



*A taste of Italy close to home*

Please check out our website  
[elisasrestaurant.com](http://elisasrestaurant.com)

516.679.4805

2754 N. Jerusalem Road  
North Bellmore, New York

***Ask about our on-premises catering menu***

Elisa's Restaurant is a handicapped accessible,  
and has 2 parking lots for ample parking



*Off-Premises Catering*





## ...Elisa's Story

La famiglia, Italian for "the family." At no place is family more evident than here at Elisa's Ristorante Café. There is an undeniable feeling from the moment you walk through the door that you have come home. The Telese family would have it no other way.

Elisa's has been a family-run restaurant for more than a decade. Brothers Rocky and Paolo Telese learned all that they know about treating, and feeding, their guests like family from their parents, Anthony and Elisa (restaurateurs for more than three decades). And the family atmosphere has done well for them—just ask their loyal customers who return time and time again. Or you could ask their faithful staff, as most of them have been around from the get-go.

The authentic Italian cuisine at Elisa's is prepared by Chef Paolo. Schooled at the Culinary Institute of America in Hyde Park, NY, Chef Paolo honed his artistry working throughout Europe, making stops in Switzerland, Rome, and France. The menu created by Chef Paolo ranges from traditional, old-world Italian cuisine to uniquely imaginative plates you'll get only at Elisa's.

The Telese family is first-generation Italian-American, with its roots in Naples and Abruzzi. At Elisa's, you get all that Italian heritage right here on Long Island. Coming together to create one extraordinary dining experience that's second-to-none.

We thank you for joining us, and we look forward to your next visit. Don't be a stranger!

# Catering Out

## Salad

	HALF	FULL
<b>Cesare</b> <i>Romaine lettuce &amp; croutons in our house made cesare dressing</i>	30	50
<b>Mixed greens</b> <i>Mesculine mix in our house Italian vinaigrette</i>	25	40
<b>Spinach Salad</b> <i>Spinach, bacon &amp; mushrooms in a vinaigrette</i>	30	50
<b>Tricolore</b> <i>Arugola, endive, &amp; radicchio in our house Italian vinaigrette</i>	35	55

## Antipasti Freddi

<b>Caprese</b> <i>Fresh Mozzarella, tomato, basil and extra virgin olive oil</i>		70
	16" Round Tray	
<b>Seafood salad</b> <i>Assortment of seafood mixed in our lemon &amp; garlic vinaigrette</i>	75	140
<b>Shrimp cocktail</b> <i>made fresh to order and served in our homemade delicious cocktail sauce</i>		135
	16" Round Tray	
<b>Cold Antipasto</b> <i>an assortment of fresh cheeses, Italian cold-cuts, olives and house-made roasted peppers</i>		100
	16" Round Tray	

## Pasta

<b>Angel's Hair Marco Polo</b> <i>Scallops, broccoli, zucchini, butter &amp; white wine</i>	40	70
<b>Baked Lasagna</b> <i>with meat and ricotta cheese filling</i>	55	80
<b>Baked Manicotti</b> <i>Ricotta filled &amp; topped with tomato sauce &amp; mozzarella</i>	45	75
<b>Baked Stuffed Shells</b> <i>Ricotta filled &amp; topped with tomato sauce &amp; mozzarella</i>	45	75
<b>Baked Ziti</b> <i>In a red sauce with mozzarella and ricotta</i>	35	55



