

**DINNER MENU CAN BE TAKE-OUT ALSO 4PM ~ 10PM**

**Cold Appetizers**

1. **Smoked Salmon** 9.95  
*Smoked salmon served with balsamic vinaigrette and whole grain mustard*
2. **Italian Antipasto** 8.95  
*A dish containing prosciutto, salami, provolone, fresh mozzarella, tomato, mesclun, giardiniera, red peppers and olives*
3. **Salmon Carpaccio** 10.95  
*Thin Slices of salmon with capers, shallots, vinaigrette and whole grain mustard*
4. **Beef Carpaccio** 11.95  
*Thin slices of beef, shaved parmigiana cheese and arugula, with vinaigrette dressing*
5. **Shrimp Cocktail** 9.95  
*Cocktail of jumbo shrimp served with fresh melon and aurora cocktail sauce*
6. **Mozzarella Caprese** 7.95  
*Fresh mozzarella, sliced tomato, garlic and fresh basil, in an olive oil and oregano dressing*
7. **Prosciutto & Melon** 8.95  
*Parma prosciutto and fresh melon*
8. **Bruschetta (5 pieces)** 6.95  
*Grilled rustic Italian bread topped with fresh tomato, garlic, herbs, and olive oil*
9. **Elda's Formaggio Platter** 13.95  
*Four cheese selection, mixed Mediterranean olives, cheeses to change seasonally, ask your server what cheeses we are offering*

**Hot Appetizers**

10. **Fried Calamari (we serve rings only)** 7.95  
*Served with tartar or marinara sauce*
11. **Steamed Clams and Mussels** 11.95  
*Served with peas in a garlic and herb wine sauce*
12. **Stuffed Clams** 8.95  
*Served in a special sauce with a touch of lemon*
13. **Fried Mozzarella** 7.95  
*Served with marinara or raspberry sauce*
14. **Sautéed Portabella Mushrooms** 10.95  
*Sliced portabella mushrooms and roasted red peppers, sautéed in a balsamic reduction*
15. **Lobster Crepes** 9.95  
*Rolled crepes filled with lobster and ricotta cheese, finished in a lobster cream sauce*
16. **Maryland Crab Cakes** 11.95  
*Served with Spicy Cajun Remoulade sauce*
17. **Escargot** 9.95  
*Served with fresh tomato and garlic, finished with a touch of cream and sauteed mushrooms*
18. **Spinach & Artichoke Dip** 9.95  
*Artichoke Hearts with special multi cheeses served bubbly hot with homemade chips. It's delicious!*
19. **Gourmet Personal Pizza** 9.95  
*Cheese Only. Please look at back page of menu to see all toppings and prices, along with all of our Specialty Gourmet Personal Pizzas.*

♥All Food Is Prepared With Trans Fat Free Oil ♥

## Soups

20. *French Onion* 6.95  
*Sautéed onions in a beef stock, finished with  
toasted bread and melted mozzarella cheese*
21. *Minestrone* 5.95  
*Fresh tomato, zucchini, carrots, celery, and  
onion, with fresh herbs*
22. *Potato and Arugula* 5.95  
*Cream of potato with chopped arugula*
23. *Soup du jour* 5.95  
*Ask your waiter for details*

## Salads

24. *House Salad* 4.95  
*Mixed Greens in a balsamic vinaigrette*
24. *Elda's Salad* 9.95  
*Endive, arugula, radicchio with roquefort  
cheese and walnuts in a special vinaigrette.*
25. *Caesar Salad* 7.95  
*Caesar salad with classic dressing*
26. *Portabella Mushroom Salad* 8.95  
*Mescluin salad with marinated portabella  
mushrooms*
27. *Pear Salad* 11.95  
*Arugula topped with poached pears,  
gorgonzola cheese, and caramelized walnuts*

**All Dinners & Entrees are served with bread, butter, and  
our special olive oil fusion with basil, garlic, herbs, and spices.  
All Dinners & Entrees are served with a House Salad.  
Please feel free to add any of the following items to any dish!  
Chicken \$3:00 ~ Shrimp \$5.00 ~ Scallops \$5.00**

## Freshly Made Pasta

30. *Ravioli alla Toscana* 18.95  
*Ravioli stuffed with ricotta cheese and spinach  
served with diced tomatoes in a pesto sauce and  
balsamic reduction*
31. *Tortelloni alla Genovese* 21.95  
*Tortelloni stuffed with veal, chicken and pine  
nuts, in a pesto sauce*
32. *Fettucini alla Elda* 21.95  
*Sauteed shrimp and clams tossed with white  
cannelini beans, fresh tomato, basil and shitake  
mushrooms with a touch of brown and white wine  
sauce*
33. *Lobster Panzerotti* 18.95  
*Panzerotti stuffed with lobster meat and ricotta  
cheese in a lobster-brandy sauce*
34. *Fettucini Primavera* 14.95  
*Fettucini with fresh vegetables in a white wine  
sauce*
35. *Fettucini alla Giardino* 18.95  
*Fettucini pasta with mushroom, broccoli, and grilled  
grape tomatoes with alfredo sauce, topped with  
pecorino romano cheese*
36. *Fettucini alla Mario* 21.95  
*Fettucini served with a three-cheese sauce, tossed  
with asparagus tips, sun-dried tomato, shitaki  
mushrooms, and shrimp*
37. *Fettucini Alfredo* 14.95  
*Fettucini served plain or with ham & peas in  
alfredo sauce*
38. *Gnocchi Bolognese* 16.95  
*Potato dumplings with bolognese sauce*
39. *Gnocchi alla Fiorentina* 14.95  
*Spinach dumplings made with potato and spinach in  
pesto sauce*

