



❖ Antipasti Freddi / Cold Appetizers

Cocktail di Gamberoni (Creativita)

Jumbo Shrimp Cocktail

Mozzarella Capresa (Campania)

Sliced Tomatoes with Fresh Mozzarella Cheese, Basil and Olive Oil

❖ Antipasti Caldi / Hot Appetizer

Calamari Fritti (Campania)

Fried Calamari with a Mild Fradiavolo Sauce

Coze Alla Marinara

Mussels in Marinara Sauce

Parmigiana Di Melanzane (Campania)

Sliced Eggplant Baked in Tomato Sauce With Parmesan and Mozzarella Cheese

Escargote

Snails in Garlic, Olive Oil and Herbs

Mozzarella Carozza

Battered and Breaded Mozzarella

Eliot's

ITALIAN RESTAURANT

🌿 Zuppa / Soups

Zuppa di Cipolle (Piemonte)

Onion Soup with Melted Parmesan Cheese

Minestrone Di Verdura (Lazio)

Fresh Vegetable Soup

Pasta E Fagioli alla Paesana (Veneto)

White Bean Soup with Chopped Fettuccine

Zuppa Di Pesce Mare Chiaro (Campania)

Soup with Assorted Seafood with a Light Fresh Tomato Broth

🌿 Insalate / Salads

Cuore di Palm

Hearts of Palm on a Bed of Lettuce

Capricciosa

Mix Salad

Cuore Di Lattuga Al Gorgonzola

Hearts of Lettuce with Gorgonzola Dressing

Cesare

Ceaser Salad



❧ Pasta Aperitivo / Pasta Appetizers

Fettucine Al Salmon

Fettuccine with Smoke Salmon in a Creamy Sauce and a Touch of Tomato Sauce

Fettucine Alfredo (Lazio)

Fettuccine In A Cream Sauce

Cannelloni Excelsior (Campania)

Crepes Stuffed with Ricotta, Parmesan and Mozzarella Cheese Topped with Tomato Sauce

Linguini Al Filetto Di Pomodora (Lazio)

Linguini with A Fine Tomato, Garlic, Basil and Olive Oil Sauce

Gnocchi Alla Marinara (Campania)

Potato Gnocchi With Fresh Tomato, Garlic, Parsley and Olive Oil Sauce

Tortelloni Alla Panna (Lombardia)

Tortelloni Stuffed with Spinach and Ricotta Cheese in Cream Sauce

Penne All Arabbiatta (Lazio)

Penne with Fradiavola Sauce

Ravioli In Salsa Pomodoro (Lazio)

Cheese Ravioli with Fresh Tomato, Garlic, Basil and Olive Oil

Linguine Alla Vongole

Linguine with White or Red Clam Sauce

Linguine Alla Bolognesa

Linguine served with Meat Sauce



❖ Pesce E Crostacei / Fish and Seafood

Filetto Di Pesce Alla Marinara

Fresh Filet of Fish and Assorted Seafood in Garlic, Olive, Fresh Tomatoes

Filetto Di Pesce Alla Pizzaiola (Campania)

Fresh Filet of Fish in a Garlic, Basil, Olive Oil, Oregano and Fresh Tomato Sauce

Filetto Di Pesce Al Pistachio

Baked Filet of Fish Covered by Radicchio and Pistachio Nuts

Filetto Di Pesce Alla Puttanesca

Fresh Filet of Fish, Fresh Tomato, Garlic, Olive Oil, Basil, Black Olives and Anchovies

Filetto Alla Plancha

Fresh Pan Fried Fish Filet

Filetto Di Pesce Mediterraneo (Marche)

Fresh Filet of Fish Baked with Garlic Parsley and White Wine

Piatto Del Pescatore Aragosta

Fresh Caribbean Lobster and Assorted Seafood over a Bed of Linguine

Piatto Del Pescatore (Marche)

Assorted Seafood over a Bed of Linguine

Aragosta Al Gusto

Lobster Prepared to your Choice



❖ Carni E Pollame / Meat And Chicken

Pollo All Limon

Tender Chicken Breast Sauteed in Butter and Lemon with Capers

Petto Di Pollo Ripieno (Creativita)

Baked Breaded Boneless Chicken Breast Stuffed with Mozzarella Cheese and Mushrooms

Pollo Alla Mushrooms

Tender Chicken Breast Sauteed with Mushrooms, Olive Oil, Garlic and Fresh Basil

Pollo Alla Parmigiana (Piemonte)

Chicken Parmesan

Vitello All Brandy

Veal Scaloppini Sauteed with Butter and Brandy Sauce

Vitello Alla Stile Del Chef (Creativita)

Veal Scaloppini with Mozzarella and Mushroom Sauce

Vitello Alla Funghi

Veal Scaloppini Sauteed with Garlic, Olive Oil, Parsley and Mushrooms

Piccata Alla Lombarda (Lombardia)

Veal Scaloppini Sauteed in Butter and Lemon

Cottoleta Alla Parmigiana (Piemonte)

Veal Cutlet Parmesan

Medaglioni Di Manzo Alla Pizzaiola (Campania)

Twin Tenderloin with Garlic and Oregano in Fresh Tomato Sauce

Elliotti's

ITALIAN RESTAURANT

Filetto All Elliotti's

Tenderloin Stuffed with Roasted Garlic Topped with a Sweet Red Wine Sauce and Gorgonzola Cheese on the Side

Filetto Tricolore (Creativita)

Tenderloin Pepper Steak

Carre Di Agnello Speciale (Lazio)

Grilled Lamb Chops Marinated in White Wine with Garlic, Olive Oil and Lemon Juice

❖ Pastas Della Casa / Main Course Pastas

Linguini Puttanesca

Linguini with Fresh Tomatoes, Olives, Basil, Garlic, Anchovies and Olive Oil

Lasagna Di Carni

Homemade Beef Lasagna with Mozzarella Cheese, and Fresh Tomato Sauce

Gamberoni Scampi Alla Fradiavola

Jumbo Shrimps Served with Fradiavola Sauce over Linguini

Gamberoni Elliotti's (Creativita)

Shrimp in Olive Oil, Mushroom and Cream Sauce over Fettuccine

Fedellini Mare Terra (Sicilia)

Jumbo Shrimp with Broccoli, Sauteed with Garlic, Olive Oil and White Wine over Linguini

Fettuccine Carbonara

Fettuccine with Bacon and Cream Sauce

Penne Pastor

Chicken Breast, Ground Beef, Mushroom, Ricotta Cheese in a Touch of Tomato Sauce over Penne

Penne Alla Vodka

Jumbo Shrimps with Vodka Sauce over Penne