## Pasta (continued)

	HALF	FULL
<b>Baked Ziti Siciliana</b>	35	55
<i>Eggplant, ricotta, mozzarella in a red sauce</i>		
<b>Cheese Ravioli</b>	40	70
<i>Ricotta filled &amp; topped with tomato sauce &amp; mozzarella</i>		
<b>Farfalla al Salmone</b>	40	70
<i>Sliced salmon sautéed in a pink sauce with white wine &amp; capers</i>		
<b>Fusilli Mare &amp; Monte</b>	45	75
<i>Asparagus, shrimp, mushrooms, garlic and oil</i>		
<b>Fusilli Pretara</b>	40	70
<i>Diced tomatoes, onions, and shrimp</i>		
<b>Linguine Siena</b>	40	70
<i>Sautéed olives, semicrudo tomatoes, shrimp, garlic &amp; arugola</i>		
<b>Linguine with White or Red Clam Sauce</b>	45	75
<b>Pasta Rollo</b>	40	65
<i>Rolled pasta dough with meat, spinach and ricotta cheese</i>		
<b>Penne Alfredo</b>	30	50
<i>with Shrimp</i>	45	70
<i>with Chicken</i>	35	60
<b>Penne Amatriciana</b>	35	60
<i>Plum red sauce with pancetta and fresh herbs</i>		
<b>Penne Biancha Neve</b>	35	60
<i>Gorgonzola, ricotta, pecorino, and mozzarella in a white sauce</i>		
<b>Penne Boscaiola</b>	40	60
<i>Wild mushrooms, prosciutto in a cream sauce</i>		
<b>Penne with Broccoli</b>	35	60
<i>Sautéed garlic and oil</i>		
<b>Penne Casalunga</b>	40	60
<i>Peas, mushrooms, and prosciutto in a pink sauce</i>		
<b>Penne Filetto di Pomodoro</b>	35	55
<i>Plum red sauce with prosciutto and onions</i>		
<b>Penne Pomodoro</b>	30	50
<i>Prepared in our signature tomato sauce</i>		
<b>Penne Pomodoro con Salsa di Carne</b>	40	75
<i>Prepared in Elisa's own meat sauce</i>		
<b>Penne Primavera</b>	35	60
<i>Sautéed mixed vegetables in a pink sauce</i>		
<b>Penne Quattro Formaggi</b>	35	60
<i>Gorgonzola, ricotta, pecorino, and mozzarella in red sauce</i>		

	HALF	FULL
<b>Penne Smeraldo</b>	30	50
<i>Spinach and ricotta in a red sauce</i>		
<b>Penne Villa</b>	50	80
<i>Sautéed shrimp and scallops in a pink sauce</i>		
<b>Penne Zuccotto</b>	30	50
<i>Sautéed zucchini with garlic and oil</i>		
<b>Rigatoni Broccolirabe &amp; Sausage</b>	45	80
<i>Sautéed with garlic &amp; oil</i>		
<b>Rigatoni Chicken &amp; Broccoli</b>	45	80
<i>Chicken and broccoli sautéed with sundried tomatoes in garlic and oil</i>		
<b>Rigatoni Pesto Marinara</b>	35	55
<i>Garlic, and fresh basil in a plum tomato sauce</i>		
<b>Rigatoni Vodka</b>	35	55
<i>Pink vodka sauce</i>		
<b>Spaghetti Aglio e Olio</b>	35	55
<i>Sautéed with garlic and olive oil</i>		
<b>Spaghetti alle Acciughe</b>	45	65
<i>Sautéed with garlic, oil &amp; anchovies</i>		
<b>Spaghetti Carbonara</b>	35	60
<i>Sautéed pancetta with onions in a white sauce</i>		
<b>Spaghetti Puttanesca</b>	40	60
<i>Capers, olives, anchovies in a red sauce</i>		
<b>Spinach Ravioli Vodka</b>	50	80
<i>Spinach ricotta filled ravioli in a light pink vodka sauce</i>		
<b>Tortellini Au Gratin</b>	45	75
<i>Cheese filled, in a cream sauce topped browned grated cheese</i>		

## Risotto

<b>Mushroom Risotto</b>	50	80
<i>Wild mushrooms in a light brown sauce with marsala wine</i>		
<b>Seafood Risotto</b>	85	135
<i>Shrimp, calamari, mussels &amp; clams in a red sauce</i>		
<b>Vegetable Risotto</b>	50	80
<i>Slowly cooked with diced vegetables and topped with pecorino Romano cheese</i>		



