

# ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

## APERITIVI

- MARCONA ALMONDS** | 9.5  
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 10.5  
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 12  
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 15.5  
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P.** | 15.5  
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 48  
a plating of all appetizers

## 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

## SALADS

- CAPRESE** | 12  
evoo, aged balsamic
- \*CLASSIC CAESAR** | 12
- 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, housemade 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

## SPECIALS

**SATURDAY & SUNDAY BRUNCH**  
bottomless cocktails with purchase of an entree  
mimosas \$18, bellinis \$18, bloody marys \$18,  
aperol spritzes \$18 | 11:00am - 4:00pm

**MARTINI MONDAYS**  
50% off all martinis, \$3.95 meatball sliders  
every monday 4:00pm - close

**VINO, VIDI, VICI WEDNESDAYS**  
1/2 off every bottle of wine under \$99  
every wednesday with purchase of an entree

**FREQUENT LUNCH CARD**  
buy 6 get the 7th free!  
ask for a frequent lunch card

**APERITIVO HOUR**  
\$8 cicchetti, \$10 pizzas, drink specials  
4pm - 7pm at the bar only

**LOAF ARTISAN BREAD** | 12.5

## PANINI PRESSE E CALDI

- HOT SANDWICHES
- ADD SIDE SALAD / ZUPPA FOR \$5.5
- EGGPLANT** | 15  
wood grilled eggplant,  
basil, roasted peppers,  
mozzarella
- \*10 OUNCE HAMBURGER** | 15.5  
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA** | 17.5  
mozzarella di bufala,  
basil, aioli
- GRILLED CHICKEN** | 19  
mozzarella, rapini, arugula,  
basil pesto
- MEATBALL** | 18.5  
pesto, mozzarella,  
san marzano sauce

**ROMAN LUNCH** | 18  
pizza bianca, prosciutto, burrata,  
arugula tomato salad, aged balsamic

ALL PANINIS SERVED  
WITH ROSEMARY POTATO CHIPS  
EXCEPT ROMAN LUNCH

## SALUMI

- OLIVES, GIARDINIERA
- FINOCCHIONA\* • PICCANTE\***
- TARTUFO\* • SOPPRESSATA\*,**
- MORTADELLA • COPPA\***
- \*made in house
- 3 SELEZONI | 19
- 5 SELEZONI | 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

- 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 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

## LUNCH DEL GIORNO

- ADD SIDE SALAD / ZUPPA FOR \$5.5
- MONDAY** | calabrian fried chicken sandwich | 17
- TUESDAY** | italian street market sandwich | 16.5
- WEDNESDAY** | grilled chicken paillard, trapanese pesto | 17
- THURSDAY** | calzone al forno of the day | MP
- FRIDAY** | fritto misto pesce, seafood and veggies | 20

## 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  
soppressata, 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
- 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
- CAPPELLINI 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 A LA 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, GELATOS, 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