

Take Out Menu



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	15
Cuori di Carciofi Oreganata Sautéed artichoke hearts with toasted aromatic breadcrumbs	15
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
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 & fresh herbs)	
Cozze (Mussels)	13
Vongole (Clams)	15
Pizzetta Margherita Tomato sauce, basil & mozzarella cheese	11
Zucchini Fritti Fried zucchini strips served with horseradish dipping sauce	14
Stecchini di Mozzarella Mozzarella sticks & a tomato dipping sauce	12

Zuppe (by the pint)

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

Antipasti Freddi

Antipasto Misto Assorted Italian cured meats & cheeses	26
Cocktail di Gamberi Shrimp cocktail	15
Bruschetta al Pomodoro Grilled Italian bread topped with a chopped tomato salad	13
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	15
Pollo (Chicken)	
Gamberoni (Shrimp)	
Tricolore Arugula, endive, & radicchio	12
Insalata di Spinaci Tiepidi Spinach, bacon & mushrooms with warm vinaigrette	18
Del Giardino Mixed greens	
Caprese	13
Fresh mozzarella, tomato, with basil	15
Pasta	11
Nonna's Ragù Meatballs, pork tenderloin, pork sausage, & beef short rib. Slow-cooked in a traditional red sauce, served over polenta	14
Rigatoni Pesto di Spinaci House-made spinach pesto sautéed with grilled chicken & sundried tomato, sprinkled with pecorino Romano cheese	12
Orecchiette Broccoli Rabe e Salsiccia Little ear pasta, sautéed garlic & oil, sausage & rapini	10
Penne Villa Scallops & chopped shrimp in a pink sauce	10
Linguine White or red clam sauce	10

Tortellini Boscaiola Cheese tortellini with wild mushrooms, & pancetta in a cream sauce	23
Spaghetti con Polpettine Mini meatballs with tomato sauce	21
Pasta Marinara, Meat, Garlic & Oil, or Vodka Sauce	17
Gnocchi (Potato Pasta) Bolognese or Pesto Marinara	22
Ravioli di Ricotta al Forno Cheese filled, with tomato sauce & mozzarella cheese	26
Manicotti al Forno Seasoned ricotta filling with tomato sauce & mozzarella cheese	21
Fettuccine Alfredo with Chicken	19
with Shrimp	23
Dalla Griglia	26
Salmone di Laura Grilled salmon with red onions, capers & 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
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.	23
Agnello (Lamb shank)	MP
Maiale (Pork shank)	29
Elisa's can make many of our dishes fit your dietary needs/restrictions.	23

Carne

Parmigiana, Francese & Marsala Chicken prepared in any one of our favorite traditional Italian styles	21
Pollo (Chicken)	22
Vitello (Veal)	26
Casanova Breaded cutlet, peas, mushrooms, & prosciutto in a pink sauce topped with melted mozzarella	23
Pollo (Chicken)	24
Vitello (Veal)	28
Saltimbocca Scaloppini & prosciutto on a bed of spinach, mozzarella, white sauce & a hard-boiled egg	21
Pollo (Chicken)	24
Vitello (Veal)	28
Sorrentino Scaloppini topped with prosciutto, eggplant & mozzarella in a red sauce with white wine	23
Pollo (Chicken)	24
Vitello (Veal)	28
Pollo Rollatini Chicken breast stuffed with spinach, prosciutto, & mozzarella lightly battered in a white wine sauce with mushrooms & 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 prepared with artichoke hearts, mushrooms, sundried tomatoes, sauteed with garlic & 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 & a splash of peach brandy	33
Costoletta D'Agnello Oreganate Pan seared lamb chops with garlic & toasted breadcrumbs	43
Trippa Napolitana An Italian delicacy sautéed with garlic, fresh herbs in a red sauce	24

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	45
Spigola Cilena Rosmarino Chilean sea bass pan seared in a rosemary wine sauce	45
Gamberoni Parmigiana Breaded shrimp with tomato sauce & 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 & sundried tomato	25
Marinara or Fra Diavolo Plump tomato sauce with fresh herbs & garlic (mild or spicy)	22
Calamari	25
Gamberoni (Shrimp)	26
Scungilli	34
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	25
Code D'Aragosta Oreganate Twin 8oz lobster tails with mussels & clams in a white sauce with garlic & toasted breadcrumbs	MP
Risotti	
Risotto Al Funghi Wild mushrooms in a light brown sauce. with mozzarella cheese	23
Risotto Al Pescatore Shrimp, calamari, mussels, scallops, & clams in a red sauce	33
Piatti Vegetariani	
Melanzane Parmigiana Layered eggplant (soft batter) baked with tomato sauce & mozzarella	22

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
Contorni	
Broccoli Rabe Sautéed in garlic & oil	11
Sautéed with Garlic & Oil Broccoli, spinach, or zucchini	9
Potato Croquettes (2) or Rice Balls (2)	6
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	
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.	
Check our FaceBook page for additional weekly specials	
Join our mailing list and receive promotions at elisasrestaurant.com	

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,
- 11 Hot Cherry Peppers, Sweet Peppers, Mushrooms, Broccoli, Spinach, Olives, Artichokes, Anchovies, Sautéed Fresh
- 12 Tomato, Sundried Tomato, Onions 2.00 each

Heros

- 14 Parmigiana
- 12 Melanzane (Eggplant)
- 12 Pollo (Chicken)
- 14 Polpettine (Meatball)
- 14 Salsiccia (Sausage)
- 14 Gamberoni (Shrimp)
- 14 Vitello (Veal)
- 14 Chicken Club
- 12 Breaded chicken cutlet with lettuce & tomato and mayo
- 14 Olivia's
- 12 Grilled chicken with broccoli rabe and cherry peppers garlic and oil
- 14 Laura's
- 14 Grilled chicken with lettuce, tomato and onion. Italian vinaigrette on the side
- 14 Marchello
- 16 Grilled Chicken, fresh mozzarella, and tomato
- 16 Sausage and Broccoli Rabe
- 15 Garlic and oil
- 15 Sausage, Pepper and Onion
- 15 Light marinara

Hero Extras

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

All prices are subject to change.

Extras

Extra Sauce, Mozzarella, or Grated Cheese 1.00 each

Sauces-by-the-pint

- 6 Tomato, Marinara, or alla Vodka
- 7 Alfredo
- 10 Meat or Bolognese
- 13 Red or White Clam
- 6 House Salad Dressing

Desserts

All desserts are 10.00 each

Please see elisarestaurant.com for our seasonal dessert options

Wine & Beer

Offering wines from across the globe, all available for takeout. Please check out our website for a complete list.

Specialty Nights

Our Specialty Night menus are available for takeout

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

Elisa's
RISTORANTE