## Chicken

	HALF	FULL
<b>Alla Gallo</b>	55	90
<i>Boneless breast sautéed with arugola diced tomatoes in a white wine sauce topped with mozzarella</i>		
<b>Alla Paolo</b>	60	100
<i>Boneless breast stuffed with mushrooms and prosciutto and sautéed in a tomato red wine sauce</i>		
<b>Alla Romana</b>	55	90
<i>Boneless breast sautéed with artichokes, mushrooms, onion &amp; white wine</i>		
<b>Cacciatore</b>	50	85
<i>On or off the bone braised in a red sauce with white wine and mushrooms</i>		
<b>Campagnola</b>	50	85
<i>Roasted on or off the bone with peppers and potatoes served in a red sauce with a touch of white wine</i>		
<b>Cardinale</b>	60	100
<i>Boneless breast topped with prosciutto, roasted peppers and mozzarella in a red sauce with white wine</i>		
<b>Chicken Tenders</b>	35	55
<i>Boneless breast breaded in our seasoned, homemade breadcrumbs, and fried to perfection</i>		
<b>Cordon Bleu</b>	60	100
<i>Boneless breast filled with prosciutto &amp; cheese in a brown mushroom sauce</i>		
<b>Florentino</b>	55	90
<i>Boneless breast over fresh spinach in a red sauce with white wine and topped with mozzarella cheese</i>		
<b>Francese</b>	50	85
<i>Boneless breast lightly battered and sautéed in a white wine and lemon sauce</i>		
<b>In a Wallet</b>	55	90
<i>Breaded cutlet wrapped with eggplant in a red sauce topped with mozzarella</i>		
<b>Marsala</b>	50	85
<i>Boneless breast sautéed with mushrooms and onions served in a brown sauce with Marsala wine</i>		
<b>Paillard</b>	50	85
<i>Grilled boneless breast marinated in fresh herbs and balsamic vinegar</i>		

	HALF	FULL
<b>Parmigiana</b>	45	70
<i>Breaded cutlet topped with fresh tomato sauce and mozzarella</i>		
<b>Piccata</b>	50	85
<i>Boneless breast served in a caper, lemon and white wine sauce</i>		
<b>Portovino</b>	55	90
<i>Boneless breast sautéed with Portobello mushrooms, cognac, port wine and a drop of tomato, topped with mozzarella</i>		
<b>Rollatini</b>	60	100
<i>Boneless breast rolled up with spinach, prosciutto and mozzarella in a white wine sauce with mushrooms</i>		
<b>Rosalia</b>	55	90
<i>Boneless breast with roasted peppers, mushrooms, in a red sauce with white wine and topped with mozzarella cheese</i>		
<b>San Marzano</b>	50	85
<i>Breaded cutlet topped with a cold tomato salad with extra virgin olive oil, garlic, and fresh basil</i>		
<b>Scarpariello</b>	50	85
<i>Roasted on or off the bone, braised with sausage, potatoes, cherry peppers, garlic, white wine, lemon and rosemary</i>		
<b>Sorrentino</b>	60	100
<i>Boneless breast topped with prosciutto, eggplant and mozzarella in a red sauce with white wine</i>		
<b>Sparacino</b>	55	90
<i>Boneless breast topped with asparagus, tomato sauce, white wine &amp; mozzarella</i>		

## Nature Veal

<b>Cardinale</b>	95	160
<i>Scaloppini topped with prosciutto, roasted peppers and mozzarella in a red sauce with white wine</i>		
<b>Casanova</b>	90	160
<i>Breaded cutlet with peas, mushrooms, &amp; prosciutto in a pink sauce topped with mozzarella</i>		
<b>Francese</b>	95	160
<i>Scaloppini egg-battered &amp; sautéed with white wine &amp; lemon</i>		
<b>Marsala Scaloppini</b>	95	160
<i>Sautéed with mushrooms and onions and served in a brown sauce with Marsala wine</i>		

