



## Antipasti

<b>Freddi</b>		
<b>Antipasto Misto</b> Assorted Italian cured meats and cheeses	24	
<b>Cocktail di Gamberi</b> Shrimp cocktail	13	
<b>Bruschetta al Pomodoro</b> Grilled Italian bread topped with a chopped tomato salad	11	
<b>Cocktail di Vongole</b> Half dozen raw little neck clams A full dozen is even better	10 16	
<b>Caldo</b>		
<b>Rollatini di Melanzane</b> Eggplant rolled with spinach and ricotta topped with tomato sauce and mozzarella	10	
<b>Crostini Caprino e Pancetta</b> Caramelized onion, goat cheese, and bacon served over toasted crostini bread	14	
<b>Cuori di Carciofi Oreganata</b> Sautéed artichoke hearts topped with toasted aromatic breadcrumbs	14	
<b>Arancini di Riso alla Paolo</b> Homemade rice balls with mixed vegetable risotto served with a bechamel dipping sauce	11	
<b>Portobello alla Griglia</b> Grilled portobello mushrooms with roasted peppers, mozzarella cheese and a balsamic reduction	14	
<b>Cavolfiore Arrosto</b> Whole, oven-roasted cauliflower, topped with pecorino Romano cheese, and bechamel dipping sauce	16	
<b>Vongole Oreganate</b> 8 Italian-seasoned, whole baked clams	12	
<b>Bianco or Posillipo</b> Clams or mussels prepared Bianco style (white wine garlic sauce) or Possillipo style (red sauce with garlic and fresh herbs)		13 15
<b>Cozze (Mussels)</b>		13
<b>Vongole (Clams)</b>		15
<b>Pizzetta Margherita</b> Tomato sauce, basil and mozzarella cheese		11
<b>Zucchini Fritti</b> Fried zucchini strips served with horseradish dipping sauce		13
<b>Stecchini di Mozzarella</b> Mozzarella sticks and tomato dipping sauce		11

## Calamari

<b>Fritti</b> Elisa's own crispy calamari, like no other	15		
<b>Limone</b> Crispy calamari prepared with Chef Paolo's Lava Oil, fresh lemon, and marinara sauce ( <i>spicy</i> )		17	
<b>Verde</b> Crispy calamari tossed in a fresh avocado sauce with lime and Arugula			17

## Zuppe

<b>Minestrone</b> Vegetable soup	9
<b>Pasta in Brodo di Pollo</b> Chicken noodle soup	9
<b>Tortellini in Brodo</b> Chicken consume with cheese tortellini	10
<b>Pasta E Fagioli</b> Traditional Italian soup with fresh pasta and beans	9

## Insalate

<b>Caesar</b> Romaine lettuce, croûtons, with our house-made Caesar dressing	13
<b>Tricolore</b> Arugula, endive, and radicchio	13
<b>Insalata di Spinaci Tiepidi</b> Spinach, bacon and mushrooms with warm vinaigrette	15
<b>Del Giardino</b> Mixed greens	12
<b>Caprese</b> Fresh mozzarella, tomato, with basil	16
<b>Insalata Tiepida di Barbabietole</b> Warm beets topped with red onions, goat cheese, and a balsamic reduction	14

## Pasta

<b>Nonna's Ragù</b> Meatballs, pork tenderloin, pork sausage, and beef short rib. Slow-cooked in a traditional red sauce, and served over polenta	31		
<b>Rigatoni Pesto di Spinaci</b> House-made spinach pesto sauteed with grilled chicken and sundried tomato, sprinkled with pecorino Romano cheese	23		
<b>Orecchiette Broccoli Rabe e Salsiccia</b> Little ear pasta, sautéed garlic and oil, sausage and rapini	22		
<b>Penne Villa</b> Scallops and chopped shrimp in a pink sauce	22		
<b>Linguine</b> White or red clam sauce	20		
<b>Tortellini Boscaiola</b> Cheese tortellini with wild mushrooms, and pancetta in a cream sauce	21		
<b>Spaghetti con Polpettine</b> Mini meatballs with tomato sauce	19		
<b>Pasta</b> Marinara, Meat, Garlic and Oil, or Vodka Sauce	17		
<b>Bucatini Puttanesca</b> Capers, olives, garlic and anchovies in a red sauce	18		
<b>Farfalle al Salmone</b> Sautéed salmon, capers, and onions in a pink sauce with a touch of chardonnay	21		
<b>Gnocchi (Potato Pasta)</b> Bolognese or Pesto Marinara		21	
<b>Lasagne al Forno</b> Layered pasta with meat, ricotta cheese filling, in a red sauce with mozzarella cheese		18	
<b>Ravioli di Ricotta al Forno</b> Cheese filled, with tomato sauce and mozzarella cheese		18	
<b>Monicotti al Forno</b> Seasoned ricotta filling topped with tomato sauce and mozzarella cheese		19	
<b>Fettuccine Alfredo</b> with Chicken		19	
<b>Fettuccine Alfredo</b> with Shrimp		21	

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

### Bottled natural or sparkling water 7

All food at Elisa's is made to order and prepared fresh. We invite you to take advantage of our extensive wine list as well as our bar cocktails. Please, relax and enjoy.



