



Pizzetti

Traditional 12" round thin crust pizzas

Marinara	11
Garlic, basil, plum tomato sauce, mozzarella	
Margherita	11
Tomato sauce and mozzarella	
Neapolitan	12
Tomato sauce, mozzarella, anchovies	
Siciliana	12
Tomato sauce, mozzarella, eggplant	
Funghi	14
Tomato sauce, mozzarella, wild mushrooms	
Pepperoni	12
Tomato sauce, mozzarella, pepperoni	
Quattro formaggi	14
Tomato sauce, mozzarella, ricotta, pecorino, gorgonzola	
Bianca neve	14
Mozzarella, ricotta, pecorino, gorgonzola	
Delicata	12
Zucchini, onion & a touch of garlic	
Braccio di ferro	12
Mozzarella, spinach, fresh herbs & a touch of garlic	
Patate	14
Potato, onion, rosemary, garlic	
Capricciosa	14
Tomato sauce, mozzarella, prosciutto, artichoke, olives	
Gamberetti	16
Tomato sauce, mozzarella, bacon, shrimp, gorgonzola	
Salmone	15
Tomato sauce, mozzarella, salmon, onions, capers & cream	
Diavolo	14
Spicy marinara sauce, salami, sausage	
Amatriciana	12
Plum tomato sauce, mozzarella, bacon, fresh herbs	
Salsiccia	12
Tomato sauce, mozzarella, sausage	
Caprese	14
Sliced tomatoes, basil, mozzarella & a touch of garlic	
Biancoverde	14
Broccoli, spinach, ricotta, mozzarella with a touch of garlic & fresh herbs	
Buffalo Chicken	14
Chicken, Buffalo sauce, blue cheese	

All prices are subject to change.

Pizzetti Extras

Mozzarella Cheese, Meatball, Zucchini, Pepperoni, Sausage, Bacon, Garlic, Hot Cherry Peppers, Sweet Peppers, Mushrooms, Broccoli, Spinach, Olives, Artichokes, Anchovies, Sautéed Fresh Tomato, Sundried Tomato, Onions	2.00 each
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Risotti

Risotto Al Funghi	19
Wild mushrooms in a light brown sauce. with mozzarella cheese	
Risotto Al Pescatore	31
Lobster, shrimp, calamari, mussels, scallops, & clams in a red sauce	

Piatti Vegetariani

Zucchini Casserole	12
Layered zucchini, cheese, tomato, breadcrumbs, & fresh herbs (baked)	
Melanzane Parmigiana	12
Layered eggplant (soft batter) baked with tomato sauce & mozzarella	

Dalla Griglia

Salmone di Laura	14
Grilled salmon with red onions, capers & fresh herbs, served with a chilled lemon vinaigrette	
Pesce Spada	15
Grilled swordfish	
Petti di Pollo Paillard	19
Marinated grilled boneless chicken breasts	
Filetto di Manzo	14
Grilled filet mignon medallions	
Costoletta di Vitello	12
Marinated grilled veal chop	
Costoletta di Maiale	12
Grilled pork chop served with apple sauce	
Costoletta D'agnello	14
Grilled lamb chops served with mint jelly	

Osso Buco

An Italian dish made with bone shank, containing marrow. Stewed to perfection. Our savory selections are brought to you daily by Chef Paolo. Please ask for details.

