

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS** | 9.5
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 11.5
orange, thyme, peppercorn, chilis
- COCCOLI FRITTI** | 13
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.** | 16
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 49
a plating of all appetizers

LOAF OF BREAD TO GO | 13

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, tomatoes, croutons,
balsamic vinaigrette
- TRICOLORE & PEAR** | 12
shaved parmigiano reggiano, walnuts,
fennel, blood orange vinaigrette
- CLASSIC CAESAR** | 13
- PROSCIUTTO E MELONE** | 13
evoo, mint, sea salt
- CAPRESE** | 14
fior di latte, tomato, basil,
evoo, aged balsamic
- MEATBALLS** | 15
san marzano sauce
- CALAMARI FRITTI** | 16
lemon, aioli
- *BROOKLYN CAESAR** | 16.5
pancetta, 8 minute egg, tuscan kale
- CALAMARI A LA PLANCHA** | 17
sautéed garlic, cherry tomatoes,
arugula, fresno peppers
- CARPACCIO** | 17
herb crusted thin raw beef,
arugula, parmigiano reggiano
- SPIEDINI OF SHRIMP** | 18.5
wood grilled, salsa rosa
- ZUPPA DI CLAMS** | 18.5
spicy broth, bruschetta
- ARTHUR AVENUE** | 19
antipasti salad, giardiniera,
chickpeas, celery, tomato, salumi,
olives, provolone, peppadews
- CASA MARINA** | 29
greens, grilled shrimp & calamari, chickpeas,
celery, tomato, olives, peppers,
giardiniera, lemon vinaigrette

BRUSCHETTA

WOOD GRILLED ARTISAN BREAD
WITH CALABRO WHIPPED RICOTTA

- TOMATOES, BASIL** | 13
- TOASTED HAZELNUTS, TRUFFLE HONEY, MALDON** | 13
- BURRATA E PROSCIUTTO** | 14

ASSORTMENT OF ALL FOR
THE TABLE (TWO OF EACH) | 34

CONTORNI

- RAPINI** | 9
garlic, lemon, chili
- FINGERLING POTATOES** | 9
parmigiano reggiano, rosemary,
garlic, olive oil
- MARKET VEGETABLE** | 9.5
seasonal
- CHARRED BROCCOLINI** | 10
garlic, olive oil

SALUMI

OLIVES, GIARDINIERA

FINOCCHIONA*
PICCANTE*
TARTUFO*
SOPPRESSATA*
MORTADELLA
'NDUJA*
COPPA*

*made in house

3 SELEZIONI | 19
5 SELEZIONI | 29
SELECTION OF ALL | 39

PROSCIUTTO

(SMOKED)

SPECK - ITALY | 11

(DRY AGED)

DI PARMA - ITALY | 13

(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 | 8.5

SELECTION OF ALL | 42

MOZZARELLA

pomodorini, basil, estate olive oil

FIOR DI LATTE | 12

BURRATA | 13

MOZZARELLA DI BUFALA | 17.5

HOMEMADE BASKET RICOTTA | 11.5
semi dried tomatoes, basil

PESCE E CARNE

FROM OUR WOOD BURNING GRILL

14 OZ KUROBUTA PORK | 34

"Porterhouse"

brooklyn style vinegar peppers

POLLETTO | 29

grilled chicken, lemon, garlic

CHICKEN ALLA PARMIGIANA | 32

crispy chicken cutlet, san marzano sauce,
mozzarella, spaghetti

NIGHTLY, 'TILL ITS GONE

SPIEDINI OF SHRIMP | 32

wood grilled, salsa rosa

SCOTTADITO | 44

grilled australian lamb chops, salsa verde, aioli

***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 | 39 or 24 oz | 58

***RIBEYE**

16 oz | 44 or 24 oz | 60

SPECIALE DEL GIORNO

MONDAY | eggplant alla parmigiana | 23.5

TUESDAY | pasta fatta a mano | MP

WEDNESDAY | lasagne | 23.5

THURSDAY | veal chop alla parmigiana | 56

FRIDAY | brodo di pesce | 33

SATURDAY | 7 oz filetto con tortellini | 59

SUNDAY | fettuccine burro e parmigiana | 22

PIZZA AL FORNO

ROSSO

SAN MARZANO SAUCE

ROSSA RICOTTA | 19
house made ricotta, fresh basil,
calabrian oregano, hot honey

MARGHERITA | 19
fior di latte, basil, evoo, sea salt

PEPPERONI | 21
fior di latte, calabrian oregano

FUNGHI MISTI | 23
wild mushroom, smoked buffalo mozzarella,
parmigiano reggiano, truffle oil

MARGHERITA D.O.P. | 22
mozzarella di bufala, basil, evoo, sea salt

PICCANTE | 23
spicy salami, fior di latte, peppadews

SALSICCE | 22
italian sausage, fior di latte, basil

QUATTRO CARNI | 23
soppressata, prosciutto, coppa, finocchiona

GIARDINO | 25.5
fior di latte, peperonata, roasted garlic, hot honey

BIANCA

FIOR DI LATTE

QUATTRO FORMAGGI | 21
ricotta, gorgonzola d.o.p., aged provolone,
calabrian oregano

CAPRICCIOSA | 22
gorgonzola d.o.p., pear, truffle honey, basil

SOPPRESSATA | 22.5
rapini, calabrian chili, pecorino, black pepper

PROSCIUTTO E ARUGULA | 24
prosciutto di parma, pecorino romano, ricotta

TARTUFO | 29
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 | 7 **MEATBALL** | 7

PASTA E RISOTTO

LONG PASTA

TAGLIARINI AL LIMONE | 21
meyer lemon, yellow tomato, parmigiano reggiano,
pistachios, mascarpone, basil

AGLIO OLIO E PEPPERONCINI | 21
spaghetti, evoo, garlic, calabrian chile

CACIO E PEPE | 22
spaghetti chitarra, pecorino romano,
cracked black pepper

SPAGHETTI | 25
alla sorrentino, burrata mozzarella,
san marzano sauce, fresh basil

SPAGHETTI | 27
carbonara, house cured pancetta, eggs,
parmigiano reggiano

CAPPELINNI E CALAMARI | 29
angel hair, calamari, san marzano sauce,
calabrian chili peppers

LINGUINE NERE | 30
shrimp, yellow tomatoes, calabrian chilis, mint

LINGUINE CON VONGOLE | 33
clams, white wine, fresnos

LINGUINE FRUTTI DI MARE | 36
mussels, clams, shrimp,
calamari, san marzano sauce

SHORT PASTA

RADIATORE | 22
alla norma, eggplant, san marzano sauce,
ricotta salata

RADIATORE ALLA VODKA | 26
san marzano vodka sauce, prosciutto

BUTTERNUT SQUASH AGNOLOTTI | 28
black truffle, porcini mushrooms, guanciale,
parmigiano reggiano

RIGATONI | 28
alla bolognese, braised beef and veal
in barolo wine

STROZZAPRETI | 29
italian sausage, rapini, garlic, oil, chilis

PACCHERI | 33
funghi misti, mascarpone

RAVIOLI | 31
ricotta, greens, prosciutto, fresh pomodoro sauce

PAZZESCO | 32
mixed shapes with sausage, meatballs, beef ragu

RISOTTO AI GAMBERINI E FUNGHI | 36
shrimp risotto with mushrooms

RISOTTO AI FRUTTI DI MARE | 38
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