

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS | 6.5**
roasted with sea salt
- GARLIC BREAD CLASSICO | 7**
with ricotta
- SICILIAN OLIVES & PROVOLONE | 8.5**
orange, thyme, peppercorn, chilis
- PARMIGIANO REGGIANO D.O.P. | 14**
18 months
- COCCOLI FRITTI | 11.5**
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO | 13.5**
crispy rice filled with fior di latte, truffle aioli
- GRANDE ASSORTIMENTO APERITIVO | 40**
a plating of all appetizers

LOAF OF BREAD TO GO | 11.5

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 8.5**
chef's fresh soup
- INSALATA MISTICANZA | 8.5**
leafy greens, tomatoes, croutons,
creamy balsamic vinaigrette
- TRICOLORE & PEAR | 10.5**
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette
- CLASSIC CAESAR | 11.5**
- CAPRESE | 12.5**
fior di latte, tomato, basil,
evoo, aged balsamic
- *BROOKLYN CAESAR | 14.5**
pancetta, poached egg, tuscan kale
- PROSCIUTTO E MELONE | 11.5**
evoo, mint, sea salt
- MEATBALLS | 12.5**
san marzano sauce
- CALAMARI FRITTI | 14.5**
lemon, aioli
- CALAMARI A LA PLANCHA | 14.5**
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- CARPACCIO | 15.5**
herb crusted thin raw beef,
arugula, parmigiano reggiano
- SPIEDINI OF SHRIMP | 16.5**
wood grilled, salsa rosa
- ZUPPA DI CLAMS | 17**
spicy broth, bruschetta
- ARTHUR AVENUE | 17.5**
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews

BRUSCHETTA

- WOOD GRILLED ARTISAN BREAD
WITH CALABRO RICOTTA
- TOMATOES, BASIL | 11.5**
- BURRATA E PROSCIUTTO | 12.5**
- MUSHROOM CONSERVA | 12.5**

ASSORTMENT OF ALL FOR
THE TABLE (TWO OF EACH) | 31

CONTORNI

- RAPINI | 7.5**
garlic, lemon, chili
- MARKET VEGETABLE | 7**
seasonal
- FINGERLING POTATOES | 7.5**
parmigiano reggiano, rosemary,
garlic, olive oil

SALUMI

- OLIVES, GIARDINIERA
- FINOCCHIONA*
PICCANTE*
TARTUFO*
SOPPRESSATA*
MORTADELLA
'NDUJA*
COPPA***
*made in house
- 3 SELEZIONI | 18
- 5 SELEZIONI | 28
- SELECTION OF ALL | 38
- PROSCIUTTOS**
{SMOKED}
SPECK - ITALY | 9.5
{DRY AGED}
DI PARMA - ITALY | 10.5
{COOKED & BRINED}
ITALIAN HAM - LEONCINI | 10.5

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 | 6.5
- SELECTION OF ALL | 35
- MOZZARELLA**
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 10.5**
- BURRATA | 11.5**
- MOZZARELLA DI BUFALA | 13.5**

MOZZARELLA TASTING | 27
a plating of all three mozzarellas

SEASONAL FRUIT | 5.5

PESCE E CARNE

- FROM OUR WOOD BURNING GRILL
- POLLETTO | 26**
grilled chicken, lemon, garlic
- SPIEDINI OF SHRIMP | 30**
wood grilled, salsa rosa
- SCOTTADITO | 37**
grilled australian lamb chops, chili oil, aioli
- COSTOLETTA DI VITELLO | 50**
14 oz center cut veal chop, salsa verde
- *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 | 35 or 24 oz | 52
- *RIBEYE**
16 oz | 38 or 24 oz | 54

SPECIALE DEL GIORNO

- MONDAY** | eggplant alla parmigiana | 20.5
- TUESDAY** | pasta fatta a mano | MP
- WEDNESDAY** | lasagne | 20.5
- THURSDAY** | veal chop alla parmigiana | 48
- FRIDAY** | lobster frá diavolo | 45
- SATURDAY** | 7 oz filetto con tortellini | 42
- SUNDAY** | chicken alla parmigiana | 20.5

PIZZA AL FORNO

- ROSSO**
SAN MARZANO SAUCE
- MARGHERITA | 17**
fior di latte, basil, evoo, sea salt
- ARUGULA E PEPPADEW | 19**
fior di latte, basil, arugula, peppadew peppers
- PEPPERONI | 19**
fior di latte, calabrian oregano
- FUNGHI MISTI | 20**
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- MARGHERITA D.O.P. | 20**
mozzarella di bufala, basil, evoo, sea salt
- PICCANTE | 20**
spicy salami, fior di latte, peppadews
- SALSICCE | 20**
italian sausage, fior di latte, basil
- 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
- PROSCIUTTO E ARUGULA | 22**
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 23**
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 | 6.5** **SPECK | 6.5**
- FENNEL SAUSAGE | 6.5** **PEPPERONI | 6.5**
- ARUGULA | 4.5** **HOUSE MADE PANCETTA | 7.5**
- WHITE ANCHOVIES | 4.5** **MEATBALL | 5.5**

PASTA E RISOTTO LONG PASTA

- AGLIO OLIO E PEPPERONCINI | 18**
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 19**
spaghetti chitarra, pecorino romano, cracked black pepper
- MALFADINE AMATRICIANA | 22**
house cured guanciale, san marzano sauce,
chilis, pecorino romano
- SPAGHETTI | 22**
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI | 24**
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELINNI E CALAMARI | 26**
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERE | 27**
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE | 29**
con vongole, clams, white wine
- FERRAZZOLI | 31**
frutti di mare, mussels, clams, shrimp,
calamari, san marzano sauce

SHORT PASTA

- RADIATORE | 19**
alla norma, eggplant, san marzano sauce, ricotta salata
- RADIATORE ALLA VODKA | 23**
san marzano vodka sauce, prosciutto
- RIGATONI | 25**
alla bolognese, braised beef and veal in barolo wine
- CALAMARATA | 26**
calamari, roasted tomatoes,
calabrian tapenade, pangrattato
- STROZZAPRETI | 26**
italian sausage, rapini, garlic, oil, chilis
- PACCHERI | 28**
funghi misti, mascarpone
- RAVIOLI | 28**
ricotta, greens, duo of prosciutto, fresh pomodoro sauce
- PAZZESCO | 29**
mixed shapes with sausage, meatballs, beef ragu
- RISOTTO AI GAMBERINI E FUNGHI | 31**
shrimp risotto with mushrooms
- RISOTTO AI FRUTTI DI MARE | 32**
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