

# Elisa's Ristorante Café

A Taste of Italy close to home

## Antipasti

<b>Freddi</b>		<b>Caldo</b>			
<b>Antipasto Misto</b>		<b>Funghi Farciti</b>		<b>Vongole Oreganate</b>	
Cold Antipasta	20	Stuffed mushrooms seasoned with fresh herbs in a light red sauce	10	8 Italian-seasoned, whole baked clams	10
<b>Tomato Bruschetta</b>		<b>Rollatini di Melanzane</b>		<b>Bianco or Possillipo</b>	
Grilled Italian bread topped with a chopped tomato salad	10	Eggplant rolled with spinach and ricotta topped with tomato sauce and mozzarella	8	Clams or mussels prepared Bianco style (white wine garlic sauce) or Possillipo style (red sauce with garlic and fresh herbs)	
<b>Cocktail di Gamberi</b>		<b>Crostini Caprino e Pancetta</b>		<b>Cozze (Mussels)</b>	10
Shrimp cocktail	12	Caramelized onion, goat cheese, and bacon served over toasted crostini bread	11	<b>Vongole (Clams)</b>	12
<b>Clams on the half shell</b>		<b>Cuori di Carciofi Oreganata</b>		<b>Pizzetta alla Margherita</b>	
Half dozen raw clams	9	Sautéed artichoke hearts topped with toasted aromatic breadcrumbs	12	tomato sauce, basil, extra virgin olive oil, and mozzarella	10
A full dozen is even better	15	<b>Arancini di Riso alla Paolo</b>		<b>Zucchini Fritti</b>	
		Homemade rice balls with mixed vegetable risotto served with both tomato and cream dipping sauces	9	Fried zucchini strips served with horseradish dipping sauces	10
				<b>Stecchini di Mozzarella</b>	
				Mozzarella sticks and tomato dipping sauce	9

### Arrosticini

#### AN ITALIAN FAVORITE Grilled Lamb Skewers

Abruzzi's Favorite Lamb Skewers  
(7 Delicious Lamb Skewers)

11

## Zuppe e Insalate

<b>Minestrone</b>		<b>Cesare</b>		<b>Caprese</b>	
Vegetable soup	7	Romaine lettuce and croutons	10	Fresh mozzarella, tomato, with basil	13
<b>Pasta in Brodo di Pollo</b>		<b>Tricolore</b>		<b>Warm Spinach Salad</b>	
Chicken noodle soup	7	Arugula, endive, and radicchio	10	Spinach, bacon and mushrooms with warm vinaigrette	13
<b>Tortellini in Brodo</b>		<b>Del Giardino</b>			
Chicken broth with cheese tortellini	8	Mixed greens	10		
<b>Pasta E Fagioli</b>					
Traditional Italian soup with fresh pasta and beans	8				

## Elisa's Calamari

	Appetizer	Entree		Appetizer	Entree		Appetizer	Entree
<b>Oreganate</b>			<b>Fritti</b>			<b>Verde</b>		
Sautéed with garlic, fresh herbs, white wine, and topped with aromatic breadcrumbs	13	19	Elisa's own crispy calamari, like no other	13	19	Crispy calamari tossed in a fresh avocado sauce with lime and arugula	15	20
<b>Luciano</b>			<b>Lemon Fra Diavolo</b>			<b>Al Funghi</b>		
Sautéed with fresh herbs, onions, and a splash of Chardonnay	13	19	Crispy calamari prepared with Tony T's Lava Oil, fresh lemon, and marinara sauce	13	19	Sautéed with wild mushrooms, bacon, cream and white wine	16	21
			<b>Marinara or Fra Diavolo</b>					
			Garlic, and fresh basil in a braised plum tomato sauce	13	19			

## Pasta Casareccia (Homemade)

<b>Tortellini Boscaiola</b>		<b>Lasagne al Forno</b>		<b>Monicotti</b>	
Cheese tortellini with wild mushrooms, and pancetta in a cream sauce	18	Thinly layered pasta with meat, ricotta cheese filling, in a red sauce	16	Ricotta and mozzarella filling in a tomato sauce, topped with melted mozzarella	16
<b>Gnocchi (Potato Pasta)</b>		<b>Ravioli di Ricotta al Forno</b>		<b>Fettuccine Alfredo</b>	
Bolognese or Pesto Marinara	16	Cheese filled, topped with tomato sauce and mozzarella	13	with Chicken	17
				with Shrimp	19

## Pasta

Substitute whole wheat or gluten free pasta in any of our pasta dishes for an additional 2.00

<b>Spaghetti con Polpettine</b>		<b>Penne Villa</b>		<b>Angel Hair Puttanesca</b>	
Mini meatballs with tomato sauce	15	Scallops and chopped shrimp in a pink sauce	19	Capers, olives, garlic and anchovies in a red sauce	16
<b>Linguine</b>		<b>Rigatoni Broccolirabe &amp; Sausage</b>		<b>Penne al Salmone</b>	
White or red clam sauce	17	Sautéed with garlic and oil	18	Sautéed salmon, capers, and onions in a pink wine sauce	19
<b>Linguine Siena</b>		<b>Pasta</b>			
Sautéed olives, semicrudo tomatoes, shrimp, garlic and arugola	18	Marinara, Meat, Garlic and Oil, or Vodka Sauce	13		

### Bottled natural or sparkling water 6

All food at Elisa's is made to order and prepared fresh. We invite you to take advantage of our extensive wine list as well as our bar cocktails. Please, relax and enjoy.