Agnello (Lamb shank)	29
Maiale (Pork shank)	27

Pesce

Spigola Cilena Marechiaro	38
Chilean sea bass pan seared with mussels & clams in a red sauce with a hint of Pinot Grigio or in white wine with garlic & oil	
Code D'Aragosta Oreganate	44
Twin 8oz lobster tails with mussels & clams in a white sauce with garlic & toasted breadcrumbs	
Sogliola Incrostata con Zucchini	25
Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, & toasted breadcrumbs	
Salmone Fiorentino	23
Filet over a bed of spinach in a red sauce with a hint of chardonnay	
Spigola Cilena Rosmarino	38
Chilean sea bass pan seared in a rosemary wine sauce	
Marinara or Fra Diavolo	19
Plump tomato sauce with fresh herbs & garlic (mild or spicy)	
Calamari	20
Gamberoni (Shrimp)	22
Scungilli	24
Gamberoni Parmigiana	19
Breaded shrimp with tomato sauce & melted mozzarella	
Gamberoni di Antonio	22
Shrimp sautéed in a white wine sauce with garlic, lemon & sundried tomato	
Pesce Spada Livornese	28
Swordfish steak seared with capers, olives, garlic, & fresh herbs in a red sauce	
Frutti di Mare Fra Diavolo	29
Shrimp, clams, mussels, calamari, & scungilli with fresh tomato sauce, garlic & herbs (mild or spicy)	

Contorni

Broccoli Rabe con Fagioli	10
Sautéed in garlic & oil with white kidney beans	
Sautéed with Garlic & Oil	8
Broccoli, spinach, or zucchini	
Sautéed Mushrooms	10
Sautéed in extra virgin olive oil plus seasoning	
Potato Croquettes (2) or Rice Balls (2)	5
Sausage (2) or Mini Meatballs (6) in tomato sauce	6

Extras

Extra Sauce, Mozzarella, or Grated Cheese	1.00 each
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Sauces-by-the-pint

Tomato, Marinara, or alla Vodka	5
Alfredo	6
Meat or Bolognese	7
Red or White Clam	9
House Salad Dressing	5

Desserts

All of our desserts are 8.00 each

Tira-Mi-Su	
Cannoli	
Italian Cheesecake	
New York Cheesecake (Regular or Sugar Free)	
Salted Carmel Vanilla Crunch Cake	
Apple Pie Alla Mode	
Chocolate Carmel Crunch (Gluten Free)	
Chocolate Mousse	
Death By Chocolate	
Torta Limone (Lemon Meringue)	
Profiteroles	
Ricotta e Choccolato	
Ricotta e Pistachio Cake	
Lemon Sorbet	
Italian Tartufos (Chocolate or Spumoni)	

Our Specialty Night menus are Now Available for takeout

Ask about our daily specials

All entrées in our Carne, Pesce, and Griglia sections are served with a side of pasta, vegetable, or potato croquets.

Our wine and beer list is now available for takeout.

Check our FaceBook page for additional weekly specials

Join our mailing list and receive promotions at elisasrestaurant.com

Antipasti Caldo

- Rollatini di Melanzane**
Eggplant rolled with spinach & ricotta topped with tomato sauce & mozzarella
- Crostini Caprino e Pancetta**
Caramelized onion, goat cheese, & bacon served over toasted crostini bread
- Cuori di Carciofi Oreganata**
Sautéed artichoke hearts with toasted aromatic breadcrumbs
- Arancini di Riso alla Paolo**
Homemade rice balls, mixed vegetable risotto served with a bechamel dipping sauce
- Portobello alla Griglia**
Grilled portobello mushrooms, roasted peppers, mozzarella cheese & a balsamic reduction
- Cavolfiore Arrosto**
Whole, oven-roasted cauliflower, with pecorino Romano cheese, & a bechamel dipping sauce
- Vongole Oreganate**
8 Italian-seasoned, whole baked clams
- Bianco or Posillipo**
Clams or mussels prepared Bianco style (white wine garlic sauce) or Possillipo style (red sauce with garlic & fresh herbs)
- Cozze (Mussels)**
- Vongole (Clams)**
- Pizzetta Margherita**
Tomato sauce, basil & mozzarella cheese
- Zucchini Fritti**
Fried zucchini strips served with horseradish dipping sauce
- Stecchini di Mozzarella**
Mozzarella sticks & a tomato dipping sauce

Antipasti Freddi

- Antipasto Misto**
Assorted Italian cured meats & cheeses
- Cocktail di Gamberi**
Shrimp cocktail
- Bruschetta al Pomodoro**
Grilled Italian bread topped with a chopped tomato salad

