

ELVIS

ITALIAN GRILLE

RESTAURANT & BAR

ANTIPASTI

Calamari Fritti	\$18
Crispy calamari served with fried zucchini, house marinara, and fresh lemon.	
Italian Meatballs	\$15
Three house-made beef meatballs in rich marinara, finished with fresh basil and ricotta.	
Eggplant Rollatini	\$16
Thinly sliced eggplant rolled with ricotta, marinara, and melted mozzarella.	
Crispy Mozzarella	\$16
Golden-fried mozzarella, served with house marinara.	
Bruschetta	\$15
Toasted Italian bread with tomatoes, garlic, basil, olive oil, and balsamic glaze.	
Burrata & Prosciutto	\$21
Fresh burrata with prosciutto, arugula, olive oil, and balsamic glaze.	
Mussels Marinara	\$22
Fresh mussels in a garlic marinara with herbs.	
Mussels Bianco	\$23
Fresh mussels in a white wine sauce with garlic, butter, lemon, and herbs.	
Beef Carpaccio	\$22
Thinly sliced beef with olive oil, lemon, and shaved Parmesan.	
Soup of the Day	\$11
Chef's daily selection. Please ask your server.	

Chicken Wings	\$20
Ten crispy wings tossed in BBQ, garlic Parmesan, mild, or buffalo. Served with blue cheese and celery.	

INSALATE

Mediterranean Salad	\$15
Mixed greens, tomatoes, cucumbers, red onion, Kalamata olives, peppers, and feta with Mediterranean vinaigrette.	
Caprese Salad	\$15
Fresh mozzarella, tomatoes, arugula, olive oil, and balsamic glaze.	
Classic Caesar Salad	\$10
Romaine, Caesar dressing, Parmesan, and croutons.	
House Salad	\$10
Mixed greens and seasonal vegetables with your choice of dressing.	

PIZZA

12" Create Your Own	\$17
Start with our house tomato sauce and mozzarella, then add your favorite toppings.	
12" Traditional Cheese	\$17
House tomato sauce and melted mozzarella.	
12" The Works	\$22
Pepperoni, Italian sausage, mushrooms, green peppers, and onions.	
12" Margherita	\$23
Fresh mozzarella, ripe tomatoes, basil, and olive oil.	
12" Veggie Delight	\$24
Mushrooms, green peppers, onions, spinach, and tomatoes.	
12" The Carnivore	\$26
Sausage, pepperoni, meatballs, and crispy bacon.	

PASTA CLASSICA

ADD CHICKEN +\$6 | ADD SHRIMP +\$8 | ADD SALMON +\$10

Spaghetti & Meatballs	\$26
Spaghetti with marinara, house meatballs, Parmesan, and basil.	
Rigatoni with Heavy Marinara	\$22
Rigatoni tossed in our rich, slow-simmered house marinara, finished with fresh basil and Parmesan.	
Fettuccine Alfredo	\$21
Silken fettuccine enveloped in a rich, velvety Parmesan cream sauce. Protein upgrades available - see pricing above.	

Rigatoni alla Vodka	\$22
Rigatoni in a creamy tomato vodka sauce with Parmesan.	

Spaghetti Carbonara	\$28
Spaghetti with guanciale, egg yolk, Pecorino Romano, and black pepper.	

Lasagna della Casa	\$27
12 oz. Layers of delicate homemade lasagna sheets, slow-simmered Bolognese, creamy ricotta, and melted mozzarella, baked until golden.	

Fettuccine Bolognese	\$26
Fresh fettuccine in a rich, slow-simmered Bolognese sauce.	

That's Amore Elvis	\$28
Trofie fresh Italian pasta with sweet Italian sausage in a vodka sauce.	

Short Rib Rigatoni	\$42
Rigatoni with tender red wine-braised short rib.	

Truffle Mushroom Ravioli	\$26
Ravioli in a creamy truffle sauce with sauteed mushrooms and truffle oil.	

VEGAN

Penne Primavera	\$22
Penne tossed with sauteed zucchini, mushrooms, spinach, cherry tomatoes, and green bell pepper in fragrant garlic and extra-virgin olive oil. Finished with fresh basil for a bright, garden-inspired flavor.	