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## Carne (Entree)

**Parmigiana, Francese & Marsala**  
Chicken prepared in any one our favorite traditional Italian styles

**Pollo** (Chicken) 17

**Vitello** (Veal) 20

**Vitello alla Casanova**

Breaded veal cutlet, peas, mushrooms, and prosciutto in a pink sauce topped with melted mozzarella 21

**Vitello Saltinbocca**

Veal scaloppini and prosciutto over a bed of spinach in a white sauce, finished nicely with melted mozzarella and hard-boiled egg 22

**Vitello Sorrentino**

Veal scaloppini topped with prosciutto, eggplant and mozzarella in a red sauce with white wine 22

**Filetto di Manzo Fantasia**

Pan seared filet mignon in a brown sauce with mushrooms, topped with mozzarella and onion 36

**Costoletta di Vitello Valdostana**

A succulent broiled veal chop artfully prepared with prosciutto & mozzarella in a cognac vermouth sauce 36

**Costoletta di Maiale San Marzano**

Breaded pork chops under a chopped tomato salad 25

**Costoletta di Maiale alla Pizzaiola**

Braised pork chops in a red sauce with sautéed garlic, a hint of oregano and italian herbs, and slow-roasted peppers 23

**Costoletta D'Agnello Oreganate**

Pan seared lamb chops topped with garlic and toasted breadcrumbs 36

**Trippa Napolitana**

An Italian delicacy sautéed with garlic, fresh herbs in a red sauce 19

**Pollo Portovino**

Chicken breast sautéed with portobello mushrooms, cognac, port wine and a drop of tomato sauce, topped with melted mozzarella 19

**Pollo Scarpariello**

Chicken on the bone sautéed with sausage, hot cherry peppers, and potatoes, in a garlic and white wine lemon sauce 19

**Pollo alla Rollatini**

Chicken breast stuffed with spinach, prosciutto, and mozzarella lightly battered in a white wine sauce with mushrooms and onions 19

**Pollo alla Sorrentino**

Boneless chicken breast topped with prosciutto, eggplant and mozzarella in a red sauce with white wine 19

## Dalla Griglia

**Costoletta di Vitello**

Marinated grilled veal chop 34

**Petti di Pollo Paillard**

Marinated grilled boneless chicken breasts 17

**Pesce Spada**

Grilled swordfish 26

**Filetto di Manzo**

Grilled filet mignon medallions 32

**Costoletta di Maiale**

Grilled pork chop served with apple sauce 21

**Costoletta D'agnello**

Grilled lamb chops served with mint jelly 35

**Salmone di Laura**

Grilled salmon with red onions, capers and fresh herbs, served with a cold lemon vinaigrette 21

*Ask your server how Elisa's can make many of our dishes gluten free for your dietary needs. All entrees are served with a side of pasta in tomato sauce, vegetable of the day, or potato croquets.*

## Pesce (Entree)

**Chilean Sea Bass Marechiaro**

Pan seared with mussels and clams in a red sauce with white wine 36

**Code D' Aragosta Oreganate**

Twin 8oz lobster tails with mussels and clams in a white sauce with garlic and breadcrumbs 42

**Salmone Fiorentino**

filet over a bed of spinach in a red sauce with a hint of white wine 22

**Marinara or Fra Diavolo (spicy)**

Plump tomato sauce with fresh herbs and garlic, served mild or spicy

**Gamberoni** (Shrimp) 20

**Scungilli** 21

**Gamberoni Parmigiana** 19

Breaded shrimp with tomato sauce and melted mozzarella

**Sogliola Incrostata con Zucchini**

Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, and toasted breadcrumbs 19

**Pesce Spada Livornese**

Swordfish steak seared with capers, olives, garlic, and fresh herbs in a red sauce 27

**Frutti di Mare Fra Diavolo (mild or spicy)**

Shrimp, clams, mussels, calamari, and scungilli with fresh tomato sauce, garlic and herbs 28

## Risotti

**Risotto Al Funghi**

Wild mushrooms in a light brown sauce 16

**Risotto Al Pescatore**

Lobster, shrimp, calamari, mussels, scallops, and clams in a red sauce 28

## Piatti Vegetariani

**Zucchini Casserole**

Layered zucchini, cheese, tomato, breadcrumbs, and fresh herbs (baked) 15

**Melanzane Parmigiana**

Layered eggplant (soft batter) baked with tomato sauce and mozzarella 16

## Contorni

**Broccolirabe (seasonal)** 9

**Sautéed with garlic & oil** 6

Broccoli, spinach, or zucchini

**Sautéed mushrooms** 7

Sautéed in extra virgin olive oil plus seasoning

**Potato Croquettes or Rice Balls** 5

**Sausage or Meatballs in tomato sauce** 6

**Bottled natural or sparkling water 6**

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