



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, Hot Cherry Peppers, Sweet Peppers,**
- 11 **Mushrooms, Broccoli, Spinach, Olives, Artichokes, Anchovies, Sautéed Fresh**
- 12 **Tomato, Sundried Tomato, Onions** 2.00 each
- 12 **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
- 12 **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**
- 12 Grilled Chicken, fresh mozzarella, and tomato
- 16 **Sausage and Broccoli Rabe**
- 12 Garlic and oil
- 15 **Sausage, Pepper and Onion**
- 12 Light marinara
- 14 **Hero Extras**
- 12 **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 11.00 each

Please see elisasrestaurant.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



Appetizers

Charcuterie Board	28
Chef selected artisan Italian cheeses, meats and accomplishments	
Goat Cheese Crostini	13
Caramelized onion, goat cheese, and bacon served over toasted crostini bread	
Fig Crostini	15
Fig jam brie spread and prosciutto di parma	
Eggplant Rollatini	12
Eggplant rolled with spinach and ricotta topped with tomato sauce and mozzarella	
Tomato Bruschetta	13
Fire-roasted Italian bread topped with seasonal tomato, garlic, and fresh herbs	
Shrimp Cocktail GF	15
Grilled Portobello Stack GF	14
Grilled portobello mushrooms layered with fire-roasted peppers, tomatoes, mozzarella cheese and a balsamic reduction	
Baked Clams Oreganata	12
8 local whole little neck clams with Italian-seasoning	
Fried Calamari	16
Elisa's own crispy calamari, like no other. Traditionally fried, uniquely delicious	
Calamari Verde	18
Tossed with arugula, avocado and lemon	
Mozzarella Sticks	11
With tomato dipping sauce	

Elisa's Rice Balls	13
Homemade rice balls with mixed vegetable risotto served with a bechamel dipping sauce	
Blueberry Meatballs GF	15
Veal and beef meatballs prepared with caramelized onions, Gorgonzola cheese, and fresh blueberries. Served in a port wine sauce	
Roasted Cauliflower GF	14
Whole, oven-roasted cauliflower, topped with pecorino Romano cheese, and bechamel dipping sauce	

Crispy Sausage Wrap	14
Stuffed with sausage, broccoli rabe, and mozzarella served in a light marinara sauce drizzled with bechamel	
Mussels or Clams (Your Way)	15
Bianco GF (white wine garlic sauce)	
Possillipo GF (red sauce with garlic and fresh herbs)	
Oreganata (garlic white wine and toasted aromatic breadcrumbs)	
Clams on a Half Shell GF	
Half dozen raw local little neck clams	
A full dozen is even better	
Pizzetta Margherita	12
Tomato sauce, basil and mozzarella cheese	
Fried Zucchini	14
Fried zucchini strips served with horseradish dipping sauce	

Soup

Minestrone (Vegetarian)	6/10
Vegetable Italian soup	
Chicken Noodle	6/10
Tortellini in Brodo	6/10
Chicken consume with cheese tortellini	
Pasta E Fagioli (Vegetarian)	6/10
Traditional Italian soup with fresh pasta and beans	

Salad

Burrata Salad	17
Burrata cheese over a bed of arugula, vine-ripened fire-roasted tomato, basil vinaigrette, and crostini bread	
House Harvest Blend	12
Tricolore	15
Arugula, endive, and radicchio	
Caesar	15
Romaine lettuce, croûtons, with our house-made Caesar dressing	
Warm Spinach Salad	16
Spinach, bacon and mushrooms with warm vinaigrette	

Pasta

Nonna's Ragù	26
Meatballs, sausage, and pork tenderloin, slow-cooked in a traditional red sauce and served over pappardelle pasta	
Penne Villa	21
Scallops and shrimp in a pink sauce	
Spaghetti with Meatballs	21
Baked Ravioli	19
Orecchiette Broccoli Rabe & Sausage	21
Little ear pasta, sautéed garlic and oil, sausage and broccoli rabe	

