



Pizzetti

Traditional 12” round thin crust pizzas

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

Pizzetti Extras

- 11 **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
- 12 **Heros**
- 14 **Parmigiana**
- 12 **Melanzane (Eggplant)** 10
- 12 **Pollo (Chicken)** 10
- 14 **Polpettine (Meatball)** 10
- 14 **Salsiccia (Sausage)** 10
- 14 **Gamberoni (Shrimp)** 12
- 14 **Vitello (Veal)** 12
- 14 **Chicken Club** 10
- 12 Breaded chicken cutlet with lettuce & tomato and mayo
- 12 **Olivia’s** 13
- 12 Grilled chicken with broccoli rabe and cherry peppers garlic and oil
- 14 **Laura’s** 11
- 14 Grilled chicken with lettuce, tomato and onion. Italian vinaigrette on the side
- 14 **Marchello** 11
- 16 Grilled Chicken, fresh mozzarella, and tomato
- 16 **Sausage and Broccoli Rabe** 11
- 15 Garlic and oil
- 15 **Sausage, Pepper and Onion** 11
- 15 Light marinara
- 14 **Hero Extras**
- 12 **Mozzarella cheese, olives, onions, mushrooms, sweet peppers, cherry peppers** 2
- 12 **Anchovies, broccoli rabe, bacon, baby spinach** 3
- 14 **Fresh mozzarella, artichoke hearts, gorgonzola cheese** 4
- 14 **Sauce Substitutions** 2
- 14 Vodka or Marinara
- 14 **Your hero on garlic bread** 3

All prices are subject to change.

Extras

- Extra Sauce, Mozzarella, or Grated Cheese** 1.00 each
- Sauces-by-the-pint**
- Tomato, Marinara, or alla Vodka** 6
- Alfredo** 7
- Meat or Bolognese** 8
- Red or White Clam** 10
- House Salad Dressing** 6

Desserts

All of our desserts are 8.00 each

- Tira-Mi-Su**
- Cannoli**
- Italian Cheesecake**
- New York Cheesecake (Regular or Sugar Free)**
- Salted Caramel Vanilla Crunch Cake**
- Apple Pie Alla Mode**
- Chocolate Caramel 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

- Monday is Shrimp Night**
- Tuesday is Pasta Night**
- Wednesday is Chicken Night**
- Thursday is Wine Night**

Antipasti Caldo

Rollatini di Melanzane Eggplant rolled with spinach & ricotta topped with tomato sauce & mozzarella	10
Crostini Caprino e Pancetta Caramelized onion, goat cheese, & bacon served over toasted crostini bread	14
Cuori di Carciofi Oreganata Sautéed artichoke hearts with toasted aromatic breadcrumbs	14
Arancini di Riso alla Paolo Homemade rice balls, mixed vegetable risotto served with a bechamel dipping sauce	12
Portobello alla Griglia Grilled portobello mushrooms, roasted peppers, mozzarella cheese & a balsamic reduction	14
Cavolfiore Arrosto Whole, oven-roasted cauliflower, with pecorino Romano cheese, & a bechamel dipping sauce	16
Vongole Oreganate 8 Italian-seasoned, whole baked clams	12
Fritti Elisa's own crispy calamari, like no other	16
Bianco or Posillipo Clams or mussels prepared Bianco style (white wine garlic sauce) or Possillipo style (red sauce with garlic & fresh herbs)	13
Cozze (Mussels)	15
Vongole (Clams)	11
Pizzetta Margherita Tomato sauce, basil & mozzarella cheese	14
Zucchini Fritti Fried zucchini strips served with horseradish dipping sauce	11
Stecchini di Mozzarella Mozzarella sticks & a tomato dipping sauce	10
Minestrone Vegetable soup	10
Pasta in Brodo di Pollo Chicken noodle soup	10
Tortellini in Brodo Chicken consume with cheese tortellini	10
Pasta E Fagioli Traditional Italian soup with fresh pasta & beans	10

Zuppe (by the pint)

Antipasti Freddi

Antipasto Misto Assorted Italian cured meats & cheeses	26
Cocktail di Gamberi Shrimp cocktail	13
Bruschetta al Pomodoro Grilled Italian bread topped with a chopped tomato salad	11
Garlic Bread with tomato bruschetta salad	5
Cocktail di Vongole Half dozen raw little neck clams A full dozen is even better	12
Insalate	
Caesar Romaine lettuce, croûtons, with our house-made Caesar dressing	13
Pollo (Chicken)	17
Gamberoni (Shrimp)	19
Tricolore Arugula, endive, & radicchio	13
Insalata di Spinaci Tiepidi Spinach, bacon & mushrooms with warm vinaigrette	15
Del Giardino Mixed greens	12
Caprese	16
Fresh mozzarella, tomato, with basil	16
Pasta	
Nonna's Ragù Meatballs, pork tenderloin, pork sausage, & beef short rib. Slow-cooked in a traditional red sauce, served over polenta	31
Rigatoni Pesto di Spinaci House-made spinach pesto sautéed with grilled chicken & sundried tomato, sprinkled with pecorino Romano cheese	23
Orecchiette Broccoli Rabe e Salsiccia Little ear pasta, sautéed garlic & oil, sausage & rapini	22
Penne Villa Scallops & chopped shrimp in a pink sauce	23
Linguine White or red clam sauce	20

