# Monday: Shrimp Night

Choose any of the following shrimp dishes served with choice of salad or soup du jour, and accompanied by a side of pasta with tomato sauce or vegetable du jour for only 25.95

\*Rosalia Sautéed with roasted peppers, mushrooms, white wine

and a drop of tomato sauce topped with mozzarella

Parm Breaded with tomato sauce and topped with mozzarella

Fried Breaded and fried

\*Francese Egg-battered & sautéed with white wine and lemon

Baked in white wine & topped with toasted aromatic breadcrumbs Oreganata

\*Fra Diavolo Sautéed in a spicy plum red sauce with garlic and fresh herbs

\*Scampi Sautéed with white wine,

lemon and garlic

\*Chablisiennes Sautéed with white wine,

garlic and toasted almonds

Sautéed in a pink sauce \*Primavera

with mixed vegetables

\*Gorgonzola Sautéed with beas and

mushrooms in a gorgonzola

cheese sauce

\*Grilled Marinated in olive oil, lemon,

served in a balsamic reduction

with fresh herbs

\*Picatta Sautéed with capers, lemon,

and white wine

Braised with marsala. \*Fantasia

mushrooms, and topped

with mozzarella

\*Ricardo Sautéed with prosciutto,

> marsala, and a drop of tomato sauce

\*Marinara Sautéed with a plum red

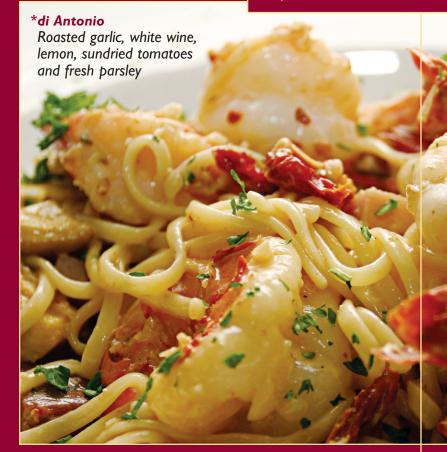
sauce and fresh herbs

**Bottled** natural or sparkling water

### Please note

Our complete menu is available every day of the week including on specialty menu nights

Additional culinary creations by Chef Paolo available every day, ask your server for details



\*Gluten free

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# Tuesday: Pasta Night

### Any pasta dish served with our house salad for only 19.95

### Angel Hair Carbonara

Sautéed pancetta with onions & egg, white wine in a white sauce

### Angel's Hair Filetto di Pomodoro

In a plum red sauce with prosciutto and onions

### Baked Cheese Ravioli (House Made)

Ricotta filled, topped with tomato sauce and mozzarella

### Baked Ziti Siciliana

Eggplant, ricotta, mozzarella in a tomato sauce

### Cirioli alle Noci

Linguine pasta, with a roasted walnut cream sauce, topped with toasted bread crumbs and pecorino romano cheese

### Fettuccine Alfredo (House Made)

Cream sauce

### Fettuccine Casalinga (House Made)

Peas, mushrooms, and prosciutto in a pink sauce

### Orecchiette all Cime di Rabe

Orecchiette with broccoli rabe in a light garlic and oil. The pasta's "little ears," as "orecchiette" translates, are the perfect shape to scoop up the chunkier sauce.

### Penne Biancaneve

Gorgonzola, ricotta, pecorino, and mozzarella in a cream sauce

### Penne with Broccoli

Sautéed in garlic and oil

### Penne Genovese

All about one herb, basil, it is a green paste of basil, olive oil, garlic and cheese

### Bottled natural or sparkling water

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### Penne Mollicata

Chopped onions tomatoes, extra virgin olive oil, red wine, and topped with mollica (the soft inside of the bread) with a hint of hot pepper-flavored olive oil (Chef Paolo Lava Oil)

### Penne Pomodoro

Prepared in our signature tomato sauce

### Penne Smeraldo

Spinach and ricotta in a tomato sauce

### Penne Quattro Formaggi

Gorgonzola, ricotta, pecorino, and mozzarella with tomato sauce

### Penne Zuccotto

Sautéed zucchini with garlic and oil

### Rigatoni Pesto Marinara

Garlic and fresh basil pesto in a plum tomato sauce

### Rigatoni with Roasted Cauliflower

Garlic, extra virgin olive oil, semi-whole tomatoes, and pecorino romano cheese

#### Rigatoni Vodka

Pink vodka sauce

### Spaghetti Aglio e Olio

Sautéed with garlic and olive oil

### Spaghetti alle Acciughe

Sautéed with garlic, oil, anchovies, and a pinch of red pepper flakes

### Spaghetti Cacio e Pepe

"Cacio e Pepe" means "cheese and pepper" in several central Italian dialects. Black pepper, Pecorino Romano cheese, and pasta

### Spaghetti Marinara

Virgin olive oil, chopped garlic, whole red in a plum red sauce with fresh Basil.

