

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

LOAF OF BREAD TO GO | 11

BEVERAGES

EVERY SATURDAY & SUNDAY

- UNLIMITED MIMOSAS* | 16
sparkling wine, kennesaw 100% oj
- ENDLESS BLOODY MARY'S* | 16
new amsterdam vodka,
zing zang bloody mary mix
- BOTTOMLESS BELLINIS* | 16
prosecco, fresh peach puree
- INFINITE APEROL SPRITZES* | 16
prosecco, aperol, soda water

*WITH PURCHASE OF AN ENTRÉE. UNLIMITED DRINK
SPECIAL CONCLUDES AT 4:00 PM. NO EXCEPTIONS!

“PROSECCO POP” | 12
prosecco with our house-made
black cherry popsicle stirrer

ANTIPASTI ZUPPA E INSALATE

- ZUPPA! | 8
chef's fresh soup
- INSALATA MISTICANZA | 8
leafy greens, tomato, croutons,
creamy balsamic vinaigrette
- MEATBALLS | 11
san marzano sauce
- CALAMARI FRITTI | 14
lemon, aioli
- CALAMARI A LA PLANCHA | 14
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- PANINI
PRESSE E CALDI
HOT SANDWICHES
- 10 OUNCE HAMBURGER | 13
lettuce, tomato, onion, fries
- GRILLED CHICKEN | 14
mushroom conserva, pesto butter,
smoked buffalo mozzarella
- MEATBALL | 14
pesto, mozzarella, san marzano sauce

ROMAN LUNCH | 16
pizza bianca, prosciutto, burrata,
arugula tomato salad

ALL PANINIS SERVED
WITH ROSEMARY POTATO CHIPS
EXCEPT ROMAN LUNCH

SALADS

- MARKET SALAD | 9
leafy greens, kale, radicchio,
artichokes, tomato, chickpeas,
creamy balsamic vinaigrette
- CLASSIC CAESAR | 10
- TRICOLORE & PEAR | 10
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette
- BROOKLYN CAESAR | 14
pancetta, poached egg, tuscan kale

WOOD-GRILLED ADD ONS

- CHICKEN BREAST | 7
- CHOPPED STEAK PATTY | 10
- SHRIMP | 11
- MARKET FISH OF THE DAY | MP

- ARTHUR AVENUE | 15
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews
- MULBERRY STREET | 17
grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
creamy balsamic vinaigrette
- BURRATA, GARDEN VEGETABLES
& PROSCIUTTO | 18
heirloom tomatoes,
basil, lemon vinaigrette

BRUNCH

- BURRATA TOAST | 13
soft egg, bacon, greens, tomato, basil
- EGGS AL FORNO
ON OVEN ROASTED POLENTA | 13.5
pancetta, san marzano sauce
- ITALIAN SHAKSHUKA | 13.5
eggs poached in marzano sauce chili,
salumi, mozzarella, basil
- AVOCADO TOAST STAGIONE | 14.5
smoked salmon, mozarella,
prosciutto, tomato, egg, focaccia
- PANDORO FRENCH TOAST | 14.5
maple syrup, fresh berries, fruit compote
- FRITTATA DI VERDURE | 14.5
cage free eggs, roasted onions, basil,
fontina cheese, small salad
- SCRAMBLED EGGS & PROSCIUTTO | 15.5
artisan toast, ricotta, parmigiano reggiano
- SALMONE AFFUMICATO | 16.5
scrambled eggs, artisan toast, ricotta,
smoked salmon, mascarpone, capers, lemon

SUPPLEMENTI

- ROASTED BACON | 6
- BREAKFAST SAUSAGE | 7
- CAGE FREE EGG | 4
- FRESH FRUIT | 6

PASTRIES

- BOMBOLINI | 4
custard filled, cannoli cream filled
or chocolate glazed
- TOASTED ARTISAN BREADS | 4
butter, jam, ricotta
- PASTRY OF THE DAY | M.P.