All prices are subject to change



## Nature Veal (continued)

	HALF	FULL
<b>Parmigiana</b> <i>Breaded cutlet with tomato sauce &amp; mozzarella</i>	90	160
<b>Piccata</b> <i>Scaloppini Sautéed with capers, lemon, &amp; white wine</i>	100	170
<b>Pizzaiola</b> <i>Scaloppini with plum tomato sauce with fresh oregano, mushrooms peppers and garlic</i>	90	160
<b>Rollatini</b> <i>Scaloppini rolled up with spinach, prosciutto and mozzarella in a white wine sauce with mushrooms</i>	100	170
<b>Saltimbocca</b> <i>Scaloppini with prosciutto over a bed of spinach in a white sauce topped with mozzarella &amp; hard-boiled egg</i>	100	175
<b>Sorrentino</b> <i>Scaloppini topped with prosciutto, eggplant and mozzarella in a red sauce with white wine</i>	100	170
<b>Veal Chops</b> <i>Marinated grilled veal chops 6 Chops per half tray, 12 Chops per full tray</i>	155	270
<b>Veal Chops Troia</b> <i>Plump veal chops sautéed with artichoke hearts, sundried tomatoes, mushrooms and garlic &amp; oil 6 Chops per half tray, 12 Chops per full tray</i>	155	270
<b>Veal Chops Valdostana</b> <i>Broiled chops topped with prosciutto &amp; mozzarella in a cognac vermouth sauce 6 Chops per half tray, 12 Chops per full tray</i>	145	260
<b>Veal &amp; Peppers Neapolitan</b> <i>Chunks of nature veal sautéed with peppers, onions and garlic</i>	90	160

## Beef

<b>Angus Beef Medallions (Filet Mignon) Bordeaulais</b> <i>Braised with Chianti wine and fresh mushrooms</i>	180	350
<b>Angus Beef Medallions (Filet Mignon) Fantasia</b> <i>In a brown sauce with mushrooms, topped with mozzarella</i>	180	350
<b>Angus Beef Medallions (Filet Mignon) al Funghi</b> <i>Sautéed with mushrooms, roasted garlic and onions</i>	180	350

<b>Angus Beef Medallions (Filet Mignon) Gorgonzola</b> <i>Grilled and topped with a gorgonzola cream sauce with a splash of cognac</i>	180	350
<b>Angus Beef Medallions (Filet Mignon) Grilled</b> <i>Marinated with fresh herbs and grilled to perfection</i>	180	350
<b>Beef Braciolo</b> <i>Flank steak rolled with fresh herbs, garlic and grated cheese in a red sauce with white wine and fresh parsley</i>	100	175
<b>Mini Meat Balls</b> <i>With garlic and fresh herbs slowly cooked in our fresh tomato sauce</i>	55	95
<b>Pepper Steak</b> <i>Grilled flank steak served with sautéed peppers and onions in a light, brown sauce</i>	105	200
<b>Tripe Neapolitan</b> <i>Sautéed in slightly spicy marinara sauce with garlic and fresh oregano</i>	60	100

## Pork

<b>Pork Chops Friulana</b> <i>Sautéed with hot cherry peppers, garlic and oil, and splash of white wine</i>	100	175
<b>Pork Chops Grilled</b> <i>Marinated with garlic and lemon. Grilled to perfection 8 Chops per half tray, 16 Chops per full tray</i>	100	175
<b>Pork Chop Milanese</b> <i>Breaded and lightly fried to perfection 8 Chops per half tray, 16 Chops per full tray</i>	100	175
<b>Pork Chops San Gennaro</b> <i>Broiled pork chops in a brown sauce with peppers 8 Chops per half tray, 16 Chops per full tray</i>	100	175
<b>Pork Tenderloin</b> <i>Seared with a white wine rosemary sauce</i>	100	175
<b>Pork Tenderloin Marsala</b> <i>Sautéed with marsala wine and mushrooms</i>	90	160
<b>Sausage &amp; Broccoli Rabe</b> <i>Sautéed with garlic and oil</i>	70	115
<b>Sausage &amp; Peppers</b> <i>Sautéed in a marinara sauce with garlic and fresh herbs</i>	60	100

