

ELBA

Monday thru Friday from 11 am to 4 pm

APPETIZERS \$12

HUMMUS

Chickpeas, Tahini, Secret Spices Blend, E.V.O.O., Handcrafted Pita Bread

GREEN HUMMUS

Chickpeas, Roasted Pistachios Tahini, Secret Spices Blend, E.V.O.O., Pita Bread

BABA GANOUSH

Roasted Eggplants, Cilantro, Roasted Garlic, Secret Spices Blend, E.V.O.O., Pomegranate, Handcrafted Pita Bread

SALADS \$14

Chicken +\$9, Chicken Milanese +\$9, Grilled Shrimps* +\$9,
Seared Tuna Steak* +\$12, Striploin Steak +\$12

MEDITERRANEAN

Greens, Hard Boiled Egg, Cherry Tomato, Taggiasche Olive, Anchovy

CESAR

Greens, Herbs Croutons, Parmesan, House Cesar Dressing

STRACCIATELLA CAPRESE

Elba Style Of Italian Favorite Salad

FETA HORIATIKI

Cucumber, Tomato, Kalamata Olive, Red Onion, Feta Sticks, Honey, Herbs Vinaigrette

MAIN COURSE \$21

Choice of one side: House Salad, French Fries, Green Ratatouille

STEAK FRITES

8oz USDA Striploin, Garlic Aioli

ELBA BURGER

USDA Prime Ground Beef, Provolone, Arugula, Caramelized Onion Sundried Tomato Mayo

LAMB GYRO

Slow cooked Lamb Shoulder, Tomato, Red Onion, Tzatziki Sauce, Pocket Pita

MOULES MARINIÈRE*

White Wine, Butter, Garlic, Shallot, Parsley

COCKTAIL SPECIAL \$10

CLASSIC MARTINI

ESPRESSO MARTINI

CLASSIC MAGARITA

OLD FASHIONED

FRITTO MISTO DI MARE*

Calamari, Shrimp, Octopus, Baby Octopus, Authentic Provencal Rouille Aioli

PANZEROTTI

Stuffed with Chicken, Provence Herbs, Pomodoro Sauce, Mozzarella

TUNA TARTARE*

Caper, Kalamata, Red Onion, Pine Nuts

STUFFED CALAMARI*

Stuffed Shrimps, Garlic, Onion, Parsley

PASTAS \$18

POMODORO STRACCIATELLA

Bucatini, House Cherry Tomato Sauce, Stracciatella

RAGÙ ALLA BOLOGNESE

Paccheri, Short Ribs Ragù

FUNGHI

Pappardelle, Truffle Sauce, Portobello, Stracciatella, Parmesan

GNOCCHI

Handcrafted, Creamy Gorgonzola, Guanciale, Caramelized Onion, Chive

HOMEMADE DESSERTS \$8

PANNA COTTA

Raspberry Sauce, Fresh Berries

CREMA CATALANA

Vanilla Custard Flan, Caramelized Sugar

HOT CHOCOLATE MOUSSE

Lava Cake Heart, Vanilla Ice Cream

GLASS OF WINE \$8

ROSÉ

AIX, Provence, France

WHITE

Glenville Monterey, California, Chardonnay

Tommit, New Zealand, Sauvignon Blanc

RED

Bonanza, California, Cabernet Sauvignon

Parallele 45, Rhone Valley, France, Blend

*Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.