- Garlic Bread**
with tomato bruschetta salad
- Cocktail di Vongole**
Half dozen raw little neck clams
A full dozen is even better
- Zuppa (by the pint)**
- Minestrone**
Vegetable soup
- Pasta in Brodo di Pollo**
Chicken noodle soup
- Tortellini in Brodo**
Chicken consume with cheese tortellini
- Pasta E Fagioli**
Traditional Italian soup with fresh pasta & beans
- Straciatelli**
Born in the Lazio region of Italy, it's name means "little shreds", for the shreds of egg in this light brothy soup
- Puree of Tuscan Bean**
Cannellini beans with a touch of tomato
- Insalate**
- Caesar**
Romaine lettuce, croûtons, with our house-made Caesar dressing
- Pollo (Chicken)**
- Gamberoni (Shrimp)**
- Tricolore**
Arugula, endive, & radicchio
- Insalata di Spinaci Tiepidi**
Spinach, bacon & mushrooms with warm vinaigrette
- Insalata di Isola**
Mescaline salad, dried cranberries, walnuts, and sweet gorgonzola in a balsamic reduction
- Del Giardino**
Mixed greens
- Caprese**
Fresh mozzarella, tomato, with basil
- Insalata Tiepida di Barbabietole**
Warm beets with red onions, goat cheese, & a balsamic reduction
- Calamari Salad**
In a lemon garlic vinaigrette with fresh herbs served over mesclun salad

- Hero's**
- Parmigiana**
- Melanzane (Eggplant)**
- Pollo (Chicken)**
- Polpettine (Meatball)**
- Salsiccia (Sausage)**
- Gamberoni (Shrimp)**
- Vitello (Veal)**
- Chicken Club**
Breaded chicken cutlet with lettuce & tomato and mayo
- Marchello's**
Breaded chicken cutlet hero with arugula, cherry peppers, olive and bbq sauce
- Olivia's**
Grilled chicken with broccoli rabe and cherry peppers garlic and oil
- Laura's**
Grilled chicken with lettuce, tomato and onion. Italian vinaigrette on the side
- Grilled Portobello**
Roasted peppers, mozzarella, lettuce and tomato. Italian vinaigrette on the side
- Grilled Vegetable**
Yellow squash, zucchini, and eggplant. Italian vinaigrette on the side
- Chicken Marsala**
Sweet marsala wine with mushroom and onions
- Chicken Francese**
Egg battered with lemon, white wine, sliced tomatoes and mozzarella cheese
- Italian**
Ham, salami, mortadella, prosciutto and provolone. Italian vinaigrette on the side
- Sausage and Broccoli Rabe**
Garlic and oil
- Sausage, Pepper and Onion**
Light marinara
- Pepper & Egg**
- Potato & Egg**
- The Rocky**
Filet Mignon with broccoli rabe, garlic and oil
- Fantasia**
Filet mignon in a brown sauce with onions and mozzarella cheese

Elisa's can make many of our dishes fit your dietary needs/restrictions.

Hero Extras

- Mozzarella cheese, olives, onions, mushrooms, sweet peppers, cherry peppers**
- Anchovies, broccoli rabe, bacon, baby spinach**
- Fresh mozzarella, artichoke hearts, gorgonzola cheese**
- Sauce Substitutions**
Vodka or Marinara
- Your hero on garlic bread**

American Fare

- Cheeseburger Hero**
(Two 6 oz. beef patties) with American cheese, and sautéed onions and ketchup
- Cheeseburger**
- Cheeseburger Deluxe**
with lettuce, tomato and French fries
- Hamburger**
- Hamburger Deluxe**
with lettuce, tomato and French fries
- Hog Dogs with Fries**
- Chicken Fingers and Fries**
- Mac 'n Cheese**
- French Fries**