All prices are subject to change



## Seafood

	HALF	FULL
<b>Baked clams</b> <i>Clams opened fresh and filled with our signature stuffing</i>	60	100
<b>Calamari Marinara (Spicy or Mild)</b> <i>Plum tomato sauce with garlic &amp; fresh herbs</i>	50	90
<b>Calamari Oreganata</b> <i>Braised with wine white and garlic topped with toasted aromatic bread crumbs</i>	50	90
<b>Chilean Sea Bass</b> <i>Rosemary wine sauce</i>	160	300
<b>Chilean Sea Bass livornese</b> <i>Braised in a red sauce with white wine, capers, olives, garlic and onions</i>	160	300
<b>Flounder Francese</b> <i>Egg-battered in a lemon, butter and white wine sauce</i>	60	115
<b>Flounder Livornese</b> <i>Braised in a red sauce with white wine, capers, olives, garlic and onions</i>	65	120
<b>Flounder Oreganata</b> <i>Flounder filet with lemon &amp; white wine topped with toasted breadcrumbs fresh herbs and garlic</i>	85	150
<b>Fried Calamari</b> <i>Floured and slowly fried until tender</i>	45	75
<b>Lobster Tail: Broiled, Fra Diavolo, Oreganata</b>	4oz Market 6oz Market 8oz Market	
<b>Mussels Bianco</b> <i>Shallow-poached with white wine &amp; garlic</i>	30	55
<b>Mussels Oreganata</b> <i>Sautéed with white wine, garlic and toasted bread crumbs</i>	30	55
<b>Mussels Posillipo</b> <i>Shallow-poached with tomato, garlic, fresh herbs and white wine</i>	30	55
<b>Salmon Dijon</b> <i>Filet of salmon with shallots, white wine, Dijon mustard, &amp; cream</i>	90	150
<b>Salmon Fiorentino</b> <i>Braised in a red sauce with white wine over spinach</i>	90	150
<b>Salmon Grilled</b> <i>Marinated with garlic and lemon</i>	90	150
<b>Salmon Marechiaro (White or Red)</b> <i>Filet with mussels &amp; clams in a red sauce with white wine</i>	90	150

	HALF	FULL
<b>Sea Food Combo (spicy or mild)</b> <i>Shrimp, clams, mussels, calamari, &amp; scungilli with fresh marinara sauce</i>	100	170
<b>Stuffed Flounder Filet</b> <i>Flounder stuffed with crabmeat, spinach, &amp; fresh herbs in a white wine sauce with roasted garlic</i>	90	150
<b>Zuppa Di Clams</b> <i>Shallow-poached with tomato, garlic, fresh herbs and white wine</i>	50	90
<b>Shrimp</b>		
<b>Chablisiennes</b> <i>Sautéed with white wine, garlic, almonds and brandy</i>	100	175
<b>Fantasia</b> <i>Braised with marsala, mushrooms, &amp; topped with mozzarella cheese</i>	100	175
<b>Fra Diavolo</b> <i>Sautéed in a spicy marinara with garlic &amp; fresh herbs</i>	100	175
<b>Francese</b> <i>Egg-battered &amp; sautéed with white wine, lemon butter sauce</i>	100	175
<b>Fried</b> <i>Breaded &amp; fried</i>	100	175
<b>Gorgonzola</b> <i>Sautéed with peas, &amp; mushrooms in a gorgonzola cheese sauce</i>	110	185
<b>Marinara</b> <i>Sautéed with a marinara sauce, fresh herbs and garlic</i>	100	175
<b>Oreganata</b> <i>Baked with white wine &amp; topped with seasoned breadcrumbs with garlic and fresh herbs</i>	100	175
<b>Parmigiana</b> <i>Breaded with tomato sauce &amp; topped with mozzarella cheese</i>	100	175
<b>Piccata</b> <i>Sautéed with capers, lemon &amp; white wine</i>	100	175
<b>Primavera</b> <i>Sautéed in a pink sauce with mixed vegetables</i>	100	175
<b>Ricardo</b> <i>Sautéed with prosciutto, marsala, &amp; a drop of tomato</i>	100	175

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## Shrimp (continued)

	HALF	FULL
<b>Rosalia</b>	100	175
<i>Sautéed with roasted peppers, mushrooms, white wine &amp; a drop of tomato sauce topped with mozzarella cheese</i>		
<b>Scampi</b>	100	175
<i>Sautéed with white wine, lemon &amp; garlic</i>		
<b>Stuffed</b>	110	185
<i>Stuffed with crab meat, roasted pepper, bread crumbs, hot pepper &amp; fresh herbs with a white wine, lemon &amp; garlic sauce</i>		

