

Elisa's
RISTORANTE

Pizzetti

Traditional 12” round thin crust pizzas

Marinara	11
Garlic, basil, plum tomato sauce, mozzarella	
Margherita	11
Tomato sauce and mozzarella	
Neapolitan	12
Tomato sauce, mozzarella, anchovies	
Siciliana	12
Tomato sauce, mozzarella, eggplant	
Funghi	14
Tomato sauce, mozzarella, wild mushrooms	
Pepperoni	12
Tomato sauce, mozzarella, pepperoni	
Quattro formaggi	14
Tomato sauce, mozzarella, ricotta, pecorino, gorgonzola	
Bianca neve	14
Mozzarella, ricotta, pecorino, gorgonzola	
Delicata	12
Zucchini, onion & a touch of garlic	
Braccio di ferro	12
Mozzarella, spinach, fresh herbs & a touch of garlic	
Patate	14
Potato, onion, rosemary, garlic	
Capricciosa	14
Tomato sauce, mozzarella, prosciutto, artichoke, olives	
Gamberetti	16
Tomato sauce, mozzarella, bacon, shrimp, gorgonzola	
Salmone	15
Tomato sauce, mozzarella, salmon, onions, capers & cream	
Diavolo	14
Spicy marinara sauce, salami, sausage	
Amatriciana	12
Plum tomato sauce, mozzarella, bacon, fresh herbs	
Salsiccia	12
Tomato sauce, mozzarella, sausage	
Caprese	14
Sliced tomatoes, basil, mozzarella & a touch of garlic	
Biancoverde	14
Broccoli, spinach, ricotta, mozzarella with a touch of garlic & fresh herbs	
Buffalo Chicken	14
Chicken, Buffalo sauce, blue cheese	

All prices are subject to change.

Pizzetti Extras

Mozzarella Cheese, Meatball, Zucchini, Pepperoni, Sausage, Bacon, Garlic, Hot Cherry Peppers, Sweet Peppers, Mushrooms, Broccoli, Spinach, Olives, Artichokes, Anchovies, Sautéed Fresh Tomato, Sundried Tomato, Onions	2.00 each
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Risotti

Risotto Al Funghi	19
Wild mushrooms in a light brown sauce. with mozzarella cheese	
Risotto Al Pescatore	31
Lobster, shrimp, calamari, mussels, scallops, & clams in a red sauce	

Piatti Vegetariani

Zucchini Casserole	19
Layered zucchini, cheese, tomato, breadcrumbs, & fresh herbs (baked)	
Melanzane Parmigiana	19
Layered eggplant (soft batter) baked with tomato sauce & mozzarella	

Dalla Griglia

Salmone di Laura	22
Grilled salmon with red onions, capers & fresh herbs, served with a chilled lemon vinaigrette	
Pesce Spada	26
Grilled swordfish	
Petti di Pollo Pailard	19
Marinated grilled boneless chicken breasts	
Filetto di Manzo	34
Grilled filet mignon medallions	
Costoletta di Vitello	36
Marinated grilled veal chop	
Costoletta di Maiale	23
Grilled pork chop served with apple sauce	
Costoletta D’agnello	38
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.	
Agnello (Lamb shank)	29
Maiale (Pork shank)	27

Pesce

Spigola Cilena Marechiaro	38
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	
Code D’Aragosta Oreganate	44
Twin 8oz lobster tails with mussels & clams in a white sauce with garlic & toasted breadcrumbs	
Sogliola Incrostata con Zucchini	22
Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, & toasted breadcrumbs	
Salmone Fiorentino	23
Filet over a bed of spinach in a red sauce with a hint of chardonnay	
Spigola Cilena Rosmarino	38
Chilean sea bass pan seared in a rosemary wine sauce	
Marinara or Fra Diavolo	19
Plump tomato sauce with fresh herbs & garlic (mild or spicy)	
Calamari	20
Gamberoni (Shrimp)	22
Scungilli	24
Gamberoni Parmigiana	19
Breaded shrimp with tomato sauce & melted mozzarella	
Gamberoni di Antonio	22
Shrimp sautéed in a white wine sauce with garlic, lemon & sundried tomato	
Pesce Spada Livornese	28
Swordfish steak seared with capers, olives, garlic, & fresh herbs in a red sauce	
Frutti di Mare Fra Diavolo	29
Shrimp, clams, mussels, calamari, & scungilli with fresh tomato sauce, garlic & herbs (mild or spicy)	