Pear Saccottini	23
Pasta "purses" stuffed with pear and 4 cheeses. Served in a light white cream sauce with sun-dried tomatoes	
Rigatoni Spinach Pesto	21
House-made spinach pesto sautéed with grilled chicken and sundried tomato, sprinkled with pecorino Romano cheese	

Gnocchi Bolognese (Potato Pasta)	21
Pasta	18
Marinara, Meat, Garlic and Oil, Vodka Sauce or Alfredo	
Linguine	21
White or red clam sauce	
Baked Manicotti	21
Tortellini Boscaiola	21
Cheese tortellini with mushrooms, and pancetta in a cream sauce	

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.	
Lamb shank	MP
Pork shank	29

Elisa's can make many of our dishes fit your dietary needs/restrictions.

By Land

Parmigiana, Francese & Marsala	26
Prepared in any one our favorite traditional styles	
Chicken	22
Veal	26
Casanova	
Breaded cutlet, peas, mushrooms, and prosciutto in a pink sauce topped with melted mozzarella	
Chicken	24
Veal	26
Sorrentino	
Pan seared with prosciutto, eggplant and mozzarella in a red sauce with white wine	
Chicken	24
Veal	26
Chicken Scarpariello	25
Chicken on the bone sautéed with sausage, hot cherry peppers, and potatoes, in a garlic and white wine lemon sauce with rosemary essence	
Chicken Rollatini	25
Chicken breast stuffed with spinach, prosciutto, and mozzarella lightly battered in a white wine sauce with mushrooms and onions	
Chicken Portofino	24
Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese	
Veal Chop Valdostano GF	38
A succulent grilled Veal Chop topped with prosciutto and mozzarella in a cognac vermouth sauce	
Lamb Chops Oreganata	38
Fire grilled, breadcrumb encrusted lamb chops	
Pork Chop San Marzano	31
Breaded 12oz prime pork chop under a seasonal tomato salad with garlic and fresh herbs	
Pork Chop DiVarano GF	32
Grilled 12oz prime pork chop with cherry peppers, Italian sausage, onions, sautéed with roasted garlic and a splash of apricot brandy	
Filet Mignon Fantasia GF	38
Pan seared filet mignon in a brown sauce with mushrooms, topped with mozzarella and onion	

Tripe Napolitana GF	26
Elisa's traditional Italian delicacy sautéed with garlic, fresh herbs in a red sauce	

From the Grill

Any of our Entrees can be grilled to accommodate gluten allergies. Please ask your server when ordering.

All entrees are served with a side of pasta in tomato sauce, vegetable of the day, or potato croquets.

By Sea

Shrimp Parmigiana	27
Shrimp Antonio	27
Shrimp sautéed in a white wine sauce with garlic, lemon, and ripe-vine, fire-roasted tomatoes over a bed of linguini	
Salmon Fiorentina GF	27
Atlantic salmon fillet over a bed of spinach in a chardonnay tomato broth	
Fillet of Sole Oreganata	27
Baked fillet of sole sautéed in white wine, topped with seasoned breadcrumbs	
Baramundi GF	32
Asian Sea Bass served with mushrooms and ripe-vine, fire-roasted tomatoes, in a white wine garlic sauce, with a bechamel drizzle	
Marinara or Fra Diavolo (spicy)	
Plump tomato sauce with fresh herbs and garlic, served mild or spicy over linguini	
Calamari	22
Shrimp	27
Seafood Combo (shrimp, clams, mussels, calamari)	31
Vegetarian	
Eggplant Parmigiana	23
Layered eggplant (soft batter) baked with tomato sauce and mozzarella	

Sides

Sautéed in garlic & oil or Steamed	
Broccoli Rabe	11
Broccoli	9
Spinach	9
Zucchini	9
Potato Croquettes (2)	6

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

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 by land or sea, are served with a side of pasta, vegetable, or potato croquettes.

Check our FaceBook page for weekly specials, upcoming events, and more

Join our mailing list and receive promotions at elisasrestaurant.com