## Vegetables

<b>Broccoli</b>	30	50
<i>Sautéed with garlic &amp; oil</i>		
<b>Broccoli Rabe</b>	45	80
<i>Sautéed with garlic &amp; oil (Seasonal)</i>		
<b>Broccoli Rabe alla Tony</b>	45	80
<i>Served with white kidney beans sautéed with garlic &amp; oil (Seasonal)</i>		
<b>Eggplant Parmigiana</b>	50	80
<i>Baked layered eggplant with tomato sauce &amp; mozzarella cheese</i>		
<b>Eggplant Rollatini</b>	40	70
<i>Eggplant rolled with ricotta and topped with tomato sauce &amp; mozzarella</i>		
<b>Eggplant Rollatini Fiorentino</b>	40	70
<i>Eggplant rolled with spinach &amp; ricotta and topped with tomato sauce &amp; mozzarella</i>		
<b>Escarole</b>	40	70
<i>Sautéed with garlic &amp; oil</i>		
<b>Fried Zucchini</b>	30	50
<b>Grilled Portobello with roasted peppers &amp; mozzarella</b>	40	70
<b>Grilled Vegetables</b>	45	75
<i>Mixed vegetables marinated and grilled served with our basil dipping sauce</i>		
<b>Mozzarella Sticks</b>	35	60
<b>Potato Croquets</b>	40	70
<i>Mashed potatoes with mozzarella cheese rolled in egg-whites and coated with bread crumbs and lightly fried</i>		

	HALF	FULL
<b>Rice Balls</b>	45	80
<i>Balls of slowly cooked rice with diced vegetables and pecorino Romano cheese</i>		
<b>Roasted Red Bliss Potatoes with rosemary</b>	35	60
<i>Oven-roasted with garlic and fresh herbs</i>		
<b>Spinach</b>	30	50
<i>Sautéed with garlic &amp; oil</i>		
<b>String Beans</b>	45	70
<i>Sautéed with garlic &amp; oil (Seasonal)</i>		
<b>String Beans Almondine</b>	50	80
<i>Sautéed with garlic, oil and sliced almonds (Seasonal)</i>		
<b>Stuffed mushrooms with shrimp</b>	55	90
<b>Zucchini Casserole</b>	45	75
<i>Layered zucchini, cheese, tomato, breadcrumbs, &amp; fresh herbs (Baked)</i>		

## The Details

- Estimated totals: half tray feeds 6–8 people, full tray feeds 10–12 people
- We require a \$50 refundable deposit on all chafing racks and water pans (*sternos are supplied*)
- We offer free set-up and delivery to your home, office, or hall (*a 5 tray minimum is needed for delivery*)
- All deposits are nonrefundable
- Cancellations must be given 72 hours prior to the scheduled event date
- All catering prices are subject to NYS sales tax
- We accept all major credit cards
- We are not responsible for typographical errors in this brochure, all prices are subject to change

**Ask us how Elisa's can make many of our dishes  
gluten free for your dietary needs**



# Holiday Catering

## St. Joseph's Day

	HALF	FULL
<b>Spaghetti alla Sarde</b>	47	80
<i>Fresh sardines tossed with a garlic and oil, topped with breadcrumbs</i>		

## Easter

<b>Roasted Goat on the Bone</b>	85	160
<i>Served with roasted yukon potatoes and marinated with garlic and fresh rosemary</i>		
<b>Rabbit in Umido</b>	80	150
<i>On the bone with mushrooms and fresh herbs, served in a red sauce with white wine</i>		
<b>Roasted Lamb on the Bone</b>	85	160
<i>Served with roasted yukon potatoes and marinated with garlic and fresh rosemary</i>		
<b>Pizza Rustica</b>		120
<i>A traditional Italian Easter pie, layered with prosciutto, salami, ham, ricotta, mozzarella, hardboiled egg, and sprinkled with pecorino romano cheese</i>		

## Christmas

<b>Seafood Christmas Salad</b>	90	150
<i>A medley of seafood tossed with celery and lettuce in a lemon vinaigrette with fresh herbs and garlic (octopus, bay scallops, shrimp, calamari, and scungilli)</i>		
<b>Baccala Livornese</b>	70	120
<i>Braised in a red sauce with capers, olives, onions, garlic and fresh herbs with a touch of white wine</i>		
<b>Artichokes al Forno</b>	45	70
<i>Baked with aromatic breadcrumbs with fresh herbs and garlic</i>		

### Note

#### **Holiday specials are available seasonally only**

All holiday specials require notification 2 weeks prior to the date of your event in order to secure all necessary ingredients. Depending on availability some substitutions may be necessary.