Frittatas

- Choice of 2 items**
Each additional item
- Zucchini, Asparagus, Onions, Olives, Mushrooms, Goat Cheese, Mozzarella Cheese, Tomatoes, Gorgonzola Cheese , Artichoke Hearts**
- Elisa's Calamari**
- Fritti**
Elisa's own crispy calamari, like no other
- Verde**
Crispy calamari tossed in a fresh avocado sauce with lime & Arugula
- Limone**
Crispy calamari prepared with Chef Paolo's Lava Oil, fresh lemon, & marinara sauce (spicy)

Pasta

- Nonna's Ragù**
Meatballs, pork tenderloin, pork sausage, & beef short rib. Slow-cooked in a traditional red sauce, served over polenta
- Rigatoni Pesto di Spinaci**
House-made spinach pesto sautéed with grilled chicken & sundried tomato, sprinkled with pecorino Romano cheese
- Orecchiette Broccoli Rabe e Salsiccia**
Little ear pasta, sautéed garlic & oil, sausage & rapini
- Penne Villa**
Scallops & chopped shrimp in a pink sauce
- Tortellini Boscaiola**
Cheese tortellini with wild mushrooms, & pancetta in a cream sauce
- Spaghetti con Polpettine**
Mini meatballs with tomato sauce
- Linguine**
White or red clam sauce
- Pasta**
Marinara, Meat, Garlic & Oil, or Vodka Sauce
- Bucatini Puttanesca**
Capers, olives, garlic & anchovies in a red sauce
- Farfalle al Salmone**
Sautéed salmon, capers, & onions in a pink sauce with a touch of chardonnay
- Gnocchi (Potato Pasta)**
Bolognese or Pesto Marinara
- Lasagne al Forno**
Layered pasta, meat, ricotta cheese filling, in a red sauce with mozzarella cheese
- Ravioli di Ricotta al Forno**
Cheese filled, with tomato sauce & mozzarella cheese
- Monicotti al Forno**
Seasoned ricotta filling with tomato sauce & mozzarella cheese
- Fettuccine Alfredo**
with Chicken
- with Shrimp**

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

Carne

- Parmigiana, Francese & Marsala**
Chicken prepared in any one of our favorite traditional Italian styles
- Pollo (Chicken)** 19
- Vitello (Veal)** 22
- Casanova**
Breaded cutlet, peas, mushrooms, & prosciutto in a pink sauce topped with melted mozzarella
- Pollo (Chicken)** 20
- Vitello (Veal)** 24
- Saltinbocca**
Scaloppini & prosciutto on a bed of spinach, mozzarella, white sauce & a hard-boiled egg
- Pollo (Chicken)** 21
- Vitello (Veal)** 24
- Sorrentino**
Scaloppini topped with prosciutto, eggplant & mozzarella in a red sauce with white wine
- Pollo (Chicken)** 20
- Vitello (Veal)** 23
- Trippa Napolitana** 22
An Italian delicacy sautéed with garlic, fresh herbs in a red sauce
- Filetto di Manzo Fantasia** 38
Pan seared filet mignon in a brown sauce with mushrooms, with mozzarella & onion
- Costoletta di Vitello alla Troia** 38
A succulent, grilled veal chop prepared with artichoke hearts, mushrooms, sundried tomatoes, sauteed with garlic & oil
- Costoletta di Maiale San Marzano** 26
Breaded pork chops under a chopped tomato salad
- Costoletta di Maiale DiVarano** 26
Grilled pork chops with cherry peppers, sausage, onions, sauteed with roasted garlic & a splash of peach brandy
- Costoletta D'Agnello Oreganate** 38
Pan seared lamb chops with garlic & toasted breadcrumbs
- Pollo Portofino** 20
Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese
- Pollo Scarpariello** 20
Chicken on the bone sautéed with sausage, hot cherry peppers, & potatoes, in a garlic & white wine lemon sauce
- Pollo Rollatini** 22
Chicken breast stuffed with spinach, prosciutto, & mozzarella lightly battered in a white wine sauce with mushrooms & onions