SALUMI

- OLIVES, GIARDINIERA
- FINOCCHIONA* • PICCANTE*
TARTUFO* • SOPPRESSATA*
MORTADELLA • 'NDUJA*
COPPA*
*made in house
- 3 SELEZIONI | 16
- 5 SELEZIONI | 26
- SELECTION OF ALL | 36

PROSCIUTTI

- {SMOKED}
SPECK - ITALY | 9
- {DRY AGED}
DI PARMA - ITALY | 9
- {COOKED & BRINED}
ITALIAN HAM - LEONCINI | 9

PROSCIUTTO TASTING | 27
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 | 6
- SELECTION OF ALL | 29

- MOZZARELLA
pomodorini, basil, estate olive oil
- FIOR DI LATTE | 9
- BURRATA | 10
- MOZZARELLA DI BUFALA | 12

MOZZARELLA TASTING | 25
a plating of all three mozzarellas

- SEASONAL FRUIT | 5

PIZZA AL FORNO ROSSO

- SAN MARZANO SAUCE
- MARGHERITA | 15
fior di latte, basil, evoo, sea salt
- PEPPERONI | 17
fior di latte, calabrian oregano
- FUNGHI MISTI | 18
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil
- PICCANTE | 18
spicy salami, fior di latte, peppadews
- SALSICCE | 18
italian sausage, fior di latte, basil
- ARUGULA E PEPPADEW | 18.5
fior di latte, basil, arugula, peppadew peppers
- MARGHERITA D.O.P. | 19
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNI | 19
soppressata, prosciutto, coppa, finocchiona
- GIARDINO | 21.5
fior di latte, peperonata, roasted garlic, hot honey

BIANCA

- FIOR DI LATTE
- CACIO E PEPE | 16
pecorino, black pepper
- QUATTRO FORMAGGI | 17
ricotta, gorgonzola d.o.p., aged provolone, calabrian oregano
- CAPRICCIOSA | 18
gorgonzola d.o.p., pear, truffle honey, basil
- PROSCIUTTO E ARUGULA | 20
prosciutto di parma, pecorino romano, ricotta
- SAN GENNARO | 21.5
cotto ham, burrata, fior di latte, pistachios, basil
- TARTUFO | 23.5
truffle mushroom sauce, fior di latte,
cremini mushrooms, basil

ADD ONS

- PROSCIUTTO DI PARMA | 6
- SPECK | 6
- FENNEL SAUSAGE | 6
- PEPPERONI | 6
- ARUGULA | 4
- HOUSE MADE PANCETTA | 7
- WHITE ANCHOVIES | 4
- MEATBALL | 5

PASTA LONG PASTA

- AGLIO OLIO E PEPPERONCINI | 17
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE | 17
spaghetti chitarra, pecorino romano, cracked black pepper
- MALFADINE AMATRICIANA | 17
house cured guanciale, san marzano sauce,
chilis, pecorino romano
- SPAGHETTI | 17
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil
- SPAGHETTI | 17
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPELLINI D'ANGELO E CALAMARI | 21.5
angel hair, calamari, san marzano sauce,
calabrian chili peppers
- LINGUINE NERE | 22.5
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE | 23
con vongole, clams, white wine

SHORT PASTA

- RIGATONI | 16
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI | 17
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI | 17
ricotta, greens, duo of prosciutto, fresh pomodoro sauce
- GEMELLI PUTTANESCA | 18
white anchovy, olives, capers, raisins, pine nuts,
pistachios, chilis
- RIGATONI | 18
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI | 18
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO | 19
mixed shapes with sausage, meatballs, beef ragu
- RADIATORI ALLA VODKA | 19
san marzano vodka sauce, prosciutto
- PACCHERI | 20
funghi misti, mascarpone
- CALAMARATA | 21.5
calamari, roasted tomatoes, calabrian tapenade, pangrattato

BISTECCA STEAK

- FROM OUR WOOD BURNING GRILL
- SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- NEW YORK
16 OZ | 33 / 24 OZ | 49
- RIBEYE
16 OZ | 33 / 24 OZ | 49

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