



A taste of Italy close to home

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

Antipasti Freddi

Caprese		80
<i>Fresh Mozzarella, tomato, basil and extra virgin olive oil 16" Round Tray</i>		
Seafood salad	80	150
<i>Assortment of seafood mixed in our lemon & garlic vinaigrette</i>		
Shrimp cocktail		150
<i>made fresh to order and served in our 16" Round Tray homemade delicious cocktail sauce</i>		
Cold Antipasto		100
<i>an assortment of fresh cheeses, Italian cold-cuts, 16" Round Tray olives and house-made roasted peppers</i>		

Pasta

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

All prices are subject to change

Pasta (continued)

	HALF	FULL
Baked Ziti Siciliana	35	60
<i>Eggplant, ricotta, mozzarella in a red sauce</i>		
Cheese Ravioli	40	70
<i>Ricotta filled & topped with tomato sauce & mozzarella</i>		
Farfalla al Salmone	40	70
<i>Sliced salmon sautéed in a pink sauce with white wine & capers</i>		
Fusilli Mare & Monte	50	85
<i>Asparagus, shrimp, mushrooms, garlic and oil</i>		
Fusilli Pretara	50	85
<i>Diced tomatoes, onions, and shrimp</i>		
Linguine Siena	50	85
<i>Sautéed olives, semicrudo tomatoes, shrimp, garlic & arugola</i>		
Linguine with White or Red Clam Sauce	50	85
Pasta Rollo	40	65
<i>Rolled pasta dough with meat, spinach and ricotta cheese</i>		
Penne Alfredo	30	50
<i>with Shrimp</i>	50	80
<i>with Chicken</i>	35	60
Penne Amatriciana	40	70
<i>Plum red sauce with pancetta and fresh herbs</i>		
Penne Bianca Neve	35	60
<i>Gorgonzola, ricotta, pecorino, and mozzarella in a white sauce</i>		
Penne Boscaiola	40	60
<i>Wild mushrooms, prosciutto in a cream sauce</i>		
Penne with Broccoli	35	60
<i>Sautéed garlic and oil</i>		
Penne Casalinga	40	60
<i>Peas, mushrooms, and prosciutto in a pink sauce</i>		
Penne Filetto di Pomodoro	35	55
<i>Plum red sauce with prosciutto and onions</i>		
Penne Pomodoro	30	50
<i>Prepared in our signature tomato sauce</i>		
Penne Pomodoro con Salsa di Carne	40	75
<i>Prepared in Elisa's own meat sauce</i>		
Penne Primavera	35	60
<i>Sautéed mixed vegetables in a pink sauce</i>		
Penne Quattro Formaggi	40	65
<i>Gorgonzola, ricotta, pecorino, and mozzarella in red sauce</i>		

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

Risotto

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

Chicken

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

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

Nature Veal

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

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Nature Veal (continued)

	HALF	FULL
Parmigiana <i>Breaded cutlet with tomato sauce & mozzarella</i>	90	160
Piccata <i>Scaloppini Sautéed with capers, lemon, & white wine</i>	100	170
Pizzaiola <i>Scaloppini with plum tomato sauce with fresh oregano, mushrooms peppers and garlic</i>	90	160
Rollatini <i>Scaloppini rolled up with spinach, prosciutto and mozzarella in a white wine sauce with mushrooms</i>	110	180
Saltinbocca <i>Scaloppini with prosciutto over a bed of spinach in a white sauce topped with mozzarella & hard-boiled egg</i>	100	180
Sorrentino <i>Scaloppini topped with prosciutto, eggplant and mozzarella in a red sauce with white wine</i>	100	180
Veal Chops <i>Marinated grilled veal chops 6 Chops per half tray, 12 Chops per full tray</i>	170	290
Veal Chops Troia <i>Plump veal chops sautéed with artichoke hearts, sundried tomatoes, mushrooms and garlic & oil 6 Chops per half tray, 12 Chops per full tray</i>	170	290
Veal Chops Valdostana <i>Broiled chops topped with prosciutto & mozzarella in a cognac vermouth sauce 6 Chops per half tray, 12 Chops per full tray</i>	170	290
Veal & Peppers Neapolitan <i>Chunks of nature veal sautéed with peppers, onions and garlic</i>	90	160