## Pasta

40. *Linguini Carbonera* 14.95  
*Sautéed pancetta with onions, shallots, tossed with fresh tomato, herbs, and egg yolk*
41. *Linguini alla Matriciana* 14.95  
*Served with onions, bacon, and tomato tossed with egg yolk and romana cheese in an orvieto wine sauce*
42. *Linguine With Shrimp & Scallops* 21.95  
*Served with tomato, basil, and garlic in a white wine sauce*
43. *Linguini & Meatballs* 13.95  
*Served with traditional homeade meatballs in a marinara sauce*
44. *Linguini & Italian Sausage* 13.95  
*Served with sweet and spicy Italian sausages in a marinara sauce*
45. *Penne alla Solerno* 21.95  
*Penne tossed with grilled grape tomatoes, fresh zucchini, shrimp, mushrooms, and fresh mozzarella, served in a pesto sauce*
46. *Penne Salmone and Arugula* 18.95  
*Penne with salmon, arugula and shallots in a pink sauce*
47. *Penne Puttanesca* 14.95  
*Penne with olives, capers, onions, hot bell peppers and tomato with fresh lemon in a white wine sauce*
48. *Penne Checca* 14.95  
*Penne with garlic, fresh chopped tomato, fresh mozzarella and basil*
49. *Four Cheese* 15.95  
*Riggatoni with fresh mozzarella, gorgonzola, fontina, and romana cheeses in a buttered garlic sauce*
50. *Linguine With Garlic & Oil* 11.95
51. *Linguine With Tomato Filet* 11.95  
*Served with peeled tomato filets tossed with fresh basil, parsley, garlic, and olive oil*
52. *Penne Tetrzzini* 15.95  
*Served with chicken in a light pink cream sauce topped with pine nuts.*
53. *Rigatoni Regate Portofino* 14.95  
*Served with a puree of olives, eggplant, peppers, capers, & tomatoes*
54. *Rigatoni All Elda* 15.95  
*Served with sun dried tomatoes, gorgonzola cheese, & pine nuts in a pesto sauce topped with grated Romano cheese*
55. *Linguine With Calamari* 15.95  
*Sautéed Calamari with choice of marinara or fra diavolo sauce*
56. *Riggatoni Bolognese* 15.95  
*Traditional meat sauce with button mushrooms, onions, & a touch of cream & marinara*
57. *Buffalo Pasta* 15.95  
*Penne Pasta & Chicken tossed with our homeade spicy buffalo sauce with a blend of fresh mozzarella & bleu cheese mixed with tri-colored peppers*
58. *Linguini with Fresh Clams* 18.95  
*Linguini, with fresh clams, sautéed in your choice of marinara sauce or white wine sauce*
59. *Linguini ai Frutti di Mare* 24.95  
*Linguini with shrimp, calamari, mussels and clams, in choice of: lobster cream, marinara, or fra diavolo sauce*

## Chicken

60. **Chicken Marsala** 19.95  
*Served with mushrooms in a marsala wine sauce*
61. **Grilled Chicken** 19.95  
*Cajun or Italian Style served over mescalini.*
62. **Chicken Milanese alla Gail** 19.95  
*Chicken cutlet, served with a mix salad of arugula, tomatoes, and fresh mozzarella.*
63. **Chicken Tarragon** 19.95  
*Chicken breast in a tarragon sauce with a touch of whole grain mustard*
64. **Chicken Cardinale** 19.95  
*Chicken breast with roasted red peppers and mushrooms in a sherry wine sauce*
65. **Chicken Rosemary** 19.95  
*Chicken breast with a rosemary garlic sauce*
66. **Chicken Caruso** 19.95  
*Chicken Breast topped with grilled tomato Finished with mozzarella and white wine sauce.*
67. **Chicken Parmigian** 19.95  
*Served over penne or linguini Simply the best*
68. **Chicken Franchese (traditional)** 19.95
69. **Chicken Piccata (traditional)** 19.95

## Pork Chops

80. **Pork Chop alla Gypsy** 19.95  
*Pork chop with onions and red peppers, in a wine sauce*
81. **Pork Chop alla Volcano** 19.95  
*Grilled pork chop with hot peppers, onions, capers and olives in a white wine sauce*

