

ELISABETTA'S

RISTORANTE • BAR • PIZZERIA

APERITIVI

- MARCONA ALMONDS** | 7.5
roasted with sea salt
- SICILIAN OLIVES & PROVOLONE** | 8.5
orange, thyme, peppercorn, chilis
- COCCOLI FRITTO** | 11.5
little breads to fill with ricotta & prosciutto
- ARANCINI CON TARTUFO** | 14.5
crispy rice filled with fior di latte, truffle aioli
- PARMIGIANO REGGIANO D.O.P.** | 15
18 months
- GRANDE ASSORTIMENTO APERITIVO** | 44
a plating of all appetizers

ANTIPASTI ZUPPA E INSALATE

- ZUPPA!** | 9.5
chef's fresh soup
- PANE ALL'AGLIO** | 12
garlic bread, roasted garlic butter, ricotta
- INSALATA MISTICANZA** | 9.5
leafy greens, tomato, croutons, balsamic vinaigrette
- MEATBALLS** | 13
san marzano sauce
- CALAMARI FRITTI** | 15.5
lemon, aioli
- CALAMARI A LA PLANCHA** | 15.5
sautéed garlic, cherry tomatoes, arugula, fresno peppers

SALADS

- CLASSIC CAESAR** | 11.5
- TRICOLORE & PEAR** | 11.5
shaved parmigiano reggiano, walnuts, fennel, blood orange vinaigrette
- CAPRESE** | 11.5
evoo, aged balsamic
- *BROOKLYN CAESAR** | 16.5
pancetta, 8 minute egg, tuscan kale
- ARTHUR AVENUE** | 17.5
antipasti salad, giardiniera, chickpeas, celery, tomato, housemade salumi, olives, provolone, peppadews
- LIGURIAN NICOISE** | 18.5
imported italian tuna, 8 minute egg, artichoke, radish, tomato, arugula, green beans, potatoes

WOOD-GRILLED ADD ONS

- CHICKEN BREAST** | 8.5
- CHOPPED STEAK PATTY** | 11.5
- SHRIMP** | 12.5
- SALMON** | 17
- STEAK** | 17

MULBERRY STREET | 18.5

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

LEAFY GREENS AND PROSCIUTTO | 19
fior di latte, artichoke, green beans, mushroom, fennel, croutons, balsamic vinaigrette

SWEET GEM WITH STEAK | 27
NY strip, leafy greens, tomato, onion, gorgonzola dolce dressing

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, \$6.95 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
- EGGPLANT** | 14.5
wood grilled eggplant, basil, roasted peppers, mozzarella
- *10 OUNCE HAMBURGER** | 14.5
lettuce, tomato, onion, fries
- D.O.P. PROSCIUTTO DI PARMA** | 16
mozzarella di bufala, basil, aioli
- GRILLED CHICKEN** | 16.5
mozzarella, rapini, arugula, basil pesto
- MEATBALL** | 17.5
pesto, mozzarella, san marzano sauce

ROMAN LUNCH | 17.5
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 • 'NDUJA* • COPPA***
*made in house
- 3 SELEZONI | 19
5 SELEZONI | 29
SELECTION OF ALL | 39
- PROSCIUTTI**
{SMOKED}
SPECK - ITALY | 10.5
{DRY AGED}
DI PARMA - ITALY | 10.5
{COOKED & BRINED}
ITALIAN HAM - LEONCINI | 11.5

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 DOCE D.O.P.
PARMIGIANO REGGIANO VECCHIO D.O.P.**
- 1 OZ PIECE OF ANY ABOVE | 7.5
SELECTION OF ALL | 39
- MOZZARELLA**
pomodorini, basil, estate olive oil
FIOR DI LATTE | 11.5
BURRATA | 12.5
MOZZARELLA DI BUFALA | 14.5

MOZZARELLA TASTING | 29
a plating of all three mozzarellas

LUNCH DEL GIORNO

- ADD SIDE SALAD / ZUPPA FOR \$5
- MONDAY** | chicken parmigiana panini | 15.5
- TUESDAY** | italian street market sandwich | 16
- WEDNESDAY** | grilled chicken paillard, tomato pesto | 16.5
- THURSDAY** | calzone al forno of the day | MP
- FRIDAY** | fritto misto pesce, seafood and veggies | 19.5

PIZZA AL FORNO ROSSO

- SAN MARZANO SAUCE
- MARGHERITA** | 17
fior di latte, basil, evoo, sea salt
- PEPPERONI** | 19
fior di latte, calabrian oregano
- FUNGHI MISTI** | 20
wild mushroom, smoked buffalo mozzarella, parmigiano reggiano, truffle oil
- PICCANTE** | 20
spicy salami, fior di latte, peppadews
- SALSICCE** | 20
italian sausage, fior di latte, basil
- MARGHERITA D.O.P.** | 21
mozzarella di bufala, basil, evoo, sea salt
- QUATTRO CARNI** | 21
soppressata, prosciutto, coppa, finocchiona
- GIARDINO** | 23.5
fior di latte, peperonata, roasted garlic, hot honey

BIANCA

- FIOR DI LATTE
- NEW JERSEY SPINACH PIE** | 18.5
fior di latte, ricotta, pecorino, spinach, garlic
- 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** | 23.5
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** | 7.5 **SPECK** | 7.5
FENNEL SAUSAGE | 7.5 **PEPPERONI** | 7.5
ARUGULA | 5.5 **HOUSE MADE PANCETTA** | 8.5
WHITE ANCHOVIES | 5.5 **MEATBALL** | 6.5

PASTA LONG PASTA

- AGLIO OLIO E PEPPERONCINI** | 19
spaghetti, evoo, garlic, calabrian chile
- CACIO E PEPE** | 19
spaghetti chitarra, pecorino romano, cracked black pepper
- MALFADINE AMATRICIANA** | 19
house cured guanciale, san marzano sauce, chilis, pecorino romano
- SPAGHETTI** | 19
alla sorrentino, burrata mozzarella, san marzano sauce, fresh basil
- SPAGHETTI** | 19
carbonara, house cured pancetta, eggs, parmigiano reggiano
- CAPPELLINI D'ANGELO E CALAMARI** | 23.5
angel hair, calamari, san marzano sauce, calabrian chili peppers
- LINGUINE NERE** | 24.5
shrimp, yellow tomatoes, calabrian chilis, mint
- LINGUINE CON VONGOLE** | 25
clams, white wine, fresnos

SHORT PASTA

- RIGATONI** | 18
broccoli, olive oil, garlic, parmigiano reggiano, basil
- RADIATORI** | 19
alla norma, eggplant, san marzano sauce, ricotta salata
- RAVIOLI** | 19
ricotta, greens, prosciutto, fresh pomodoro sauce
- RIGATONI** | 20
alla bolognese, braised beef and veal in barolo wine
- STROZZAPRETI** | 21
italian sausage, rapini, garlic, oil, chilis
- PAZZESCO** | 21
mixed shapes with sausage, meatballs, beef ragu
- RADIATORI A LA VODKA** | 21
san marzano vodka sauce, prosciutto
- PACCHERI** | 24
funghi misti, mascarpone

BISTECCA STEAK

- FROM OUR WOOD BURNING GRILL
SERVED BONE IN WITH ROASTED GARLIC & ROSEMARY
- *NEW YORK**
16 OZ | 37 / 24 OZ | 55
- *RIBEYE**
16 OZ | 41 / 24 OZ | 58

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