

Ellie's

SMALL PLATES

MEAT & CHEESE BOARD

Chef's selection | Serves two
SF (GF without crackers)
25.00

EGGPLANT LASAGNA 17.00

Thinly sliced eggplant layered with melted mozzarella, topped with ricotta cheese & tomato sauce
V, NF, SF

HOMEMADE MEATBALLS 16.00

Beef blend with homemade tomato sauce
NF, SF

FRIED CALAMARI 18.00

Served with a Side of Marinara Sauce
+\$3 Sautéed with spicy sweet chili sauce & cherry peppers
NF, SF

ARANCINI 12.00

House-made risotto balls with lemon ricotta & Parmesan cheese
V, NF, SF

BAKED FONDUE 15.00

Mozzarella, ricotta, and Parmesan cheese fondue, topped with seasoned breadcrumbs & served with toasted bread points
V, NF, SF

SALADS

BABY KALE CAESAR 15.00

Croutons, shaved Parmesan, & Caesar dressing
V, NF, SF

FRIED BURRATA SALAD 17.00

With pearl barley, seasonal squash, shaved pecorino, arugula & toasted almonds, champagne vinaigrette
V, SF

POACHED PEAR SALAD 16.00

Spring mix with shaved shallots, candied pecans, goat cheese, & champagne vinaigrette
V, SF, GF

CHICKEN	SHRIMP	SALMON
7.00	9.00	16.00

PASTA

ORECCHIETTE 24.00

Roasted red peppers, Kalamata olives, broccoli rabe, finished with arugula, & a lemon white wine sauce
V, NF, SF

CACIO E PEPE 25.00

Bucatini pasta with shaved pecorino, butter, minced shallots, & finished with freshly ground black pepper
V, NF, SF

FETTUCCINI CARBONARA 26.00

Roasted garlic Parmesan sauce with bacon
NF, SF

CHICKEN	SHRIMP	SALMON
7.00	9.00	16.00

SUBSTITUTE GLUTEN FREE PASTA
3.00

Gluten Free (GF) | Shellfish Free (SF) | Nut Free (NF) | Vegetarian (V) | Dairy Free (DF) | Vegan (VG)

Please inform your server of any allergies before ordering. A suggested gratuity of 20% is added for Parties of 7 or more. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The steak is cooked to order.

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ENTREES

CHICKEN SCARPARIELLO  31.00

French-cut chicken breast (bone-in), sweet sausage, roasted fingerling potatoes, sweet & hot cherry peppers, onion, & rosemary
NF, SF, GF

10 OZ NY STRIP STEAK 48.00

Marinated strip steak with Parmesan whipped potatoes, broccoli rabe, & a red wine demi-glace
NF, SF, GF

PORK CHOP MILANESE 31.00

Arugula, gorgonzola, sliced pear, cherry tomatoes, champagne vinaigrette, & a balsamic-drizzle
NF, SF

SALMON 31.00

Parmesan and panko-crusted, served with sautéed cannellini beans, roasted tomatoes, shallots, & garlic, finished with arugula and topped with basil pesto
SF

**ASPARAGUS
PARMESAN HERB FRIES
SAUTÉED BROCCOLI RABE**

11.00

SIDES

PIZZA

MARGARITAVILLE 21.00

Mozzarella, San Marzano marinara, & Parmesan
V, NF, SF

CATCH A FIRE  23.00

Soppressata, mozzarella, marinara, honey, and chili flakes
NF, SF

BIG CHEESE 23.00

San Daniele prosciutto, fresh burrata, mozzarella, balsamic drizzle, and tomato sauce
NF, SF

CALIFORNIA SUN 23.00

Chicken, mozzarella, basil pesto, lemon ricotta, roasted tomatoes, arugula, and balsamic drizzle
SF

THAT'S AMORE  25.00

Hot Italian sausage, pepperoni, soppressata, homemade meatballs, mozzarella, lemon ricotta, and spicy Gochujang sauce
NF, SF

SWEET EMOTION 24.00

Bacon, sliced fig, arugula, ricotta, roasted tomatoes, roasted garlic Parmesan sauce, and fig jam
NF, SF

SUBSTITUTE GLUTEN FREE DOUGH

5.00

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