



## Appetizers

### Starters

<p><b>Charcuterie Board</b> 28          Chef selected artisan Italian cheeses, meats and accomplishments  <i>Chef suggestion: Aperol Spritzer</i></p>	<p><b>Goat Cheese Crostini</b> 13          Caramelized onion, goat cheese, and bacon served over toasted crostini bread  <i>Chef suggestion: Negroni</i></p>	<p><b>Fig Crostini</b> 15          Fig jam brie spread and prosciutto di parma  <i>Chef suggestion: Sage Fig Cocktail</i></p>
<p><b>Eggplant Rollatini</b> 12          Eggplant rolled with spinach and ricotta topped with tomato sauce and mozzarella</p> <p><b>Tomato Bruschetta</b> 13          Fire-roasted Italian bread topped with seasonal tomato, garlic, and fresh herbs</p> <p><b>Shrimp Cocktail GF</b> 15</p> <p><b>Grilled Portobello Stack GF</b> 14          Grilled portobello mushrooms layered with fire-roasted peppers, tomatoes, mozzarella cheese and a balsamic reduction</p> <p><b>Baked Clams Oreganata</b> 12          8 local whole little neck clams with Italian-seasoning</p> <p><b>Fried Calamari</b> 16          Elisa's own crispy calamari, like no other. Traditionally fried, uniquely delicious</p>	<p><b>Calamari Verde</b> 18          Tossed with arugula, avocado and lemon</p> <p><b>Mozzarella Sticks</b> 11          With tomato dipping sauce</p> <div style="border: 1px solid red; padding: 5px;"> <p><b>Elisa's Rice Balls</b> 13              Homemade rice balls with mixed vegetable risotto served with a bechamel dipping sauce</p> <p><b>Blueberry Meatballs GF</b> 15              Veal and beef meatballs prepared with caramelized onions, Gorgonzola cheese, and fresh blueberries. Served in a port wine sauce</p> <p><b>Roasted Cauliflower GF</b> 14              Whole, oven-roasted cauliflower, topped with pecorino Romano cheese, and bechamel dipping sauce</p> </div>	<p><b>Crispy Sausage Wrap</b> 14          Stuffed with sausage, broccoli rabe, and mozzarella served in a light marinara sauce drizzled with bechamel</p> <p><b>Mussels or Clams (Your Way)</b> 15  <b>Bianco GF</b> (white wine garlic sauce)  <b>Possillipo GF</b> (red sauce with garlic and fresh herbs)  <b>Oreganata</b> (garlic white wine and toasted aromatic breadcrumbs)</p> <p><b>Clams on a Half Shell GF</b>          Half dozen raw local little neck clams 11          A full dozen is even better 18</p> <p><b>Pizzetta Margherita</b> 12          Tomato sauce, basil and mozzarella cheese</p> <p><b>Fried Zucchini</b> 14          Fried zucchini strips served with horseradish dipping sauce</p>

### Soup

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

### Salad

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

### Pasta

<p><b>Nonna's Ragù</b> 26 Meatballs, sausage, and pork tenderloin, slow-cooked in a traditional red sauce and served over pappardelle pasta</p> <p><b>Penne Villa</b> 21 Scallops and shrimp in a pink sauce</p> <p><b>Spaghetti with Meatballs</b> 21</p> <p><b>Baked Ravioli</b> 19</p> <p><b>Orecchiette Broccoli Rabe &amp; Sausage</b> 21 Little ear pasta, sautéed garlic and oil, sausage and broccoli rabe</p>	<div style="border: 1px solid red; padding: 5px;"> <p><b>Pear Saccottini</b> 23 Pasta "purses" stuffed with pear and 4 cheeses. Served in a light white cream sauce with sun-dried tomatoes  <i>Chef suggestion: Syrah</i></p> <p><b>Rigatoni Spinach Pesto</b> 21 House-made spinach pesto sautéed with grilled chicken and sundried tomato, sprinkled with pecorino Romano cheese  <i>Chef suggestion: Sauvignon Blanc</i></p> </div>	<p><b>Gnocchi Bolognese (Potato Pasta)</b> 21  <i>Chef suggestion: Chianti</i></p> <p><b>Pasta</b> 18 Marinara, Meat, Garlic and Oil, Vodka Sauce or Alfredo</p> <p><b>Linguine</b> 21 White or red clam sauce</p> <p><b>Baked Manicotti</b> 21</p> <p><b>Tortellini Boscaiola</b> 21 Cheese tortellini with mushrooms, and pancetta in a cream sauce  <i>Chef suggestion: Chardonnay</i></p>
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**Substitute whole wheat or gluten free pasta in any of our pasta dishes for an additional 3.00.  
 Add grilled chicken \$4.00 or sautéed shrimp \$5.00.**



## By Land

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

## From the Grill

Any of our Entrees can be grilled to accommodate gluten allergies. At Elisa's, we can modify most dishes to your dietary needs. 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.**

## 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 your server for details.

<b>Lamb Shank</b>	<b>MP</b>
<i>Chef suggestion: Barolo</i>	
<b>Pork Shank</b>	<b>29</b>
<i>Chef suggestion: Sangiovese</i>	

## By Sea

<b>Shrimp Parmigiana</b>	<b>27</b>	<b>Baramundi GF</b>	<b>32</b>
<b>Shrimp Antonio</b>	<b>27</b>	Asian Sea Bass served with mushrooms and ripe-vine, fire-roasted tomatoes, in a white wine garlic sauce, with a bechamel drizzle	
Shrimp sautéed in a white wine sauce with garlic, lemon, and ripe-vine, fire-roasted tomatoes over a bed of linguini		<i>Chef suggestion: Pinot Noir</i>	
<i>Chef suggestion: Sauvignon Blanc</i>		<b>Marinara or Fra Diavolo (spicy)</b>	
<b>Salmon Fiorentino GF</b>	<b>27</b>	Plump tomato sauce with fresh herbs and garlic, served mild or spicy over linguini	
Atlantic salmon fillet over a bed of spinach in a chardonnay tomato broth		<b>Calamari</b>	<b>22</b>
<b>Fillet of Sole Oreganata</b>	<b>27</b>	<b>Shrimp</b>	<b>27</b>
Baked fillet of sole sautéed in white wine, topped with seasoned breadcrumbs		<b>Seafood Combo (shrimp, clams, mussels, calamari)</b>	<b>31</b>
<i>Chef suggestion: Chardonnay</i>		<i>Chef suggestion: Prosecco</i>	

## Sides

<b>Sautéed in garlic &amp; oil or Steamed</b>	
<b>Broccoli Rabe</b>	<b>11</b>
<b>Broccoli</b>	<b>9</b>
<b>Spinach</b>	<b>9</b>
<b>Zucchini</b>	<b>9</b>
<b>Potato Croquettes (2)</b>	<b>6</b>

## Vegetarian

<b>Eggplant Parmigiana</b>	<b>23</b>
Layered eggplant (soft batter) baked with tomato sauce and mozzarella	
<i>Chef suggestion: Montepulciano</i>	

**All food at Elisa's is made to order and prepared fresh.**

Ask your server for our extensive wine list as well as our bar cocktails menu

Bottled natural or sparkling water 8

Please, relax and enjoy.