Tortellini Boscaiola Cheese tortellini with wild mushrooms, & pancetta in a cream sauce	22
Spaghetti con Polpettine Mini meatballs with tomato sauce	19
Pasta Marinara, Meat, Garlic & Oil, or Vodka Sauce	17
Gnocchi (Potato Pasta) Bolognese or Pesto Marinara	11
Ravioli di Ricotta al Forno Cheese filled, with tomato sauce & mozzarella cheese	5
Manicotti al Forno Seasoned ricotta filling with tomato sauce & mozzarella cheese	12
Fettuccine Alfredo with Chicken	10
with Shrimp	16
Dalla Griglia	
Salmone di Laura Grilled salmon with red onions, capers & fresh herbs, served with a chilled lemon vinaigrette	17
Petti di Pollo Paillard Marinated grilled boneless chicken breasts	19
Filetto di Manzo 1 l oz grilled filet mignon	13
Costoletta di Vitello Marinated grilled veal chop	15
Costoletta di Maiale Grilled pork chop served with apple sauce	12
Costoletta D'agnello Grilled lamb chops served with mint jelly	16

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)	31
Maiale (Pork shank)	29

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

Carne

Parmigiana, Francese & Marsala Chicken prepared in any one of our favorite traditional Italian styles	22
Pollo (Chicken)	21
Vitello (Veal)	24
Casanova Breaded cutlet, peas, mushrooms, & prosciutto in a pink sauce topped with melted mozzarella	22
Pollo (Chicken)	19
Vitello (Veal)	23
Saltimbocca Scaloppini & prosciutto on a bed of spinach, mozzarella, white sauce & a hard-boiled egg	19
Pollo (Chicken)	23
Vitello (Veal)	27
Sorrentino Scaloppini topped with prosciutto, eggplant & mozzarella in a red sauce with white wine	18
Pollo (Chicken)	21
Vitello (Veal)	23
Pollo Rollatini Chicken breast stuffed with spinach, prosciutto, & mozzarella lightly battered in a white wine sauce with mushrooms & onions	24
Pollo Portofino Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese	21
Filetto di Manzo Fantasia 1 l oz filet mignon pan seared in a brown sauce with mushrooms, topped with mozzarella and onion	39
Costoletta di Vitello alla Troia A succulent, grilled veal chop prepared with artichoke hearts, mushrooms, sundried tomatoes, sauteed with garlic & oil	38
Costoletta di Maiale San Marzano Breaded pork chops under a chopped tomato salad	41
Costoletta di Maiale DiVarano Grilled pork chops with cherry peppers, sausage, onions, sauteed with roasted garlic & a splash of peach brandy	33
Costoletta D'Agnello Oreganate Pan seared lamb chops with garlic & toasted breadcrumbs	33
Trippa Napolitana An Italian delicacy sautéed with garlic, fresh herbs in a red sauce	41

Pesce

Spigola Cilena Marechiaro 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	42
Spigola Cilena Rosmarino Chilean sea bass pan seared in a rosemary wine sauce	42
Gamberoni Parmigiana Breaded shrimp with tomato sauce & melted mozzarella	21
Salmone Fiorentino Filet over a bed of spinach in a red sauce with a hint of chardonnay	25
Gamberoni di Antonio Shrimp sautéed in a white wine sauce with garlic, lemon & sundried tomato	24
Marinara or Fra Diavolo Plump tomato sauce with fresh herbs & garlic (mild or spicy)	22
Calamari	24
Gamberoni (Shrimp)	26
Scungilli	31
Frutti di Mare Fra Diavolo Shrimp, clams, mussels, calamari, & scungilli with fresh tomato sauce, garlic & herbs (mild or spicy)	25
Sogliola Incrostata con Zucchini Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, & toasted breadcrumbs	MP
Code D'Aragosta Oreganate Twin 8oz lobster tails with mussels & clams in a white sauce with garlic & toasted breadcrumbs	MP
American Fare	
Cheeseburger Hero (Two 6 oz. beef patties) with American cheese, and sautéed onions and ketchup	14
Cheeseburger	6
Cheeseburger Deluxe with lettuce, tomato and French fries	8
Hamburger	6
Hamburger Deluxe with lettuce, tomato and French fries	8
Hog Dogs with Fries	5
Chicken Fingers and Fries	9
Mac 'n Cheese	10
French Fries	4

Risotti

Risotto Al Funghi Wild mushrooms in a light brown sauce. with mozzarella cheese	21
Risotto Al Pescatore Lobster, shrimp, calamari, mussels, scallops, & clams in a red sauce	35
Piatti Vegetariani	
Melanzane Parmigiana Layered eggplant (soft batter) baked with tomato sauce & mozzarella	21
Contorni	
Broccoli Rabe Sautéed in garlic & oil	11
Sautéed with Garlic & Oil Broccoli, spinach, or zucchini	9
Potato Croquettes (2)	6
or Rice Balls (2)	7
Sausage (2) or Mini Meatballs (6) in tomato sauce	7

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

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 croquettes.

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