Beef

Angus Beef Medallions (Filet Mignon) Bordeaulais <i>Braised with Chianti wine and fresh mushrooms</i>	190	360
Angus Beef Medallions (Filet Mignon) Fantasia <i>In a brown sauce with mushrooms, topped with mozzarella</i>	190	360
Angus Beef Medallions (Filet Mignon) al Funghi <i>Sautéed with mushrooms, roasted garlic and onions</i>	190	360

Angus Beef Medallions (Filet Mignon) Gorgonzola <i>Grilled and topped with a gorgonzola cream sauce with a splash of cognac</i>	190	360
Angus Beef Medallions (Filet Mignon) Grilled <i>Marinated with fresh herbs and grilled to perfection</i>	190	360
Beef Bracirole <i>Flank steak rolled with fresh herbs, garlic and grated cheese in a red sauce with white wine and fresh parsley</i>	100	175
Mini Meat Balls <i>With garlic and fresh herbs slowly cooked in our fresh tomato sauce</i>	55	95
Pepper Steak <i>Grilled flank steak served with sautéed peppers and onions in a light, brown sauce</i>	105	200
Tripe Neapolitan <i>Sautéed in slightly spicy marinara sauce with garlic and fresh oregano</i>	70	120

Pork

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

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Seafood

	HALF	FULL
Baked clams <i>Clams opened fresh and filled with our signature stuffing</i>	60	100
Calamari Marinara (Spicy or Mild) <i>Plum tomato sauce with garlic & fresh herbs</i>	50	90
Calamari Oreganata <i>Braised with wine white and garlic topped with toasted aromatic bread crumbs</i>	50	90
Chilean Sea Bass <i>Rosemary wine sauce</i>	170	320
Chilean Sea Bass livornese <i>Braised in a red sauce with white wine, capers, olives, garlic and onions</i>	170	320
Flounder Francese <i>Egg-battered in a lemon, butter and white wine sauce</i>	70	120
Flounder Livornese <i>Braised in a red sauce with white wine, capers, olives, garlic and onions</i>	75	130
Flounder Oreganata <i>Flounder filet with lemon & white wine topped with toasted breadcrumbs fresh herbs and garlic</i>	85	150
Fried Calamari <i>Floured and slowly fried until tender</i>	50	80
Lobster Tail: Broiled, Fra Diavolo, Oreganata	4oz Market 6oz Market 8oz Market	
Mussels Bianco <i>Shallow-poached with white wine & garlic</i>	30	55
Mussels Oreganata <i>Sautéed with white wine, garlic and toasted bread crumbs</i>	30	55
Mussels Posillipo <i>Shallow-poached with tomato, garlic, fresh herbs and white wine</i>	30	55
Salmon Dijon <i>Filet of salmon with shallots, white wine, Dijon mustard, & cream</i>	90	150
Salmon Fiorentino <i>Braised in a red sauce with white wine over spinach</i>	90	150
Salmon Grilled <i>Marinated with garlic and lemon</i>	90	150
Salmon Marechiaro (White or Red) <i>Filet with mussels & clams in a red sauce with white wine</i>	100	160

	HALF	FULL
Sea Food Combo (spicy or mild) <i>Shrimp, clams, mussels, calamari, & scungilli with fresh marinara sauce</i>	110	185
Stuffed Flounder Filet <i>Flounder stuffed with crabmeat, spinach, & fresh herbs in a white wine sauce with roasted garlic</i>	110	185
Zuppa Di Clams <i>Shallow-poached with tomato, garlic, fresh herbs and white wine</i>	60	100
Shrimp		
Chablisiennes <i>Sautéed with white wine, garlic, almonds and brandy</i>	110	185
Fantasia <i>Braised with marsala, mushrooms, & topped with mozzarella cheese</i>	110	185
Fra Diavolo <i>Sautéed in a spicy marinara with garlic & fresh herbs</i>	110	185
Francese <i>Egg-battered & sautéed with white wine, lemon butter sauce</i>	110	185
Fried <i>Breaded & fried</i>	110	185
Gorgonzola <i>Sautéed with peas, & mushrooms in a gorgonzola cheese sauce</i>	120	200
Marinara <i>Sautéed with a marinara sauce, fresh herbs and garlic</i>	110	185
Oreganata <i>Baked with white wine & topped with seasoned breadcrumbs with garlic and fresh herbs</i>	110	185
Parmigiana <i>Breaded with tomato sauce & topped with mozzarella cheese</i>	110	185
Piccata <i>Sautéed with capers, lemon & white wine</i>	110	185
Primavera <i>Sautéed in a pink sauce with mixed vegetables</i>	110	185
Ricardo <i>Sautéed with prosciutto, marsala, & a drop of tomato</i>	110	185

