

# Elaine's

RESTAURANT AND BAR

## PANE | BREAD

3/18

- Lemon-basil Ricotta 7
- Sicilian Caponata 7
- Parmigiano Reggiano with EVOO 7
- Black Olive Tapenade 7

## PIATINI | SMALL PLATES

- Beau Solie Oysters 24  
*caviar +15*
- Zucchini Chips 15
- Blistered Shishido Peppers 14
- Brussels Sprouts 17  
*guanciale, red grapes, thyme, pignoli*
- Sicilian Arancini 15
- Panelle 15
- Grilled Artichoke Hearts 15
- Eggplant Parmigiana 16
- Meatballs with Ricotta 18
- Burrata 21  
*Prosciutto di Parma, oil cured olives*

## INSALATA | SALAD

- Arugula Salad 14  
*lemon, shaved parmigiano, toasted pignoli, evoo*
  - Roasted Beet Salad 16  
*goat cheese, pomegranate seeds, grapefruit, quinoa, lemon-honey vinaigrette*
  - Classic Caesar 16  
*local organic romaine, pecorino, farm egg\**
  - Tutti Così 24  
*romaine, cherry tomato, celery, red onion, EVOO, red wine vinegar (serves 2-4)*
- add grilled chicken breast +14, grilled shrimp +18, salmon +19*

## PER TUTTI | FOR THE TABLE

- Bronx Meatballs 29  
*peppers & onions*
- Mussels Marinara 20
- Fried Calamari 28  
*hot peppers*
- Clams Oreganata 25
- Bronx Antipasti Platter 32

## PRIMI | FIRST DISHES

- Spaghetti Ollie & Augie (aglio e olio) 24  
*peperoncino*  
*peas & mushrooms +4, prosciutto +4*
- Pappardelle alla Bolognese 32
- Pasta ala Norma 28  
*roasted eggplant, marinara, fresh basil, ricotta salada*
- Housemade ravioli 30  
*filetto di pomodoro*
- Tagliatelle 36  
*jumbo shrimp, baby spinach, cherry tomatoes*
- Orecchiette 32  
*sausage, broccoli rabe, Parmigiano Reggiano*
- Linguini Carbonara 29  
*farm egg, guanciale, Pecorino Romance, black pepper*

## PIATTI | LARGE PLATES

- Pollo al Mattone 35  
*organic free-range chicken, grilled under a brick with rosemary & lemon*
- Cotoletta Milanese 32  
*breaded chicken cutlet, chopped tomato, red onion & arugula*
- Grilled Salmon 36  
*tri-color quinoa & green peas, sautéed spinach, caper cream*
- Pan roasted Halibut on parsnip puree 42  
*baby clams, mussels, saffron broth*
- Prime Dry age NY Strip 12oz 69  
*red wine demi-glace, broccoli rabe*
- Skirt Steak 42  
*Salmoriglio sauce, fries*
- Classic Elaine Burger 24  
*caramelized onion, American cheese, special sauce, pickle & fries*

## CONTORNI | SIDES

- Sautéed Broccoli Rabe 12  
*garlic, EVOO*
- Sautéed Spinach 12
- Roasted Brussels Sprouts 14
- Patate Fritte 12  
*parmigiano & truffle +4*
- Grilled Asparagus 14  
*lemon, parmigiano*
- Peas & Mushrooms 12

## ASK ABOUT OUR GF & VEGAN OPTIONS

### PIZZA CLASSIC 12" NEOPOLITAN

*add farm egg, Calabrian chili, pesto, broccoli rabe, or arugula to any pizza +4 GF crust +2*

- Margarita 21  
*San Marzano tomatoes, buffalo mozzarella, fresh basil, Sicilian sea salt, EVOO*
- Fungi 23  
*Stracciatella cheese, mushrooms, Sicilian sea salt, EVOO*
- Prosciutto 24  
*fresh mozzarella, imported prosciutto di Parma, shaved parmigiano, EVOO*
- The Veg 24  
*San Marzano tomatoes, veggies, fresh basil, EVOO*

*\*consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses*

SIGNATURE COCKTAILS 19

house favorites

ELAINE'S SEE THROUGH

*belvedere vodka + blue cheese olives, shaken!*

OHC G+T

*hendricks gin + fever tree tonic + lime*

ENZO NEGRONI

*plymouth gin, campari, carpano antica*

WINE LIST

VINI AL BICCHIERE  
by the glass

BIANCHI

Dalia PINOT GRIGIO Veneto IT	14
Macari SAUVIGNON BLANC 'Katherine's Vineyard' LI	15
Pali Wine Co CHARDONNAY Sonoma CA	14
Argiolas VERMENTINO Sardegna IT	14

ROSATO

Peyrassol PROVENCE ROSE 'La Croix' FR	14
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ROSSI

Folk Tree PINOT NOIR Lodi CA	14
Pala CANNONAU 'Centoserre' Sardegna IT	14
Poggio Scalette CHIANTI CLASSICO Tuscany IT	15
Donna Laura SUPER TUSCAN Tuscany IT	14
Vina Robles CABERNET SAUVIGNON Paso Robles CA	16