## Fish

70. **Monkfish alla Elda** 24.95  
*Sautéed monkfish with clams, shrimp, mussels and calamari, in a lobster cream sauce*
71. **Monkfish alla Mario** 20.95  
*Monkfish sautéed with mushrooms, fresh tomatoes, Bermuda onions and calamari, tossed in marinara sauce*
72. **Shrimp Scampi** 24.95  
*Shrimp and scampi sauce, over angel hair*
73. **Shrimp al Pepe Verde** 24.95  
*Jumbo shrimp in a green peppercorn sauce*
74. **Shrimp Aphrodisiac** 24.95  
*Sautéed jumbo shrimp and oysters in a garlic white wine sauce*
75. **Salmon alla Grapefruit** 20.95  
*Grilled salmon in a grapefruit wine sauce*
76. **Salmon alla Tuscany** 20.95  
*Grilled filet of salmon, with asparagus and roasted peppers, served in pesto sauce*
77. **Shrimp Parmigian** 22.95  
*Simply the best!*
- Ask you server about the fish of the day*

## Pork Medallions

82. **Pork Medallions Montanara** 19.95  
*Pork medallions with portabella and shitake mushrooms in a demi-glace*
83. **Pork Medallions Dijonaise** 19.95  
*Pork medallions served in a Dijon mustard sauce with a touch of cream*

All Chicken, Fish, and Pork Dinners are served with choice of Garlic  
Rosemary Roasted Potatoes & Vegetables, French Fries, or Pasta.  
Pasta Choices: Penne or Linguine

## Risotto

- 84.. **Risotto ai Porcini** 18.95  
*Porcini mushrooms, shallots, and brown sauce*

85. **Risotto Scampi** 21.95  
*Risotto with fresh tomato, basil, shrimp, and scallops in a garlic scampi sauce*

## Entrees

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|---|-------|---|-------|
| 90. <i>NY Strip au Poivre</i>   | 28.95 | 97. <i>Veal Scallopini alla Elda</i>  | 24.95 |
| <i>Steak encrusted with cracked black peppercorns, and drizzled with a truffle oil and brandy sauce</i> |       | <i>Served with shitake mushrooms, pine nuts and sun-dried tomatoes, in a sherry wine sauce</i>      |       |
| 91. <i>NY Strip ai Porcini</i>  | 28.95 | 98. <i>Veal Scallopini alla Mario</i>   | 24.95 |
| <i>Grilled, and topped with porcini mushrooms and red barolo wine sauce</i>                             |       | <i>Served with artichokes &amp; asparagus in a brown sauce</i>                                      |       |
| 92. <i>NY Strip Dianna</i>  | 28.95 | 99. <i>Veal Napolitana</i>  | 24.95 |
| <i>Pan-seared, and served with a traditional Dianna sauce</i>   |       | <i>Layered with eggplant, prosciutto, and swiss, topped with provolone and baked to perfection.</i> |       |
| 93. <i>NY Strip</i>   | 24.95 | 100. <i>Veal Parmigian (traditional)</i>  | 24.95 |
| <i>Grilled and served the traditional way</i>   |       | 101. <i>Veal Franchese (traditional)</i>  | 24.95 |
| 94. <i>NY Strip Pizzaiola</i>   | 28.95 | 102. <i>Veal Oscar (traditional)</i>  | 26.95 |
| <i>Pan seared with sauteed mushrooms, onions, peppers, and marinara sauce.</i>                          |       | 103. <i>Eggplant Parmigian</i>  | 19.95 |
| 95. <i>Ny Strip Scampi</i>  | 31.95 | 104. <i>Duck Breast alla Gran Marnier</i>   | 24.95 |
| <i>Served in a traditional scampi sauce accompanied with shrimp</i>                                     |       | <i>Served with fresh orange juice and a Gran Marnier Reduction</i>                                  |       |
| 96. <i>Ny Strip Oscar (traditional)</i>   | 31.95 | 105. <i>Duck Breast alla Elda</i>   | 21.95 |
|   |       | <i>Pan seared with a cabernet reduction.</i>  |       |

## More Entrees

(Can also be served with choice of any sauce or style from NY Strip list)

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|--|-------|---|-------|
| 106. <i>Filet Mignon al Vino Rosso</i>                                   | 38.95 | 108. <i>Rack of Lamb Dijonaise</i>  | 28.95 |
| <i>Pan-seared filet with a cabernet Reduction ... simply the best!!!</i> |       | <i>Lamb chops in a dijon mustard sauce, cooked to perfection</i>              |       |
| 107. <i>Filet Mignon alla Gorgonzola</i>                                 | 38.95 | 109. <i>Chateaubriand w/Hollandaise</i>                                       | 38.95 |
| <i>Grilled to perfection, and served with a gorgonzola sauce</i>         |       | <i>Filet Mignon, grilled to perfection, and topped with hollandaise sauce</i> |       |
| <i>(Please allow extra time for preparation)</i>                         |       | <i>(Please allow extra time for preparation)</i>                              |       |

All Entrees are served with choice of Garlic Rosemary Roasted Potatoes & Vegetables,  
French Fries, or Pasta.  
Pasta Choices: Penne or Linguine