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## Cocktails on the rocks

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### ARUBA ARIBA \$15

KETEL ONE VODKA, FLOR DE CANA RUM,  
BANANA LIQUEUR AND FRUIT PUNCH

### COTED'ELICIOUS \$15

KETEL ONE VODKA, AMARETTO, PEACH LIQUEUR,  
PINEAPPLE JUICE AND CRANBERRY JUICE

### JET SET BREEZE \$15

FLOR DE CANA RUM, PEACH LIQUEUR,  
BLUE CURACAO AND PINEAPPLE JUICE

### SEX ON THE BEACH \$15

KETEL ONE VODKA, MELON LIQUEUR,  
PINEAPPLE JUICE, AND CRANBERRY JUICE

### RIVIERA SPLASH \$15

JOSE CUERVO TEQUILA, ORANGE JUICE  
AND PINEAPPLE JUICE WITH A SPLASH OF GRENADINE

### GIN FIZZ \$15

TANQUERAY GIN, LIME JUICE AND SODA

### GODFATHER \$15

JOHNNIE WALKER AND AMARETTO

### MOJITO \$15

FLOR DE CANA RUM, LIME, MINT LEAVES, SUGAR AND SODA

### NEW SANGRIA \$12

A blend of chilled wine, fresh fruit and a splash of ginger ale.  
Available in: red, white or watermelon flavors.

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## Frozen Drinks

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### PINA COLADA \$10.50

FLOR DE CANA RUM, COCONUT CREAM AND  
PINEAPPLE JUICE

### FRENCH LADY \$13

KETEL ONE VODKA, BAILEYS, KAHLUA, AMARETTO  
AND CHOCOLATE SYRUP

### CLASSY DAIQUIRIES \$13

FLOR DE CANA RUM, TRIPLE SEC, LIME JUICE AND  
(LIME OR STRAWBERRY)

### MARGARITHA \$13

JOSE CUERVO TEQUILA, TRIPLE SEC, LIME JUICE

### FRENCH BLUE \$13

KETEL ONE VODKA, BLUE CURACAO, PEACH  
LIQUEUR AND COCONUT CREAM

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## Martini's

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### LEMON DROP \$15

KETEL ONE CITROEN, KETEL ONE VODKA,  
LEMON JUICE AND LIME JUICE

### SUNSETINI \$15

RASPBERRY RUM, KETEL ONE VODKA,  
ORANGE JUICE AND A CHERRY

### ESPRESSO MARTINI \$15

ESPRESSO, BAILEYS, COFFEE LIQUEUR,  
KETEL ONE VODKA AND BROWN SUGAR

### MEDI MARTINI \$15

TANQUERAY GIN OR KETEL ONE VODKA WITH VER-  
MOUTH AND OLIVES OR A TWIST OF LEMON

### COSMOPOLITAN \$15

KETEL ONE VODKA, TRIPLE SEC,  
CRANBERRY JUICE AND LIME

### GREENTINI \$15

VODKA PEAR, MELON LIQUEUR AND APPLE SOUR

### MANGO MANDRINI \$15

VODKA MANGO, VODKA MANDARIN, ORANGE JUICE  
AND PINEAPPLE JUICE

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## Non-alcoholic beverages

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### LEMONADE \$5

LEMON OR STRAWBERRY

### FROZEN SMOOTHIES \$6.50

PINA COLADA, STRAWBERRY, MANGO

### FRESH BREW ICE TEA \$5

FRESHLY BREWED AT ELLIOTI'S

PENNE  
LINGUINI  
CAPELLINI  
GARLIC POTATOES  
STEAMED VEGETABLES  
EXTRA SAUCE \$3

} \$6.00

 ELLIOTISARUBA

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# Elliott's

ITALIAN RESTAURANT

## Antipasti *PERFECT TO START YOUR MEAL*

- NEW ARANCINI \$18**  
Fried rice balls, made with arborio rice and Mozzarella
- CALAMARI FRITTI \$18**  
Fried Calamari with a mild Fradiavolo Sauce
- COZZE ALLA MARINARA \$18**  
Mussels in Marinara Sauce
- PARMIGIANA DI MELANZANE \$18**  
Sliced Eggplant Baked in Tomato Sauce With Parmesan and Mozzarella Cheese
- ESCARGOT \$18**  
Snails in Garlic, Olive Oil and Herbs
- MOZZARELLA ALLA FORNO \$18**  
Home made Breaded Mozzarella in Tomato Sauce
- COCKTAIL DI GAMBERONI \$18**  
Jumbo Shrimp Cocktail

