,
parmigiano reggiano, pistachios,
mascarpone, basil
- AGLIO OLIO E PEPPERONCINI | 22**
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 23**
bucatini, pecorino romano,
cracked black pepper
- SPAGHETTI | 26**
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI | 28**
carbonara, house cured pancetta, eggs,
parmigiano reggiano
- CAPPELINNI E CALAMARI | 30**
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERE | 31**
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE | 34**
clams, white wine, fresnos
- LINGUINE FRUTTI DI MARE | 37**
mussels, clams, shrimp,
calamari, san marzano sauce

SHORT PASTA

- RADIATORE | 23**
alla norma, eggplant, san marzano sauce,
ricotta salata
- RADIATORE ALLA VODKA | 27**
san marzano vodka sauce, prosciutto
- BUTTERNUT SQUASH AGNOLOTTI | 29**
black truffle, porcini mushrooms,
guanciale, parmigiano reggiano
- RIGATONI | 29**
alla bolognese, braised beef and veal
in barolo wine
- STROZZAPRETI | 30**
italian sausage, rapini, garlic, oil, chilis
- PACCHERI | 34**
funghi misti, mascarpone
- RAVIOLI | 32**
ricotta, greens, prosciutto, fresh pomodoro sauce
- PAZZESCO | 33**
mixed shapes with sausage,
meatballs, beef ragu
- RISOTTO AI GAMBERINI E FUNGHI | 37**
shrimp risotto with mushrooms
- RISOTTO AI FRUTTI DI MARE | 39**
shrimp, clams, mussels, calamari

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