



Desserts

All desserts are 11.00 each

Wine & Beer

Offering wines from across the globe,
all available for takeout.

Specialty Nights

Our Specialty Night menus
are available for takeout

Please see elisasrestaurant.com
for details

Pizzetti

Traditional 12" round thin crust pizzas

Amatriciana	14
plum tomato sauce, mozzarella, bacon and fresh herbs	
Antonio's	16
tomato sauce, mozzarella, cherry peppers, meatballs, crumbled sausage and sautéed onions	
Bianca Neve	14
mozzarella, ricotta, pecorino and gorgonzola	
Biancoverde	16
broccoli, spinach, ricotta and mozzarella with a touch of garlic and fresh herbs	
Boscaiola	16
mozzarella, Prosciutto di Parma, button mushrooms and porcini mushrooms and onions	
Braccio di Ferro	14
mozzarella and spinach with fresh herbs and a touch of garlic	
Campagnola	16
mozzarella, broccoli and crumbled sausage	
Capricciosa	16
tomato sauce, mozzarella, prosciutto, artichoke and olives	
Caprese	14
sliced tomatoes, basil and mozzarella and garlic	
Contadina	18
tomato sauce, mozzarella, onions and flash seared tuna	
Crispino	16
sliced tomato, fire roasted semi sundried tomatoes, fire roasted red bell pepper, and mozzarella	
Delicata	14
zucchini, onion and a hint of garlic	
Diavolo	16
spicy marinara sauce, salami and sausage	
Dolce Vita	18
caramelized onion, fig jam, gorgonzola, prosciutto, baby spinach and mozzarella	
Funghi	16
tomato sauce, mozzarella, button mushrooms, and fresh porcini	
Gamberetti	18
tomato sauce, mozzarella, bacon, shrimp and gorgonzola	
Lacrime	14
sautéed Vidalia onions, pecorino romano cheese, and topped with toasted breadcrumbs	
Magra	18
grilled chicken, spinach, broccoli, mozzarella and fire roasted semi sundried tomatoes	
Margherita	13
tomato sauce and mozzarella	

Marinara	13
garlic, basil, plum tomato sauce and mozzarella	
Neapolitan	14
tomato sauce, mozzarella and anchovies	
Ortolana	16
mozzarella, zucchini, and pepperoni	
Paesano	18
sausage, white kidney bean, broccoli-rabe, mozzarella and garlic	
Patate	14
potato, onion, rosemary and garlic	
Pepperoni	14
tomato sauce, mozzarella and pepperoni	
Polpette	14
tomato sauce, mozzarella and meatballs	
Primavera	16
mozzarella, zucchini, yellow squash, eggplant, broccoli and fire roasted semi sundried tomatoes	
Prosciutto Cotto	16
tomato Sauce, Prosciutto di Parma and mozzarella	
Putanesca	18
olives, shrimp, capers, anchovies, pecorino romano cheese and mozzarella	
Quattro Formaggi	14
tomato sauce, mozzarella, ricotta, pecorino and gor- gonzola	
Salmone	16
tomato sauce, mozzarella, salmon, onions, capers and cream	
Salsiccia	14
tomato sauce, mozzarella and sausage	
Siciliana	14
tomato sauce, mozzarella and eggplant	

Pizzetti Extras

Anchovies, arugula, bacon, broccoli, broccoli-rabe, capers, eggplant, fire roasted red bell pepper, fire roasted semi sundried tomatoes, garlic, Gorgonzola, hot cherry peppers, meatball, mozzarella cheese, mushrooms, olives, onion, pepperoni, potatoes, Prosciutto di Parma, ricotta, Sausage, sautéed fresh tomato, spinach, zucchini	2.00 each
Artichokes, fresh porcini, grilled chicken, salmon, shrimp	4.00 each

Heroes

Parmigiana (With mozzarella and tomato sauce) Prepared in any one our favorite traditional styles	11
Eggplant	11
Chicken	11
Meatball	11
Sausage	11
Veal	13
Shrimp	14