BOLLICINE | Bubbles

Biancavigna PROSECCO Veneto IT	15
Barone Pizzini FRANCIACORTA Lombardia IT	19
Veuve Clicquot CHAMPAGNE Reims FR	24

VINI ALLA BOTTIGLIA

by the bottle

*a selection of wines that authentically reflect the people who made them and the terroir from which they came*

BOLLICINE | Bubbles

90 Biancavigna PROSECCO docg Veneto IT	50
91 Sparkling Pointe ROSE BRUT Long Island NY 21'	65
92 Barone Pizzini FRANCIACORTA Lombardia IT	70
96 Veuve Clicquot CHAMPAGNE Reims FR	95
94 Taittinger, CHAMPAGNE Brut Reims FR	145

BIANCHI

203 Wolffer, CHARDONNAY Sagaponack NY 22'	44
204 Andriano PINOT GRIGIO Alto Adige IT 22'	46
201 Rootstock SAUVIGNON BLANC Napa CA 22'	50
205 Leib Cellars, PINOT BLANC Cutchogue NY 22'	52
206 Terlano, PINOT BIANCO Alto Adige IT 22'	52
207 Ca'Viola LANGHE ARNEIS 'Sirena' Piedmont IT 22'	54
208 Lunae VERMENTINO 'Grey Label' Liguria IT 22'	56
209 Tramin WHITE BLEND 'Stoan' Alto Adige IT 22'	73
210 Zenato LUGANA RISERVA 'Sergio' Veneto IT 20'	83
211 Benati ENTA BIANCO 'Etna' Sicily IT 22'	75
202 Grgich Hills CHARDONNAY Napa CA 23'	103

ROSSI

300 Elena Fucci AGLIANICO Basilicata IT 22'	45
301 Manzone BARBERA d'ALBA Piedmont IT 20'	48
302 Cordero S.Giorgio PINOT NERO E.Romagna IT 21'	52
303 Leib Cellars CABERNET FRANC Cutchogue NY 22'	60
304 Volpaia CHIANTI CLASSICO Tuscany IT 21'	63
305 Tolaini SUPER TUSCAN 'Al Passo' Tuscany IT 20'	65
306 Grattamacco BOLGHERI ROSSO Tuscany IT 21'	70
307 Macari Estate MERLOT Mattituck NY 22'	72
308 Donna Chiara TAURASI Campania IT 17'	80
309 Col dei Venti BARBARESCO Piedmont IT 19'	92
311 Ca'Viola BAROLO 'Caviot' Piedmont IT 19'	95
312 Benanti ETNA ROSSO 'C.da Monte Serra' Sicily IT 21'	105
316 Bergstrom, PINOT NOIR 'Cumberland Reserve' OR 22'	113
313 Whitehall Lane CABERNET SAUVIGNON Napa CA 20'	116
314 Altesino BRUNELLO di Montalcino Tuscany IT 18'	120
310 Zenato AMARONE della Valpolicella Veneto IT 18'	125
315 Val di Suga BRUNELLO di Montalcino Tuscany IT 18'	130
317 Elvio Cagno, BAROLO 'Cascina Nuova' Piedmont IT 19'	130
318 Hourglass, RED BLEND HGIII Napa CA 22'	135

*Looking for something special?*

*Ask your server about Enzo's Reserve List*

SPECIALTY COCKTAILS 18

Bee's Knees

*plymouth gin, lemon + honeycomb*

Cadillac Margarita

*don julio reposado, cointreau, lime, agave*

Setauket Sidecar

*courvoisier, cointreau, lemon*

Paper Plane

*woodinville bourbon, aperol, amaro nonino, lemon*

Sweet Revenge

*evan williams bourbon, luxardo liquor, cherry*

Drumroll Please

*casamigos mezcal, grand manier, grapefruit*

The Culper 355

*lunazul, st. germain, lime*

French 75

*malfy gin, fresh lemon juice, simple syrup, prosecco,*

Lavender-Basil "Spritz"

*verita italian vodka, italicus, lemon, basil sprig*

Paloma

*lunazul blanco, grapefruit soda, lime, agave*

NEGRONI 18

Boulevardier

*angels envy, carpano antica, campari*

Negroni Bianco

*malfy gin, gran bassano bianco, orange bitters*

Bitter Giuseppe

*cynar, gran bassano rosso, lemon*

Sbagliato

*campari, gran bassano rosso, prosecco*

APERITIVI 16

Limoncello Spritz

*limoncello, fresh lemon juice, gran basso bianco, prosecco*

Setauket Spritz

*aperol, st. germain, grapefruit, prosecco*

Americano

*campari, gran basso rosso, soda*

Aperol Spritz

*aperol, prosecco, soda*

BIRRE - BEER

DRAFT

Peroni Guinness Stella Artois

Blue Point Hoptical Illusion IPA

BOTTLE

Birra Moretti Heineken Michelob Ultra

Blue Point Toasted Lager Peroni OO

Miller Lite Corona Blue Moon



Wineries that employ Sustainable, Organic or Biodynamic practices