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Shrimp (continued)

	HALF	FULL
Rosalia	110	185
<i>Sautéed with roasted peppers, mushrooms, white wine & a drop of tomato sauce topped with mozzarella cheese</i>		
Scampi	110	185
<i>Sautéed with white wine, lemon & garlic</i>		
Stuffed	120	200
<i>Stuffed with crab meat, roasted pepper, bread crumbs, hot pepper & fresh herbs with a white wine, lemon & garlic sauce</i>		

Vegetables

Broccoli	40	60
<i>Sautéed with garlic & oil</i>		
Broccoli Rabe	50	85
<i>Sautéed with garlic & oil (Seasonal)</i>		
Broccoli Rabe alla Tony	50	85
<i>Served with white kidney beans sautéed with garlic & oil (Seasonal)</i>		
Eggplant Parmigiana	50	80
<i>Baked layered eggplant with tomato sauce & mozzarella cheese</i>		
Eggplant Rollatini	40	70
<i>Eggplant rolled with ricotta and topped with tomato sauce & mozzarella</i>		
Eggplant Rollatini Fiorentino	40	70
<i>Eggplant rolled with spinach & ricotta and topped with tomato sauce & mozzarella</i>		
Escarole	40	70
<i>Sautéed with garlic & oil</i>		
Fried Zucchini	30	50
Grilled Portobello with roasted peppers & mozzarella	45	80
Grilled Vegetables	50	85
<i>Mixed vegetables marinated and grilled served with our basil dipping sauce</i>		
Mozzarella Sticks	40	70
Potato Croquets	45	80
<i>Mashed potatoes with mozzarella cheese rolled in egg-whites and coated with bread crumbs and lightly fried</i>		

	HALF	FULL
Rice Balls	45	80
<i>Balls of slowly cooked rice with diced vegetables and pecorino Romano cheese</i>		
Roasted Red Bliss Potatoes with rosemary	35	60
<i>Oven-roasted with garlic and fresh herbs</i>		
Spinach	30	50
<i>Sautéed with garlic & oil</i>		
String Beans	45	70
<i>Sautéed with garlic & oil (Seasonal)</i>		
String Beans Almondine	50	80
<i>Sautéed with garlic, oil and sliced almonds (Seasonal)</i>		
Stuffed mushrooms with shrimp	60	100
Zucchini Casserole	45	75
<i>Layered zucchini, cheese, tomato, breadcrumbs, & 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 (*stemos 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
Spaghetti alla Sarde	47	80
<i>Fresh sardines tossed with a garlic and oil, topped with breadcrumbs</i>		

Easter

Roasted Goat on the Bone	85	160
<i>Served with roasted yukon potatoes and marinated with garlic and fresh rosemary</i>		

Rabbit in Umido	80	150
<i>On the bone with mushrooms and fresh herbs, served in a red sauce with white wine</i>		

Roasted Lamb on the Bone	85	160
<i>Served with roasted yukon potatoes and marinated with garlic and fresh rosemary</i>		

Pizza Rustica		120
<i>A traditional Italian Easter pie, layered with prosciutto, salami, ham, ricotta, mozzarella, hardboiled egg, and sprinkled with pecorino romano cheese</i>		

Christmas

Seafood Christmas Salad	100	160
<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>		

Baccala Livornese	70	120
<i>Braised in a red sauce with capers, olives, onions, garlic and fresh herbs with a touch of white wine</i>		

Artichokes al Forno	50	80
<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.