Contorni

Broccoli Rabe con Fagioli	10
Sautéed in garlic & oil with white kidney beans	
Sautéed with Garlic & Oil	8
Broccoli, spinach, or zucchini	
Sautéed Mushrooms	10
Sautéed in extra virgin olive oil plus seasoning	
Potato Croquettes (2) or Rice Balls (2)	5
Sausage (2) or Mini Meatballs (6)	6
in tomato sauce	

Extras

Extra Sauce, Mozzarella, or Grated Cheese	1.00 each
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Sauces-by-the-pint

Tomato, Marinara, or alla Vodka	5
Alfredo	6
Meat or Bolognese	7
Red or White Clam	9
House Salad Dressing	5

Desserts

All of our desserts are 8.00 each

Tira-Mi-Su
Cannoli
Italian Cheesecake
New York Cheesecake
(Regular or Sugar Free)
Salted Carmel Vanilla Crunch Cake
Apple Pie Alla Mode
Chocolate Carmel Crunch
(Gluten Free)
Chocolate Mousse
Death By Chocolate
Torta Limone (Lemon Meringue)
Profiteroles
Ricotta e Choccolato
Ricotta e Pistachio Cake
Lemon Sorbet
Italian Tartufos
(Chocolate or Spumoni)

Our Specialty Night menus are Now Available for takeout

Ask about our daily specials

All entrées in our Carne, Pesce, and Griglia sections are served with a side of pasta, vegetable, or potato croquets.

Our wine and beer list is now available for takeout.

Check our FaceBook page for additional weekly specials

Join our mailing list and receive promotions at elisasrestaurant.com

Antipasti Caldo

Rollatini di Melanzane
Eggplant rolled with spinach & ricotta topped with tomato sauce & mozzarella

Crostini Caprino e Pancetta
Caramelized onion, goat cheese, & bacon served over toasted crostini bread

Cuori di Carciofi Oreganata
Sautéed artichoke hearts with toasted aromatic breadcrumbs

Arancini di Riso alla Paolo
Homemade rice balls, mixed vegetable risotto served with a bechamel dipping sauce

Portobello alla Griglia
Grilled portobello mushrooms, roasted peppers, mozzarella cheese & a balsamic reduction

Cavolfiore Arrosto
Whole, oven-roasted cauliflower, with pecorino Romano cheese, & a bechamel dipping sauce

Vongole Oreganate
8 Italian-seasoned, whole baked clams

Bianco or Posillipo
Clams or mussels prepared Bianco style (white wine garlic sauce) or Possillipo style (red sauce with garlic & fresh herbs)

Cozze (Mussels)
Vongole (Clams)

Pizzetta Margherita
Tomato sauce, basil & mozzarella cheese

Zucchini Fritti
Fried zucchini strips served with horseradish dipping sauce

Stecchini di Mozzarella
Mozzarella sticks & a tomato dipping sauce

Antipasti Freddi

Antipasto Misto
Assorted Italian cured meats & cheeses

Cocktail di Gamberi
Shrimp cocktail

Bruschetta al Pomodoro
Grilled Italian bread topped with a chopped tomato salad

Garlic Bread
with tomato bruschetta salad

Cocktail di Vongole
Half dozen raw little neck clams
A full dozen is even better

Zuppe (by the pint)

Minestrone
Vegetable soup

Pasta in Brodo di Pollo
Chicken noodle soup

Tortellini in Brodo
Chicken consume with cheese tortellini

Pasta E Fagioli
Traditional Italian soup with fresh pasta & beans

Straciattelli
Born in the Lazio region of Italy, it's name means "little shreds", for the shreds of egg in this light brothly soup

Puree of Tuscan Bean
Cannellini beans with a touch of tomato

Insalate

Caesar
Romaine lettuce, croûtons, with our house-made Caesar dressing

Pollo (Chicken)
Gamberoni (Shrimp)

Tricolore
Arugula, endive, & radicchio

Insalata di Spinaci Tiepidi
Spinach, bacon & mushrooms with warm vinaigrette

Insalata di Isola
Mesculine salad, dried cranberries, walnuts, and sweet gorgonzola in a balsamic reduction

Del Giardino
Mixed greens

Caprese
Fresh mozzarella, tomato, with basil

Insalata Tiepida di Barbabietole
Warm beets with red onions, goat cheese, & a balsamic reduction

Calamari Salad
In a lemon garlic vinaigrette with fresh herbs served over mesclun salad

Hero

Parmigiana
Melanzane (Eggplant)
Pollo (Chicken)

Polpettine (Meatball)
Salsiccia (Sausage)
Gamberoni (Shrimp)
Vitello (Veal)

