



Antipasti

Freddi		
Antipasto Misto Assorted Italian cured meats and cheeses	26	
Cocktail di Gamberi Shrimp cocktail	15	
Bruschetta al Pomodoro Grilled Italian bread topped with a chopped tomato salad	13	
Cocktail di Vongole Half dozen raw little neck clams A full dozen is even better	11 18	
Caldo		
Rollatini di Melanzane Eggplant rolled with spinach and ricotta topped with tomato sauce and mozzarella	10	
Crostini Caprino e Pancetta Caramelized onion, goat cheese, and bacon served over toasted crostini bread	15	
Cuori di Carciofi Oreganata Sautéed artichoke hearts topped with toasted aromatic breadcrumbs	15	
Arancini di Riso alla Paolo Homemade rice balls with mixed vegetable risotto served with a bechamel dipping sauce	12	
Portobello alla Griglia Grilled portobello mushrooms with roasted peppers, mozzarella cheese and a balsamic reduction	14	
Cavolfiore Arrosto Whole, oven-roasted cauliflower, topped with pecorino Romano cheese, and bechamel dipping sauce	16	
Vongole Oreganate 8 Italian-seasoned, whole baked clams	12	
Calamari Fritti Elisa's own crispy calamari, like no other	18	
Bianco or Posillipo Clams or mussels prepared Bianco style (white wine garlic sauce) or Possillipo style (red sauce with garlic and fresh herbs)	13 15	
Cozze (Mussels) Vongole (Clams)	13 15	
Pizzetta Margherita Tomato sauce, basil and mozzarella cheese	11	
Zucchini Fritti Fried zucchini strips served with horseradish dipping sauce	14	
Stecchini di Mozzarella Mozzarella sticks and tomato dipping sauce	12	

Zuppe

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 and beans	10

Insalate

Caprese Fresh mozzarella, tomato, with basil	16
Del Giardino Mixed greens	12
Tricolore Arugula, endive, and radicchio	15
Caesar Romaine lettuce, croûtons, with our house-made Caesar dressing	15
Insalata di Spinaci Tiepidi Spinach, bacon and mushrooms with warm vinaigrette	16

Risotti

Risotto Al Funghi Wild mushrooms in a light brown sauce with mozzarella cheese	23
Risotto Al Pescatore Shrimp, calamari, mussels, scallops, and clams in a red sauce	33

Pasta

Nonna's Ragù Meatballs, pork tenderloin, pork sausage, and beef short rib. Slow-cooked in a traditional red sauce, and served over polenta	33	
Rigatoni Pesto di Spinaci House-made spinach pesto sauteed with grilled chicken and sundried tomato, sprinkled with pecorino Romano cheese	23	
Orecchiette Broccoli Rabe e Salsiccia Little ear pasta, sautéed garlic and oil, sausage and rapini	23	
Penne Villa Scallops and chopped shrimp in a pink sauce	23	
Tortellini Boscaiola Cheese tortellini with wild mushrooms, and pancetta in a cream sauce	23	
Spaghetti con Polpettine Mini meatballs with tomato sauce	21	
Pasta Marinara, Meat, Garlic and Oil, or Vodka Sauce	17	
Linguine White or red clam sauce	23	
Gnocchi (Potato Pasta) Bolognese or Pesto Marinara	23	
Ravioli di Ricotta al Forno Cheese filled, with tomato sauce and mozzarella cheese	21	
Manicotti al Forno Seasoned ricotta filling topped with tomato sauce and mozzarella cheese	21	
Fettuccine Alfredo with Chicken	19 23	
		26

Substitute whole wheat or gluten free pasta in any of our pasta dishes for an additional 3.00

Bottled natural or sparkling water 8

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.



Carne (Entree)

Parmigiana, Francese & Marsala Chicken prepared in any one our favorite traditional Italian styles	
Pollo (Chicken)	22
Vitello (Veal)	26
Casanova Breaded cutlet, peas, mushrooms, and prosciutto in a pink sauce topped with melted mozzarella	
Pollo (Chicken)	24
Vitello (Veal)	28
Saltimbocca Scaloppini and prosciutto over a bed of spinach in a white sauce, finished nicely with melted mozzarella and hard-boiled egg	
Pollo (Chicken)	24
Vitello (Veal)	28
Sorrentino Scaloppini topped with prosciutto, eggplant and mozzarella in a red sauce with white wine	
Pollo (Chicken)	24
Vitello (Veal)	28
Pollo Rollatini Chicken breast stuffed with spinach, prosciutto, and mozzarella lightly battered in a white wine sauce with mushrooms and onions	
	25
Pollo Portofino Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese	
	24
Filetto di Manzo Fantasia 11 oz filet mignon pan seared in a brown sauce with mushrooms, topped with mozzarella and onion	
	41
Costoletta di Vitello alla Troia A succulent, grilled veal chop artfully prepared with artichoke hearts, mushrooms, sundried tomatoes, sauteed with garlic and oil	
	41
Costoletta di Maiale San Marzano Breaded pork chops under a chopped tomato salad	
	33
Costoletta di Maiale DiVarano Grilled pork chops with cherry peppers, sausage, onions, sauteed with roasted garlic and a splash of peach brandy	
	33
Costoletta D'Agnello Oreganate Pan seared lamb chops topped with garlic and toasted breadcrumbs	
	43
Trippa Napolitana An Italian delicacy sautéed with garlic, fresh herbs in a red sauce	
	24

Dalla Griglia

Salmone di Laura Broiled salmon with red onions, capers and fresh herbs, served with a chilled lemon vinaigrette	
	24
Petti di Pollo Paillard Marinated grilled boneless chicken breasts	
	21
Filetto di Manzo 11 oz grilled filet mignon	
	39
Costoletta di Vitello Marinated grilled veal chop	
	39
Costoletta di Maiale Grilled pork chop served with apple sauce	
	31
Costoletta D'agnello Grilled lamb chops served with mint jelly	
	43

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)

Spigola Cilena Marechiaro Chilean sea bass pan seared with mussels and clams in a red sauce with a hint of pinot grigio or in a white wine sauce with garlic and oil	
	45
Spigola Cilena Rosmarino Chilean sea bass pan seared in a rosemary wine sauce	
	45
Gamberoni Parmigiana Breaded shrimp with tomato sauce and melted mozzarella	
	25
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 and sundried tomato	
	25
Marinara or Fra Diavolo (spicy) Plump tomato sauce with fresh herbs and garlic, served mild or spicy	
Calamari	22
Gamberoni (Shrimp)	25
Scungilli	26
Frutti di Mare Fra Diavolo (mild or spicy) Shrimp, clams, mussels, calamari, and scungilli with fresh tomato sauce, garlic and herbs	
	34
Sogliola Incrostata con Zucchini Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, and toasted breadcrumbs	
	25
Code D' Aragosta Oreganate Twin 8oz lobster tails with mussels and clams in a white sauce with garlic and toasted breadcrumbs	
	MP

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 your server for details.

Agnello Lamb shank	MP
Maiale Pork shank	29

Piatti Vegetariani

Melanzane Parmigiana Layered eggplant (soft batter) baked with tomato sauce and mozzarella	
	22

Contorni

Broccoli Rabe Sautéed in garlic and oil	11	Broccoli, spinach, or zucchini Sautéed in garlic and oil	9	Potato Croquettes (2) or Rice Balls (2)	6
				Sausage (2) or Mini Meatballs (6) in tomato sauce	7

Ask your server for our extensive bar menu

Wines by the glass or bottle, mixed cocktails, single malt Scotch, Whiskey, and Bourbon.