Eggplant Pomodoro	\$22
Tender eggplant simmered in our house pomodoro sauce with garlic, fresh basil, and extra-virgin olive oil. Served with spaghetti.	

Spaghetti Aglio e Olio	\$22
Spaghetti tossed with roasted garlic, extra-virgin olive oil, and fresh parsley.	

ELVIS CLASSIC HANDHELDS

The Guilty Pleasure Burger	\$20
Half-pound Wagyu burger with melted mozzarella, guanciale, red onion, lettuce, and tomato. Served with fries.	
The Crispy Italiano	\$19
Crispy chicken, guanciale, mozzarella, sauteed onions, tomato, crisp romaine, and vodka cream sauce. Served with fries.	

BAMBINI | KIDS MENU

Kids Spaghetti & Meatball	\$14
Kid-sized spaghetti with tomato sauce and one meatball.	
Kids Chicken Tenders & Fries	\$14
Crispy chicken tenders with French fries.	
Kids Plain Pasta with Butter	\$12
Kid-sized spaghetti with butter.	

POLLO & VITELLO

Chicken Parmigiana	\$28
Breaded chicken, marinara, melted mozzarella, served with spaghetti pomodoro.	

Chicken Marsala	\$28
Chicken with mushrooms in a Marsala wine reduction. Served with spaghetti.	

Chicken Francese	\$28
Lightly battered chicken in a lemon white wine butter sauce with fresh parsley. Served with linguine.	

Veal Saltimbocca	\$35
Veal with prosciutto and sage in a white wine butter sauce, served with spinach.	

DAL MARE

Shrimp Scampi	\$32
Jumbo shrimp with garlic, white wine, lemon, green peas, and butter over linguine.	

Salmon Piccata	\$32
Salmon over sauteed spinach in a lemon white wine sauce with capers and cherry tomatoes, served with spaghetti aglio e olio.	

Lobster Ravioli	\$33
Lobster-filled ravioli in a delicate saffron cream sauce, finished with baby spinach and freshly grated Parmesan.	

Branzino alla Griglia	\$39
Delicately pan-seared branzino nestled over tender spinach, finished with sweet cherry tomatoes and a lemon-butter sauce.	

Shrimp Fra Diavolo	\$33
Jumbo shrimp in a spicy tomato sauce with cherry tomatoes over linguine.	

Linguine di Mare	\$46
Linguine with shrimp, mussels, calamari, and green peas in a light tomato sauce with red pepper flakes.	

PRIME CUTS & CHOPS

14 oz. Ribeye	\$48
Grilled to your preference with garlic herb butter. Served with garlic mashed potatoes and asparagus.	

12 oz. Lamb Chops	\$45
Herb-crusted New Zealand lamb chops. Served with garlic mashed potatoes and asparagus.	

6 oz. Center-Cut Filet Mignon	\$44
Tender filet grilled to your preference. Served with garlic mashed potatoes and asparagus.	

12 oz. Veal Chop Martini	\$65
Bone-in veal chop with lemon white wine butter sauce, tomatoes, and Parmesan. Served with mashed potatoes.	

SIDES

French Fries	\$7	Tiramisu	\$14
Parmesan Fries	\$9	Limoncello Cake	\$12
Grilled Asparagus	\$9	Chocolate Cake	\$12
Sauteed Spinach	\$8	Ricotta Cheesecake	\$13
Garlic Mashed Potatoes	\$8	Gelato Vaniglia con Cialda	\$15
		Zeppole	\$12
		Gelato	\$8
		Sorbet	\$12

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Ask our staff for more information.

20% gratuity is added to parties of 6 or more.

ELVIS

ITALIAN GRILLE

RESTAURANT & BAR

LUNCH MENU

LUNCH SPECIALS

TUESDAY-SUNDAY | 12 PM-3 PM

Every lunch combo includes a soft drink.

Spaghetti & Meatballs

\$16.99

Spaghetti tossed in house marinara and topped with house-made meatballs and Parmesan.