### Spaghetti Puttanesca

Capers, olives, anchovies in a plum red sauce with garlic

#### Additional selections on reverse side



### Any pasta dish served with our house salad for only 20.95

### Baked Manicotti (House Made)

Ricotta filled and topped with tomato sauce and mozzarella

### Gnocchi Bolognese (House Made)

Potato pasta in a pink meat sauce made of beef, veal, and pork

#### Penne alla Norcina Rosso

Onions, sausage, and cream, with the addition of chopped plum tomatoes.

### Penne Arrabiata with Sausage

In a marinara sauce with sausage and hot cherry peppers (Chef Paolo Lava Oil)

### Penne Pomodoro con Salsa di Carne

Prepared in Elisa's own meat sauce

#### Penne Primavera

Sautéed mixed vegetables with garlic and oil

### Penne al Salmone

Chopped salmon sautéed in a pink sauce with white wine and capers

### Rigatoni Calabrese

In a red sauce with onions, sausage, ricotta, and a hint of red wine and hot peppers (Chef Paolo Lava Oil)

### Rigatoni Broccolirabe & Sausage

Sautéed with garlic and oil

Rigatoni, Chicken, Broccoli & Sun Dried Tomatoes Sautéed in garlic and oil

### Rigatoni Spinach Pesto

House-made spinach pesto sautéed with grilled chicken and sundried tomato, sprinkled with pecorino Romano cheese

### Spaghetti con Polpettine

Mini beef meatballs with tomato sauce

#### Tortellini Au Gratin

Cheese tortellini in a cream sauce with toasted pecorino romano cheese

### Tortellini Bolognese

Cheese tortellini in Bolognese sauce, known in Italian as ragù alla bolognese, is a meat-based sauce originating from Bologna, Italy

### Any pasta dish served with our house salad for only 21.95

### Cavatelli alla Caminadese (House Made)

Gnocchi shaped pasta made from durum wheat served with a sausage, tomato and saffron sauce

### Gnocchi alla Gorgonzola

Potato pasta in a Gorgonzola cream sauce

### Linguine

White or red clam sauce

### Pasta alla Norma.

Mezzi rigatoni sautéed eggplant, grated ricotta salata cheese, basil, capers, olives, and a touch of tomato sauce

### Bottled natural or sparkling water

### Optional add-ons

Gluten free or whole wheat pasta are available for an additional \$2

Add chicken, meatballs, sausage or shrimp to your meal for an additional \$4

### Pasta Rollo (House Made)

Wide pasta like lasagna sheets rolled with ricotta, chop meat and spinach in a red sauce with melted fresh mozzarella

### Pear Sacattini (House Made)

Pasta "purses" stuffed with pear and 4 cheeses. Served in a light white cream sauce with sun-dried tomatoes

### Penne Villa

Scallops and shrimp in a pink sauce

### Tortellini Boscaiola

Cheese tortellini with wild mushrooms and pancetta in a cream sauce

### Additional selections on reverse side

## Wednesday: Chicken Night

Any chicken entree below comes with your choice of a salad or soup du jour, as well as a side of pasta with tomato sauce or vegetable du jour for only 22.95

Alla Gallo Breast of chicken sautéed with arugula and diced tomatoes

in a white wine sauce topped with mozzarella

Alla Romana Chicken breast sautéed with artichokes, mushrooms,

onion & white wine with a touch of tomato sauce

Cacciatore Chicken on the bone braised in a red sauce with red wine,

mushrooms, and onions

Campagnola Roast chicken on the bone with peppers and potatoes

served in a red sauce with a touch of red wine and onions

Cardinale Chicken breast topped with prosciutto, roasted peppers

and mozzarella in a red sauce with white wine

Casanova Breaded and served with peas, mushrooms, & prosciutto in a pink

sauce topped with melted mozzarella

Cordon Bleu Breaded chicken breast filled with prosciutto, gruyère and swiss

cheese in a brown mushroom sauce

Francese Chicken breast egg-battered then sautéed in a white wine

and lemon sauce

In a Wallet Breaded Chicken breast wrapped with eggplant

in a red sauce topped with mozzarella

Marsala Chicken breast sautéed with mushrooms and onions

served in a brown sauce with Marsala wine

Paillard Grilled chicken breast marinated in fresh herbs and lemon

Parmigiana Breaded chicken cutlet topped with fresh tomato sauce

and mozzarella

Piccata Chicken breast served in a caper, lemon and white wine sauce

Portovino Chicken breast sautéed with portobello mushrooms, cognac,

port wine topped with mozzarella

Rollatini Chicken rolled up with spinach, prosciutto and mozzarella

in a white wine sauce with mushrooms and onions

Rosalia Chicken breast sautéed with roasted peppers, mushrooms, onions,

white wine and a drop of tomato sauce topped with mozzarella

Scarpariello Chicken on the bone sautéed with sausage, hot cherry peppers,

and potatoes, in a garlic and white wine lemon sauce with a hint

of rosemary

San Marzano Breaded chicken cutlet topped with a cold tomato salad

Sorrentino Chicken breast topped with prosciutto, eggplant and mozzarella

in a red sauce with white wine

RISTORANTE Ask your server how Elisa's can make many of our dishes gluten free for your dietary needs Please note Our complete menu is available every day of the week including on specialty menu nights Additional culinary creations

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