

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 | 13
san marzano sauce

CALAMARI FRITTI | 15.5
lemon, aioli

CALAMARI A LA PLANCHA | 15.5
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 | 11.5
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

***BROOKLYN CAESAR** | 16.5
pancetta, 8 minute egg, tuscan kale

ARTHUR AVENUE | 17.5
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews

LEAFY GREENS AND PROSCIUTTO | 19
artichoke, green beans, mushroom,
fennel, house vinaigrette

WOOD-GRILLED ADD ONS

CHICKEN BREAST | 8.5

CHOPPED STEAK PATTY | 11.5

SHRIMP | 12.5

SALMON | 17

STEAK | 17

***MARKET FISH OF THE DAY** | MP

LIGURIAN NICOISE | 18.5
imported italian tuna, 8 minute egg, artichoke,
radish, tomato, arugula, green beans, potatoes

MULBERRY STREET | 18.5
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
balsamic vinaigrette

SWEET GEM WITH STEAK | 27
NY strip, leafy greens, tomato, onion,
gorgonzola dolce dressing

BRUNCH

BURRATA TOAST | 15
soft egg, bacon, greens, tomato, basil

***AVOCADO TOAST STAGIONE** | 16
smoked salmon, mozzarella,
prosciutto, tomato, egg, focaccia

FRITTATA DI VERDURE | 16
chef's daily selection

PANDORO FRENCH TOAST | 16
maple syrup, fresh berries, fruit compote

ITALIAN EGGS BENEDICT | 17
sourdough, prosciutto, béarnaise,
served with salad

***SALMONE AFFUMICATO** | 18
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 | 8

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

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 | 10.5

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 11.5

PROSCIUTTO TASTING | 29
a plating of all three prosciuttos

FORMAGGI

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 | 39

MOZZARELLA

pomodorini, basil, estate olive oil

FIOR DI LATTE | 11.5

BURRATA | 12.5

MOZZARELLA DI BUFALA | 14.5

MOZZARELLA TASTING | 29
a plating of all three mozzarellas

SEASONAL FRUIT | 6.5

PIZZA AL FORNO ROSSO

SAN MARZANO SAUCE

MARGHERITA | 17
fior di latte, basil, evoo, sea salt

PEPPERONI | 19
fior di latte, calabrian oregano

FUNGHI MISTI | 20
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil

PICCANTE | 20
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
soppresata, prosciutto, coppa, finocchiona

GIARDINO | 23.5
fior di latte, peperonata, roasted garlic, hot honey

BIANCA

FIOR DI LATTE

NEW JERSEY SPINACH PIE | 18.5
fior di latte, ricotta, pecorino, spinach, garlic

QUATTRO FORMAGGI | 19
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano

CAPRICCIOSA | 20
gorgonzola d.o.p., pear, truffle honey, basil

PROSCIUTTO E ARUGULA | 22
prosciutto di parma, pecorino romano, ricotta

SAN GENNARO | 23.5
cotto ham, burrata, fior di latte, pistachios, basil

TARTUFO | 25.5
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 | 5.5 **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

MALFADINE AMATRICIANA | 19
house cured guanciale, san marzano sauce,
chilis, pecorino romano

SPAGHETTI | 19
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 19
carbonara, house cured pancetta, eggs,
parmigiano reggiano

CAPELLINI D'ANGELO E CALAMARI | 23.5
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

SHORT PASTA

RIGATONI | 18
broccoli, olive oil, garlic,
parmigiano reggiano, basil

RADIATORI | 19
alla norma, eggplant,
san marzano sauce, ricotta salata

RAVIOLI | 19
ricotta, greens, prosciutto,
fresh pomodoro sauce

RIGATONI | 20
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 | 24
funghi misti, mascarpone

BISTECCA STEAK

FROM OUR WOOD BURNING GRILL

SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY

***NEW YORK**
16 OZ | 37 / 24 OZ | 55

***RIBEYE**
16 OZ | 41 / 24 OZ | 58

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