Chicken Parmesan Sandwich

\$16.99

Crispy chicken, marinara, and melted mozzarella on a toasted Italian roll. Served with fries.

Meatball Parmesan Sandwich

\$15.99

House-made meatballs, marinara, and melted mozzarella on a toasted Italian roll. Served with fries.

That's Amore Elvis

\$17.99

Trofie pasta tossed with sweet Italian sausage in a creamy vodka sauce.

Penne Primavera

\$16.99

Penne with sauteed zucchini, mushrooms, spinach, cherry tomatoes, and green bell pepper in garlic and olive oil, finished with fresh basil.

Chicken Parmesan with Pasta

\$19.99

Breaded chicken topped with marinara and melted mozzarella, served with spaghetti pomodoro.

Soup & Salad Combo

\$14.99

A cup of soup of the day paired with a fresh house salad.

WEEKDAY COCKTAIL SPECIALS · ALL DAY

TUESDAY

Classic Margarita

\$8

WEDNESDAY

Classic Mojito

\$8

THURSDAY

Moscow Mule

\$8

FRIDAY

Aperol Spritz

\$9

COCKTAIL MENU

MARGARITAS & MULES

Classic Margarita

\$15

Tijuana Silver Tequila, orange liqueur, sour mix, and fresh lime. Served with a salted rim and lime garnish.

Moscow Mule

\$15

Elevate Vodka, fresh lime juice, and crisp ginger beer, served over ice for a bright, smooth finish.

Mexican Mule

\$15

Tijuana Silver Tequila, fresh lime juice, and ginger beer. Garnished with fresh lime.

Irish Mule

\$15

Jameson Irish Whiskey, fresh lime juice, and ginger beer. Garnished with fresh lime.

MOJITOS

Classic Mojito

\$15

Bacardi Silver Rum, fresh lime juice, simple syrup, muddled mint, and club soda. Garnished with fresh lime and mint.

Elvis Flavored Mojito

\$17

Bacardi Silver Rum, fresh lime juice, simple syrup, muddled mint, and club soda. Choose strawberry, mango, passion fruit, or raspberry.

SPIRIT CLASSICS

Negroni

\$16

Bombay Sapphire Gin, Campari, and sweet vermouth, balanced with bittersweet flavor and garnished with orange peel.

Manhattan

\$16

Maker's Mark Bourbon, sweet vermouth, and aromatic bitters, finished with a classic cherry garnish.

OLD FASHIONED

Classic Old Fashioned

\$18

Maker's Mark Bourbon, simple syrup, and aromatic bitters, served over a large ice cube with orange peel and cherries.

Smoked Old Fashioned

\$20

Maker's Mark Bourbon, aromatic bitters, and a touch of sweetness, infused with rich smoke. Served over a large ice cube with orange peel and cherries.

SPRITZ

Aperol Spritz

\$15

Aperol, Prosecco, and a splash of soda water, garnished with a fresh orange slice.

Elvis Spritz

\$16

St-Germain, Prosecco, fresh mint, and soda water for a crisp, refreshing finish.

Whiskey Spritz

\$18

Jameson Irish Whiskey, Aperol, Prosecco, and soda water, finished with a fresh lemon twist.

MARTINIS

Classic Martini

\$15

Elevate Vodka and dry vermouth, stirred to perfection for a smooth, sophisticated finish.

Dry Martini

\$16

Elevate Vodka with a delicate touch of dry vermouth, served chilled with olives or a fresh lemon twist.

Dirty Martini

\$16

Elevate Vodka, dry vermouth, and olive brine, served ice-cold and garnished with olives.

Espresso Martini

\$16

Elevate Vodka, freshly brewed espresso, coffee liqueur, and simple syrup. Garnished with coffee beans.

Lemon Drop Martini

\$15

Elevate Vodka, fresh lemon juice, and simple syrup, served with a sugar rim and lemon garnish.

Cosmopolitan

\$16

Elevate Vodka, orange liqueur, cranberry juice, and fresh lime, finished with a citrus garnish.

Sex on the Beach

\$14

Elevate Vodka, peach schnapps, orange juice, and cranberry juice, shaken and garnished with fresh orange.