

Take Out Menu



Antipasti Caldo

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

Antipasti Freddi

- 10 Antipasto Misto**
Assorted Italian cured meats & cheeses
- 15 Cocktail di Gamberi**
Shrimp cocktail
- 15 Bruschetta al Pomodoro**
Grilled Italian bread topped with a chopped tomato salad
- 12 Garlic Bread**
with tomato bruschetta salad
- 12 Cocktail di Vongole**
Half dozen raw little neck clams
A full dozen is even better
- 14 Insalate**
- 16 Caesar**
Romaine lettuce, croûtons, with our house-made Caesar dressing
- 12 Pollo (Chicken)**
- 12 Gamberoni (Shrimp)**
- 18 Tricolore**
Arugula, endive, & radicchio
- 18 Insalata di Spinaci Tiepidi**
Spinach, bacon & mushrooms with warm vinaigrette
- 13 Del Giardino**
Mixed greens
- 15 Caprese**
Fresh mozzarella, tomato, with basil
- 11 Pasta**
- 14 Nonna's Ragù**
Meatballs, pork tenderloin, pork sausage, & beef short rib. Slow-cooked in a traditional red sauce, served over polenta
- 12 Rigatoni Pesto di Spinaci**
House-made spinach pesto sautéed with grilled chicken & sundried tomato, sprinkled with pecorino Romano cheese
- 10 Orecchiette Broccoli**
- 10 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

- Tortellini Boscaiola** 23
Cheese tortellini with wild mushrooms, & pancetta in a cream sauce
- 26 Spaghetti con Polpettine** 21
Mini meatballs with tomato sauce
- 15 Pasta** 17
Marinara, Meat, Garlic & Oil, or Vodka Sauce
- 13 Gnocchi (Potato Pasta)** 23
Bolognese or Pesto Marinara
- 5 Ravioli di Ricotta al Forno** 21
Cheese filled, with tomato sauce & mozzarella cheese
- 12 Manicotti al Forno** 21
Seasoned ricotta filling with tomato sauce & mozzarella cheese
- 18 Fettuccine Alfredo** 19
with Chicken 23
with Shrimp 26
- 17 Dalla Griglia**
- 19 Salmone di Laura** 24
Grilled salmon with red onions, capers & fresh herbs, served with a chilled lemon vinaigrette
- 15 Petti di Pollo Paillard** 21
Marinated grilled boneless chicken breasts
- 16 Filetto di Manzo** 39
1 oz grilled filet mignon
- 16 Costoletta di Vitello** 39
Marinated grilled veal chop
- Costoletta di Maiale** 31
Grilled pork chop served with apple sauce
- 33 Costoletta D'agnello** 43
Grilled lamb chops served with mint jelly

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)** MP
- 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

Pollo (Chicken) 22

Vitello (Veal) 26

Casanova

Breaded cutlet, peas, mushrooms, & prosciutto in a pink sauce topped with melted mozzarella

Pollo (Chicken) 24

Vitello (Veal) 28

Saltimbocca

Scaloppini & prosciutto on a bed of spinach, mozzarella, white sauce & a hard-boiled egg

Pollo (Chicken) 24

Vitello (Veal) 28

Sorrentino

Scaloppini topped with prosciutto, eggplant & mozzarella in a red sauce with white wine

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

Pollo Portofino

Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese

Filetto di Manzo Fantasia

11oz filet mignon pan seared in a brown sauce with mushrooms, topped with mozzarella and onion

Costoletta di Vitello alla Troia

A succulent, grilled veal chop prepared with artichoke hearts, mushrooms, sundried tomatoes, sautéed with garlic & oil

Costoletta di Maiale San Marzano

Breaded pork chops under a chopped tomato salad

Costoletta di Maiale DiVarano

Grilled pork chops with cherry peppers, sausage, onions, sautéed with roasted garlic & a splash of peach brandy

Costoletta D'Agnello Oreganate

Pan seared lamb chops with garlic & toasted breadcrumbs

Trippa Napolitana

An Italian delicacy sautéed with garlic, fresh herbs in a red sauce

Pesce

Spigola Cilena Marechiaro 45

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

Spigola Cilena Rosmarino 45

Chilean sea bass pan seared in a rosemary wine sauce

Gamberoni Parmigiana 25

Breaded shrimp with tomato sauce & melted mozzarella

Salmone Fiorentino 25

Filet over a bed of spinach in a red sauce with a hint of chardonnay

Gamberoni di Antonio 28

Shrimp sautéed in a white wine sauce with garlic, lemon & sundried tomato

Marinara or Fra Diavolo 24

Plump tomato sauce with fresh herbs & garlic (mild or spicy)