Crispy Chicken Club	11
Breaded cutlet with lettuce, tomato, and mayo	
Egg Hero	11
Add any or all, potatoes, peppers, mushrooms, sausage, and pepperoni	
The Elisa's	11
Breaded portobello, marinara, fire-roasted red bell pepper, and mozzarella	
Grilled Chicken Club	11
Seasoned cutlet with lettuce, tomato, and our famous house vinaigrette	
Italian Hero	14
Mortadella, prosciutto, Genoa salami, provolone, pepperoni, and arugula	
Laura's	14
Grilled chicken with broccoli rabe, cherry peppers, garlic and oil	
Marcello's	12
Grilled chicken with fresh mozzarella, baby spinach, tomato, and our famous house vinaigrette	
Olivia's	12
Grilled portobello with fire-roasted red bell pepper, mozzarella, and a balsamic drizzle	
Romano	13
Grilled chicken with burrata mozzarella, tomato, arugula, and pesto	
Sausage & Broccoli Rabe	12
Elisa's delicious sausage, italian broccoli with garlic and oil	
Sausage, Pepper, & Onion	12
Elisa's delicious sausage, sautéed peppers and onions in a light marinara	
Vesuvio	15
Breaded veal with sautéed yellow squash, zucchini, eggplant in a marinara sauce with mozzarella	

Hero Extras

Add-ons	1
Sauce, mozzarella, or grated cheese	
Bronze enhancements	2
Arugula, baby spinach, broccoli, fire-roasted red bell pepper, fire-roasted semi sundried tomatoes, garlic, hot cherry peppers, mozzarella cheese, mushrooms, olives, onions, ricotta, zucchini	
Silver enhancements	3
Anchovies, bacon, broccoli rabe, crumbled sausage, eggplant, meatball, pepperoni, Prosciutto di Parma	
Gold enhancements	4
Artichoke hearts, gorgonzola cheese	
Substitutions	
Tomato, alla vodka, pesto, marinara, fra diavolo (spicy)	
Garlic bread	3

Appetizers

Charcuterie Board	29
Chef selected artisan Italian cheeses, meats and accomplishments	
Goat Cheese Crostini	14
Caramelized onion, goat cheese, and bacon served over toasted crostini bread	
Fig Crostini	16
Fig jam brie spread and prosciutto di parma	
Eggplant Rollatini	13
Eggplant rolled with spinach and ricotta topped with tomato sauce and mozzarella	
Tomato Bruschetta	14
Fire-roasted Italian bread topped with seasonal tomato, garlic, and fresh herbs	
Shrimp Cocktail GF	16
Grilled Portobello Stack GF	15
Grilled portobello mushrooms layered with fire-roasted peppers, tomatoes, mozzarella cheese and a balsamic reduction	
Baked Clams Oreganata	13
8 local whole little neck clams with Italian-seasoning	
Fried Calamari	17
Elisa's own crispy calamari, like no other. Traditionally fried, uniquely delicious	
Calamari Verde	19
Tossed with arugula, avocado and lemon	
Mozzarella Sticks	12
With tomato dipping sauce	

Elisa's Rice Balls	14
Homemade rice balls with mixed vegetable risotto served with a bechamel dipping sauce	
Blueberry Meatballs GF	16
Veal and beef meatballs prepared with caramelized onions, Gorgonzola cheese, and fresh blueberries. Served in a port wine sauce	
Roasted Cauliflower GF	15
Whole, oven-roasted cauliflower, topped with pecorino Romano cheese, and bechamel dipping sauce	

Crispy Sausage Wrap	15
Stuffed with sausage, broccoli rabe, and mozzarella served in a light marinara sauce drizzled with bechamel	
Mussels or Clams (Your Way)	16
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	12
A full dozen is even better	19
Pizzetta Margherita	13
Tomato sauce, basil and mozzarella cheese	
Fried Zucchini	15
Fried zucchini strips served with horseradish dipping sauce	