Chicken Club
Breaded chicken cutlet with lettuce & tomato and mayo

Marchello's
Breaded chicken cutlet hero with arugula, cherry peppers, olive and bbq sauce

Olivia's
Grilled chicken with broccoli rabe and cherry peppers garlic and oil

Laura's
Grilled chicken with lettuce, tomato and onion. Italian vinaigrette on the side

Grilled Portobello
Roasted peppers, mozzarella, lettuce and tomato. Italian vinaigrette on the side

Grilled Vegetable
Yellow squash, zucchini, and eggplant. Italian vinaigrette on the side

Chicken Marsala
Sweet marsala wine with mushroom and onions

Chicken Francese
Egg battered with lemon, white wine, sliced tomatoes and mozzarella cheese

Italian
Ham, salami, mortadella, prosciutto and provolone. Italian vinaigrette on the side

Sausage and Broccoli Rabe
Garlic and oil

Sausage, Pepper and Onion
Light marinara

Pepper & Egg
Potato & Egg
The Rocky
Filet Mignon with broccoli rabe, garlic and oil

Fantasia
Filet mignon in a brown sauce with onions and mozzarella cheese

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

Hero Extras

Mozzarella cheese, olives, onions, mushrooms, sweet peppers, cherry peppers

Anchovies, broccoli rabe, bacon, baby spinach
Fresh mozzarella, artichoke hearts, gorganzola cheese

Sauce Substitutions
Vodka or Marinara

Your hero on garlic bread

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
Frittatas

Choice of 2 items
Each additional item

Zucchini, Asparagus, Onions, Olives, Mushrooms, Goat Cheese, Mozzarella Cheese, Tomatoes, Gorgonzola Cheese , Artichoke Hearts

Elisa's Calamari

Fritti
Elisa's own crispy calamari, like no other

Verde
Crispy calamari tossed in a fresh avocado sauce with lime & Arugula

Limone
Crispy calamari prepared with Chef Paolo's Lava Oil, fresh lemon, & marinara sauce (spicy)

Pasta

Nonna's Ragù
Meatballs, pork tenderloin, pork sausage, & beef short rib. Slow-cooked in a traditional red sauce, served over polenta

Rigatoni Pesto di Spinaci
House-made spinach pesto sautéed with grilled chicken & sundried tomato, sprinkled with pecorino Romano cheese

Orecchiette Broccoli Rabe e Salsiccia
Little ear pasta, sautéed garlic & oil, sausage & rapini

Penne Villa
Scallops & chopped shrimp in a pink sauce

Tortellini Boscaiola
Cheese tortellini with wild mushrooms, & pancetta in a cream sauce

Spaghetti con Polpettine
Mini meatballs with tomato sauce

Linguine
White or red clam sauce

Pasta
Marinara, Meat, Garlic & Oil, or Vodka Sauce

Bucatini Puttanesca
Capers, olives, garlic & anchovies in a red sauce

Farfalle al Salmone
Sautéed salmon, capers, & onions in a pink sauce with a touch of chardonnay

Gnocchi (Potato Pasta)
Bolognese or Pesto Marinara

Lasagne al Forno
Layered pasta, meat, ricotta cheese filling, in a red sauce with mozzarella cheese

Ravioli di Ricotta al Forno
Cheese filled, with tomato sauce & mozzarella cheese

Monicotti al Forno
Seasoned ricotta filling with tomato sauce & mozzarella cheese

Fettuccine Alfredo
with Chicken
with Shrimp

Substitute whole wheat or gluten free pasta in any of our pasta dishes for an additional 2.00

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)
Saltinbocca
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)
Trippa Napolitana
An Italian delicacy sautéed with garlic, fresh herbs in a red sauce

Filetto di Manzo Fantasia
Pan seared filet mignon in a brown sauce with mushrooms, with mozzarella & onion

Costoletta di Vitello alla Troia
A succulent, grilled veal chop prepared with artichoke hearts, mushrooms, sundried tomatoes, sauteed 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, sauteed with roasted garlic & a splash of peach brandy

Costoletta D'Agnello Oreganate
Pan seared lamb chops with garlic & toasted breadcrumbs

Pollo Portofino
Chicken breast sautéed with portobello mushrooms in a port wine sauce with melted mozzarella cheese

Pollo Scarpariello
Chicken on the bone sautéed with sausage, hot cherry peppers, & potatoes, in a garlic & white wine lemon sauce

Pollo Rollatini
Chicken breast stuffed with spinach, prosciutto, & mozzarella lightly battered in a white wine sauce with mushrooms & onions