Calamari 25

Gamberoni (Shrimp)

Scungilli

Frutti di Mare Fra Diavolo 24

Shrimp, clams, mussels, calamari, & scungilli with fresh tomato sauce, garlic & herbs (mild or spicy)

Sogliola Incrostata con Zucchini 41

Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, & toasted breadcrumbs

Code D'Aragosta Oreganate 41

Twin 8oz lobster tails with mussels & clams in a white sauce with garlic & toasted breadcrumbs

Risotti

Risotto Ai Funghi 23

Wild mushrooms in a light brown sauce, with mozzarella cheese

Risotto Al Pescatore 33

Shrimp, calamari, mussels, scallops, & clams in a red sauce

Piatti Vegetariani

Melanzane Parmigiana 24

Layered eggplant (soft batter) baked with tomato sauce & mozzarella

American Fare

Cheeseburger Hero 14

(Two 6 oz. beef patties) with American cheese, and sautéed onions and ketchup

Cheeseburger 6

Cheeseburger Deluxe 8

with lettuce, tomato and French fries

Hamburger 6

Hamburger Deluxe 8

with lettuce, tomato and French fries

Hog Dogs with Fries 5

Chicken Fingers and Fries 9

Mac 'n Cheese 10

French Fries 4

Contorni

Broccoli Rabe 11

Sautéed in garlic & oil

Sautéed with Garlic & Oil 9

Broccoli, spinach, or zucchini

Potato Croquettes (2)

or Rice Balls (2) 6

Sausage (2) or Mini Meatballs (6) 7

in tomato sauce

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	11
Garlic, basil, plum tomato sauce, mozzarella	
Margherita	11
Tomato sauce and mozzarella	
Neapolitan	12
Tomato sauce, mozzarella, anchovies	
Siciliana	12
Tomato sauce, mozzarella, eggplant	
Funghi	14
Tomato sauce, mozzarella, wild mushrooms	
Pepperoni	12
Tomato sauce, mozzarella, pepperoni	
Quattro formaggi	14
Tomato sauce, mozzarella, ricotta, pecorino, gorgonzola	
Bianca neve	14
Mozzarella, ricotta, pecorino, gorgonzola	
Delicata	12
Zucchini, onion & a touch of garlic	
Braccio di ferro	12
Mozzarella, spinach, fresh herbs & a touch of garlic	
Patate	14
Potato, onion, rosemary, garlic	
Capricciosa	14
Tomato sauce, mozzarella, prosciutto, artichoke, olives	
Gamberetti	16
Tomato sauce, mozzarella, bacon, shrimp, gorgonzola	
Salmone	15
Tomato sauce, mozzarella, salmon, onions, capers & cream	
Diavolo	14
Spicy marinara sauce, salami, sausage	
Amatriciana	12
Plum tomato sauce, mozzarella, bacon, fresh herbs	
Salsiccia	12
Tomato sauce, mozzarella, sausage	
Caprese	14
Sliced tomatoes, basil, mozzarella & a touch of garlic	
Biancoverde	14
Broccoli, spinach, ricotta, mozzarella with a touch of garlic & fresh herbs	
Buffalo Chicken	14
Chicken, Buffalo sauce, blue cheese	

Pizzetti Extras

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
Heros	
Parmigiana	11
Melanzane (Eggplant)	11
Pollo (Chicken)	11
Polpettine (Meatball)	11
Salsiccia (Sausage)	14
Gamberoni (Shrimp)	13
Vitello (Veal)	11
Chicken Club	14
Breaded chicken cutlet with lettuce & tomato and mayo	
Olivia's	14
Grilled chicken with broccoli rabe and cherry peppers garlic and oil	
Laura's	12
Grilled chicken with lettuce, tomato and onion. Italian vinaigrette on the side	
Marchello	12
Grilled Chicken, fresh mozzarella, and tomato	
Sausage and Broccoli Rabe	12
Garlic and oil	
Sausage, Pepper and Onion	12
Light marinara	
Hero Extras	
Mozzarella cheese, olives, onions, mushrooms, sweet peppers, cherry peppers	2
Anchovies, broccoli rabe, bacon, baby spinach	3
Fresh mozzarella, artichoke hearts, gorgonzola cheese	4
Sauce Substitutions	2
Vodka or Marinara	
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	10
Red or White Clam	13
House Salad Dressing	6

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