- CREATE YOUR OWN SAMPLER \$25**  
Chicken tender, fried calamari, fried shrimp(+\$5), Fried Mozzarella

## Salad

- CAESAR ORIGINAL \$13**  
Caeser Salad  
Add Chicken \$18  
Add Shrimp \$19
- MOZZARELLA CAPRESA \$17**  
Sliced Tomatoes with Fresh Mozzarella Cheese, Basil and Olive Oil
- CAPRICCIOSA \$12**  
Mixed Garden Salad

## Pasta Classica *Made with our classic recipes* GLUTEN-FREE PASTA ALSO AVAILABLE

- LINGUINI ALLA VONGOLE \$26**  
Linguine with white clams.  
Available in White or Red Sauce.
- LINGUINE PUTTANESCA \$24**  
Linguine with Fresh Tomatoes, Black Olives, Basil, Garlic, Anchovies and Olive Oil
- FETTUCCINI PRIMAVERA \$27**  
Fresh assorted vegetables in our homemade fettuccini
- GNOCCHI ALLA MARINARA \$26**  
Potato Gnocchi with Fresh Tomato, Garlic, Parsley and Olive Oil
- TORTELLONI ALLA PANNA \$26**  
Tortelloni Stuffed with Spinach and Ricotta Cheese in Cream Sauce

- PENNE ALLA ARABBIATTA \$25**  
Penne with Fra Diavolo Sauce
- RAVIOLI IN SALSAPOMADORO \$25**  
Cheese Ravioli with Fresh Tomato, Garlic, Basil and Olive Oil
- FETTUCCINE ALFREDO \$25**  
Fettuccine in a Cream Sauce
- CANNELLONI EXCELSIOR \$25**  
Crepes Stuffed with Ricotta, Parmesan and Mozzarella Cheese topped with Tomato Sauce
- FETTUCCINE ALLA SALMON \$29**  
Fettuccine with Smoked salmon with Capers in a Creamy Sauce and a touch of Tomato Sauce
- NEW TOUR OF ITALY \$29**  
Home made Lasagna with freshly breaded Chicken Parmigiana & Fettuccini Alfredo

## Soup *Made Fresh Everyday*

- ZUPPA DI CIPOLLE \$14**  
Onion Soup with Melted Parmesan Cheese
- MINISTRONE DI VERDURA \$14**  
Fresh Vegetable Soup
- ZUPPA DI PESCE MARE CHIARO \$17**  
Soup with assorted Seafood with a light touch of Tomato Sauce
- PASTA E FAGIOLI ALLA PAESANA \$15**  
White Bean, Garlic and Basil with Chopped Fettuccine Bacon

- FETTUCCINE CARBONARA \$25**  
Fettuccine with Bacon and Cream Sauce
- LASAGNA DI CARNI \$25**  
Homemade Beef Lasagna with Mozzarella Cheese, and fresh Tomato Sauce
- PENNE PASTOR \$28**  
Chicken, Beef, Fresh Mushroom, Basil, Cream and a Touch of Tomato Sauce over Penne
- LINGUINE AL FILETTO DI POMODORA \$25**  
Linguine with fresh Tomato, Garlic, Basil and Olive Oil Sauce
- LINGUINE ALLA BOLOGNESE \$25**  
Linguine served with Our Chef's Italian Meat Sauce