## Carne (Entree)

### Parmigiana, Francese & Marsala

Chicken prepared in any one our favorite traditional Italian styles

**Pollo** (Chicken) 21  
**Vitello** (Veal) 24

### Casanova

Breaded cutlet, peas, mushrooms, and prosciutto in a pink sauce topped with melted mozzarella

**Pollo** (Chicken) 22  
**Vitello** (Veal) 26

### Saltinbocca

Scaloppini and prosciutto over a bed of spinach in a white sauce, finished nicely with melted mozzarella and hard-boiled egg

**Pollo** (Chicken) 23  
**Vitello** (Veal) 27

### Sorrentino

Scaloppini topped with prosciutto, eggplant and mozzarella in a red sauce with white wine

**Pollo** (Chicken) 22  
**Vitello** (Veal) 27

### Trippa Napolitana

An Italian delicacy sautéed with garlic, fresh herbs in a red sauce

23

### Filetto di Manzo Fantasia

Pan seared filet mignon in a brown sauce with mushrooms, topped with mozzarella and onion

41

### Costoletta di Vitello alla Troia

A succulent, grilled veal chop artfully prepared with artichoke hearts, mushrooms, sundried tomatoes, sauteed with garlic and oil

41

### Costoletta di Maiale San Marzano

Breaded pork chops under a chopped tomato salad

28

### Costoletta di Maiale DiVarano

Grilled pork chops with cherry peppers, sausage, onions, sauteed with roasted garlic and a splash of peach brandy

28

### Costoletta D'Agnello Oreganate

Pan seared lamb chops topped with garlic and toasted breadcrumbs

41

### Pollo Portofino

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

22

### Pollo Scarpariello

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

22

### Pollo Rollatini

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

24

## Dalla Griglia

### Salmone di Laura

Grilled salmon with red onions, capers and fresh herbs, served with a chilled lemon vinaigrette

24

### Pesce Spada

Grilled swordfish

28

### Petti di Pollo Paillard

Marinated grilled boneless chicken breasts

21

### Filetto di Manzo

Grilled filet mignon medallions

38

### Costoletta di Vitello

Marinated grilled veal chop

38

### Costoletta di Maiale

Grilled pork chop served with apple sauce

25

### Costoletta D'agnello

Grilled lamb chops served with mint jelly

40

*Ask your server how Elisa's can make many of our dishes gluten free for your dietary needs. All entrees are served with a side of pasta in tomato sauce, vegetable of the day, or potato croquets.*

## Pesce (Entree)

### Spigola Cilena Marechiaro

Chilean sea bass pan seared with mussels and clams in a red sauce with a hint of pinot grigio or in a white wine sauce with garlic and oil

42

### Code D' Aragosta Oreganate

Twin 8oz lobster tails with mussels and clams in a white sauce with garlic and toasted breadcrumbs

47

### Sogliola Incrostata con Zucchini

Baked filet of sole surrounded by a generous amount of zucchini, tomatoes, and toasted breadcrumbs

25

### Salmone Fiorentino

Filet over a bed of spinach in a red sauce with a hint of chardonnay

25

### Spigola Cilena Rosmarino

Chilean sea bass pan seared in a rosemary wine sauce

42

### Marinara or Fra Diavolo (spicy)

Plump tomato sauce with fresh herbs and garlic, served mild or spicy

**Calamari** 22

**Gamberoni** (Shrimp) 24

**Scungilli** 26

### Gamberoni Parmigiana

Breaded shrimp with tomato sauce and melted mozzarella

21

### Gamberoni di Antonio

Shrimp sautéed in a white wine sauce with garlic, lemon and sundried tomato

24

### Pesce Spada Livornese

Swordfish steak seared with capers, olives, garlic, and fresh herbs in a red sauce

31

### Frutti di Mare Fra Diavolo (mild or spicy)

Shrimp, clams, mussels, calamari, and scungilli with fresh tomato sauce, garlic and herbs

31

## 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.

### Agnello

Lamb shank

31

### Maiale

Pork shank

29

## Risotti

### Risotto Ai Funghi

Wild mushrooms in a light brown sauce with mozzarella cheese

21

### Risotto Al Pescatore

Lobster, shrimp, calamari, mussels, scallops, and clams in a red sauce

35

## Contorni

### Broccoli Rabe con Fagioli

Sautéed in garlic and oil and white kidney beans

11

### Sautéed with Garlic & Oil

Broccoli, spinach, or zucchini

9

### Sautéed Mushrooms

Sautéed in extra virgin olive oil plus seasoning

11

**Potato Croquettes (2) or Rice Balls (2)** 6

**Sausage (2) or Mini Meatballs (6) in tomato sauce** 7

6

7

## Piatti Vegetariani

### Zucchini Casserole

Layered zucchini, cheese, tomato, breadcrumbs, and fresh herbs (baked)

21

### Melanzane Parmigiana

Layered eggplant (soft batter) baked with tomato sauce and mozzarella

21

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