

# Take Out Menu



## Antipasti Caldo

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

## Antipasti Freddi

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

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|    | <b>Tortellini Boscaiola</b>   |
|    | Cheese tortellini with wild mushrooms, & pancetta in a cream sauce                            |
| 26 | <b>Spaghetti con Polpettine</b>   |
| 15 | Mini meatballs with tomato sauce  |
|    | <b>Pasta</b>  |
| 13 | Marinara, Meat, Garlic & Oil, or Vodka Sauce  |
|    | <b>Gnocchi (Potato Pasta)</b>   |
| 5  | Bolognese or Pesto Marinara   |
| 12 | <b>Ravioli di Ricotta al Forno</b>  |
|    | Cheese filled, with tomato sauce & mozzarella cheese  |
| 11 | <b>Manicotti al Forno</b>   |
| 18 | Seasoned ricotta filling with tomato sauce & mozzarella cheese                                |
|    | <b>Fettuccine Alfredo</b>   |
| 15 | with Chicken  |
|    | with Shrimp   |
| 17 | <b>Dalla Griglia</b>  |
| 19 | <b>Salmone di Laura</b>   |
| 15 | Grilled salmon with red onions, capers & fresh herbs, served with a chilled lemon vinaigrette |
| 16 | <b>Petti di Pollo Paillard</b>  |
|    | Marinated grilled boneless chicken breasts  |
| 12 | <b>Filetto di Manzo</b>   |
|    | 1 1/2 oz grilled filet mignon   |
| 16 | <b>Costoletta di Vitello</b>  |
|    | Marinated grilled veal chop   |
|    | <b>Costoletta di Maiale</b>   |
|    | Grilled pork chop served with apple sauce   |
| 33 | <b>Costoletta D'agnello</b>   |
|    | 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.

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|  | <b>Agnello (Lamb shank)</b> | MP |
|  | <b>Maiale (Pork shank)</b>  | 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)**

**Vitello (Veal)**

### Casanova

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

**Pollo (Chicken)**

**Vitello (Veal)**

### Saltimbocca

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

**Pollo (Chicken)**

**Vitello (Veal)**

### Sorrentino

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

**Pollo (Chicken)**

**Vitello (Veal)**

### 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

11 oz 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

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

Chilean sea bass pan seared in a rosemary wine sauce

### Gamberoni Parmigiana

Breaded shrimp with tomato sauce & melted mozzarella

### Salmone Fiorentino

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

### Gamberoni di Antonio

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

### Marinara or Fra Diavolo

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

### Calamari

### Gamberoni (Shrimp)

### Scungilli

### Frutti di Mare Fra Diavolo

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

### Sogliola Incrostata con Zucchini

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

### Code D'Aragosta Oreganate

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

## Risotti

### Risotto Al Funghi

Wild mushrooms in a light brown sauce. with mozzarella cheese

### Risotto Al Pescatore

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

## Piatti Vegetariani

### Melanzane Parmigiana

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

## American Fare

### Cheeseburger Hero

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

### Cheeseburger

### Cheeseburger Deluxe

with lettuce, tomato and French fries

### Hamburger

### Hamburger Deluxe

with lettuce, tomato and French fries

### Hog Dogs with Fries

### Chicken Fingers and Fries

### Mac 'n Cheese

### French Fries

## Contorni

### Broccoli Rabe

Sautéed in garlic & oil

### Sautéed with Garlic & Oil

Broccoli, spinach, or zucchini

### Potato Croquettes (2)

### or Rice Balls (2)

### Sausage (2) or Mini Meatballs (6)

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](http://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,
- 11 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)
- 13 Gamberoni (Shrimp)
- 11 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
- 12 Marchello
- 12 Grilled Chicken, fresh mozzarella, and tomato
- 16 Sausage and Broccoli Rabe
- 12 Garlic and oil
- 15 Sausage, Pepper and Onion
- 12 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
- 12 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](http://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