## Mediterranean Flavors

- COZZE FRA DIAVOLO \$28**  
Linguine with Mussels in Fra Diavolo Sauce
- FILETTO DI PESCE ALLA PIZZAIOLA \$34**  
Fresh Filet of Fish in a Garlic, Basil, Oregano and fresh Tomato Sauce
- FILETTO DI PESCE ALLA PISTACHIO \$36**  
Baked Filet of Fish Topped with Pistachio Nuts
- FILETTO DI PESCE ALLA PUTTANESCA \$36**  
Fresh Filet of Fish, Fresh Tomato, Garlic, Olive Oil, Basil, Black Olives and Anchovies
- FILETTO ALLA PLANCHA \$30**  
Fresh Panfried Fish Filet
- FILETTO DI PESCE MEDITERRANEO \$34**  
Fresh Filet of Fish baked with Garlic Parsley, White Wine and Olive Oil

- FILETTO DI PESCE ALLA MARINARA \$36**  
Fresh Filet of Fish in a Garlic, Basil, and fresh Tomato Sauce with Clams, Calamari, Shrimp, Mussels
- SCAMPI ALLA FRA DIAVOLO \$37**  
Scampi Served with Fra Diavolo Sauce over Linguine
- SHRIMP PARMIGIANA \$36**  
Breaded shrimp topped with marinara sauce and mozzarella cheese
- PIATTO DEL PESCATORE \$39**  
Assorted Seafood over a Bed of Linguine
- SHRIMP PASTA \$36**  
Succulent Shrimp sautéed with butter and olive oil
- NEW LOBSTER TAIL \$47**  
Sautéed lobster tail with fresh hand picked vegetables, served with Fra Diavolo Sauce or Butter and Garlic Sauce

- GAMBERONI ELLIOTI'S \$36**  
Scampi in butter, Mushroom and Cream Sauce over Fettuccine
- NEW RISOTTO DEL PESCATORE \$38**  
Carnaroli rice bed over assorted Seafood
- HERB-GRILLED SALMON \$32**  
Pink Salmon Fillet cooked to perfection. Covered with Garlic butter and Herbs. Served with Broccoli Parmesan and Garlic
- LINGUINE MARE TERRA \$38**  
Scampi with Broccoli, Sautéed with Garlic, Olive Oil and White Wine over Linguine
- PENNE ALLA VODKA \$38**  
Scampi with Vodka Sauce over Penne
- FILETTO ALLA LIMON \$35**  
Grouper fillet in lemon butter topped with capers

## Chicken & Veal

- POLLO ALLA MUSHROOMS \$31**  
Tender Chicken Breast Sautéed with Fresh Mushrooms, Olive Oil, Garlic and Fresh Basil
- POLLO ALLA PARMIGIANA \$30**  
Chicken Parmesan
- VITELLO ALLA STILE DEL CHEF \$34**  
Veal Scaloppini with Mozzarella and Mushroom Sauce

- VITELLO ALLA BRANDY \$34**  
Veal Scaloppini Sautéed with Butter and Brandy Sauce
- VITELLO ALLA FUNGHI \$34**  
Veal Scaloppini Sautéed with Garlic, Olive Oil, Parsley and Fresh Mushroom
- CHICKEN & SHRIMP ALFREDO \$31**  
Grilled chicken & shrimp in alfredo sauce with our home made fettuccini pastas

- POLLO ALLA LIMON \$30**  
Tender Chicken Breast Sautéed in Butter and Lemon with Capers
- PICCATA ALLA LOMBARDA \$34**  
Veal Scaloppini Sautéed in Butter and Lemon
- COTTOLETA ALLA PARMIGIANA \$34**  
Veal Cutlet Parmesan

## Meat

- MEDAGLIONI DI MANZO ALLA PIZZAIOLA \$40**  
Twin Tenderloin with Garlic and Oregano in fresh Tomato Sauce
- CARRE DI AGNELLO SPECIALE \$47**  
Lamb Chops marinated in White Wine with Garlic, Olive Oil Oregano and Parsley

- FILETTO ALLA ELLIOTI'S \$41**  
Tenderloin stuffed with Roasted Garlic topped with a sweet Red Wine Sauce and Blue Cheese on the Side
- FILETTO TRICOLORE \$40**  
Tenderloin Pepper Steak Parsley

Side dishes are not available with pastas.

\*BE WARNED! All of our food is cooked fresh to order & sometimes there may be a wait, this is mostly at very busy times.

ALL PRICES ARE IN US DOLLARS