

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! | 10

chef's fresh soup

PANE ALL'AGLIO | 12.5

garlic bread, roasted garlic butter, ricotta

INSALATA MISTICANZA | 10

leafy greens, tomato, croutons,
balsamic vinaigrette

MEATBALLS | 14.5

san marzano sauce

CALAMARI FRITTI | 16

lemon, aioli

CALAMARI A LA PLANCHA | 17

sautéed garlic, cherry tomatoes,
arugula, fresno peppers

PANINI PRESSE E CALDI

HOT SANDWICHES

***10 OUNCE HAMBURGER** | 15.5

lettuce, tomato, onion, fries

MEATBALL | 18.5

pesto, mozzarella, san marzano sauce

GRILLED CHICKEN | 19

mozzarella, rapini, arugula, basil pesto

ROMAN LUNCH | 18

pizza bianca, prosciutto, burrata,
arugula tomato salad

ALL PANINIS SERVED
WITH ROSEMARY POTATO CHIPS
EXCEPT ROMAN LUNCH

SALADS

CLASSIC CAESAR | 12

shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

TRICOLORE & PEAR | 12.5

shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette

***BROOKLYN CAESAR** | 17.5

pancetta, 8 minute egg, tuscan kale

ARTHUR AVENUE | 18.5

antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews

LIGURIAN NICOISE | 19

imported italian tuna, 8 minute egg, artichoke,
radish, tomato, arugula, green beans, potatoes

MULBERRY STREET | 19.5

grilled chopped chicken, egg, romaine,
avocado, tomato, bacon, gorgonzola dolce,
croutons, balsamic vinaigrette

CASA MARINA | 28

greens, grilled shrimp & calamari, chickpeas,
celery, tomato, olives, peppers,
giardiniera, lemon vinaigrette

WOOD-GRILLED ADD ONS

CHICKEN BREAST | 9

CHOPPED STEAK PATTY | 12

SHRIMP | 14

STEAK | 17.5

SALMON | 21

*MARKET FISH OF THE DAY | MP

BRUNCH

BURRATA TOAST | 15.5

soft egg, bacon, greens, tomato, basil

***AVOCADO TOAST STAGIONE** | 16.5

smoked salmon, mozzarella,
prosciutto, tomato, egg, focaccia

ITALIAN EGGS BENEDICT | 17.5

sourdough, prosciutto, béarnaise,
served with salad

PANDORO FRENCH TOAST | 18

maple syrup, fresh berries, fruit compote

***SALMONE AFFUMICATO** | 19.5

scrambled eggs, artisan toast,
ricotta, smoked salmon, mascarpone,
capers, lemon

COISSANT SANDWICH | 19

egg, prosciutto, fontina, parmesan,
served with salad

SAUSAGE, BACON, AND EGG PIZZA | 19

san marzano sauce, fior di latte, sausage,
bacon, eggs, basil

SUPPLEMENTI

ROASTED BACON | 9.5

BREAKFAST SAUSAGE | 9

CAGE FREE EGG | 6 **FRESH FRUIT** | 8

PASTRIES

BOMBOLINI OF THE DAY | 7.5

TOASTED ARTISAN BREADS | 7.5
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 | 11

{DRY AGED}

DI PARMA - ITALY | 12

{COOKED & BRINED}

ITALIAN HAM - LEONCINI | 12

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 | 8

SELECTION OF ALL | 43

MOZZARELLA

pomodori, basil, estate olive oil

FIOR DI LATTE | 12

BURRATA | 13

MOZZARELLA DI BUFALA | 16

HOMEMADE BASKET RICOTTA | 11.5

semi dried tomatoes, basil

PIZZA AL FORNO

ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 17.5

house made ricotta, fresh basil,
calabrian oregano, hot honey

MARGHERITA | 17.5

fior di latte, basil, evoo, sea salt

PEPPERONI | 19.5

fior di latte, calabrian oregano

FUNGHI MISTI | 21.5

wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil

PICCANTE | 22.5

spicy salami, fior di latte, peppadews

SALSICCE | 20.5

italian sausage, fior di latte, basil

MARGHERITA D.O.P. | 21.5

mozzarella di bufala, basil, evoo, sea salt

QUATTRO CARNI | 21.5

soppresata, prosciutto, coppa, finocchiona

GIARDINO | 24

fior di latte, peperonata, roasted garlic, hot honey

BIANCA

FIOR DI LATTE

QUATTRO FORMAGGI | 19.5

ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano

CAPRICCIOSA | 20.5

gorgonzola d.o.p., pear, truffle honey, basil

SOPPRESSATA | 21.5

rapini, calabrian chili, pecorino, black pepper

PROSCIUTTO E ARUGULA | 22.5

prosciutto di parma, pecorino romano, ricotta

TARTUFO | 27.5

truffle mushroom sauce, fior di latte,
cremini mushrooms, basil

ADD ONS

PROSCIUTTO DI PARMA | 8 **SPECK** | 8

FENNEL SAUSAGE | 8 **PEPPERONI** | 8

ARUGULA | 6 **HOUSE MADE PANCETTA** | 9

WHITE ANCHOVIES | 6.5 **MEATBALL** | 7

PASTA

LONG PASTA

AGLIO OLIO E PEPPERONCINI | 19.5

spaghetti, evoo, garlic, calabrian chile

CACIO E PEPE | 19.5

spaghetti chitarra, pecorino romano,
cracked black pepper

SPAGHETTI | 19.5

alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 19.5

carbonara, house cured pancetta, eggs,
parmigiano reggiano

TAGLIARINI AL LIMONE | 19.5

meyer lemon, yellow tomato, parmigiano reggiano,
pistachios, mascarpone, basil

CAPELLINI D'ANGELO E CALAMARI | 24.5

angel hair, calamari, san marzano sauce,
calabrian chili peppers

LINGUINE NERE | 25

shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 25.5

clams, white wine, fresnos

SHORT PASTA

RIGATONI | 19

broccoli, olive oil, garlic, parmigiano reggiano, basil

RADIATORI | 19.5

alla norma, eggplant, san marzano sauce, ricotta salata

RAVIOLI | 22.5

ricotta, greens, prosciutto, fresh pomodoro sauce

RIGATONI | 21.5

alla bolognese, braised beef and veal in barolo wine

STROZZAPRETI | 21.5

italian sausage, rapini, garlic, oil, chilis

PAZZESCO | 21.5

mixed shapes with sausage,
meatballs, beef ragu

RADIATORI ALLA VODKA | 21.5

san marzano vodka sauce, prosciutto

BUTTERNUT SQUASH AGNOLOTTI | 26.5

black truffle, porcini mushrooms, guanciale,
parmigiano reggiano

PACCHERI | 29.5

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, 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