Soup

Minestrone (Vegetarian)	7/11
Vegetable Italian soup	
Chicken Noodle	7/11
Tortellini in Brodo	7/11
Chicken consume with cheese tortellini	
Pasta E Fagioli (Vegetarian)	7/11
Traditional Italian soup with fresh pasta and beans	

Salad

Burrata Salad	18
Burrata cheese over a bed of arugula, vine-ripened fire-roasted tomato, basil vinaigrette, and crostini bread	
House Harvest Blend	13
Tricolore	16
Arugula, endive, and radicchio	
Caesar	16
Romaine lettuce, croûtons, with our house-made Caesar dressing	
Warm Spinach Salad	17
Spinach, bacon and mushrooms with warm vinaigrette	

Pasta

Nonna's Ragù	27
Meatballs, sausage, and pork tenderloin, slow-cooked in a traditional red sauce and served over pappardelle pasta	
Penne Villa	22
Scallops and shrimp in a pink sauce	
Spaghetti with Meatballs	22
Baked Ravioli	20
Orecchiette Broccoli Rabe & Sausage	22
Little ear pasta, sautéed garlic and oil, sausage and broccoli rabe	

Pear Saccottini	24
Pasta "purses" stuffed with pear and 4 cheeses. Served in a light white cream sauce with sun-dried tomatoes	
Rigatoni Spinach Pesto	22
House-made spinach pesto sautéed with grilled chicken and sundried tomato, sprinkled with pecorino Romano cheese	

Gnocchi Bolognese (Potato Pasta)	22
Pasta	19
Marinara, Meat, Garlic and Oil, Vodka Sauce or Alfredo	
Linguine	22
White or red clam sauce	
Baked Manicotti	22
Tortellini Boscaiola	22
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	30

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

By Land

Parmigiana, Francese & Marsala	
Prepared in any one our favorite traditional styles	
Chicken	23
Veal	27
Casanova	
Breaded cutlet, peas, mushrooms, and prosciutto in a pink sauce topped with melted mozzarella	
Chicken	25
Veal	27
Sorrentino	
Pan seared with prosciutto, eggplant and mozzarella in a red sauce with white wine	
Chicken	25
Veal	27
Chicken Scarpariello	26
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	26
Chicken breast stuffed with spinach, prosciutto, and mozzarella lightly battered in a white wine sauce with mushrooms and onions	
Chicken Portofino	25
Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese	
Veal Chop Valdostano GF	39
A succulent grilled Veal Chop topped with prosciutto and mozzarella in a cognac vermouth sauce	
Lamb Chops Oreganata	39
Fire grilled, breadcrumb encrusted lamb chops	
Pork Chop San Marzano	32
Breaded 12oz prime pork chop under a seasonal tomato salad with garlic and fresh herbs	
Pork Chop DiVarano GF	33
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	39
Pan seared filet mignon in a brown sauce with mushrooms, topped with mozzarella and onion	

Tripe Napolitana GF	27
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	28
Shrimp Antonio	28
Shrimp sautéed in a white wine sauce with garlic, lemon, and ripe-vine, fire-roasted tomatoes over a bed of linguini	
Salmon Fiorentina GF	28
Atlantic salmon fillet over a bed of spinach in a chardonnay tomato broth	
Fillet of Sole Oreganata	28
Baked fillet of sole sautéed in white wine, topped with seasoned breadcrumbs	
Baramundi GF	33
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	23
Shrimp	28
Seafood Combo (shrimp, clams, mussels, calamari)	32
Vegetarian	
Eggplant Parmigiana	24
Layered eggplant (soft batter) baked with tomato sauce and mozzarella	

Sides

Sautéed in garlic & oil or Steamed	
Broccoli Rabe	12
Broccoli	10
Spinach	10
Zucchini	10
Potato Croquettes (2)	7

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

All prices are subject to change.

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