

ELiZAbeth's

café heaven

*"There are two things important in life;
to give good dinners and to keep on fair terms with women."*

tête a tête

"That first night I cooked stirred by the fine pain of new love..."

Soup... the kindest course, made in deference to early morning temperaments.

Lizzie's Oven Roasted Wild Mushrooms... Your first kiss should be this good. 7.95

Chèvre Deux... a smooth, voluptuous, Canadian goat cheese caressed with good Tuscan olive oil and topped lightly with toasted walnuts. 6.95

Tapenade... a heady blend of olives, garlic and capers with a hint of anchovy. 6.95

The Onion... large Spanish onion halves baked with a touch of olive oil and jasmine honey — guys, a little wine, honest bread and "the onion" and maybe, just maybe, she'll be your baby tonite. 5.95

Bagna Coadà... (hot bath) a robust marriage of anchovy, garlic, olive oil and sweet butter — they say bagna coada could make a Republican smile. 7.95

Salads

*'I still love that woman more than tomatoes in August —
more than summer loves a breeze,
more than flowers love the bees...'*

We serve our "house" salad, the **Insalata Mista**, with all entrées. It is a serendipitous mix of seasonal greens, fruits, veggies and cheeses dressed respectfully with our balsamic vinaigrette.

Tom's Caesar... Redolent of garlic and anchovy, enlivened with fruits and veggies, Tom's Caesar is, in a word — transcendent. A salad for two. 15.50

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Entrée Vous

*Pretend you are an artist. Before you lies a canvas of silken dough.
It beckons you in some mysterious way. "Paint me," it whispers.
"Color me with herbs and cheeses." "Take me, I am yours."*

Lizzie's Baked Polenta... with caramelized onion, roasted wild mushrooms, tomato and a touch of mozzarella. Lovers, forget your love...

Ajo e Ojo... spaghettini cooked 'til just tender and tossed lovingly with fresh garlic, olive oil, a touch of sweet butter and parmesan.

Lizzie's Four Cheese Lasagna... with baby spinach and caramelized onion. Sweet dreams are made of these.

Pasta Bella... (A sauce for Colette) penne rigate tossed with just a hint of tomato and shavings of aged asiago. Elegant and as light as a baby's smile.

Baked Shells with Gorgonzola and Baby Spinach... hot, rich and voluptuous. These shells have been known to make grown women weep.

Putenesca... Kalamata olives, garlic, capers, anchovies and dried hot peppers characterize this lusty late-night dish from Naples. Tossed with penne and dusted lightly with romano and Italian parsley.

Pasta Sara... penne rigate cooked 'til just tender and tossed gently with a hint of tomato, roasted wild mushrooms, baby spinach, parmesan, a touch of garlic and sweet butter.

Baked Eggplant Provençal... with roasted wild mushrooms, tomato, caramelized onion, baby spinach, mozzarella, parmesan and the herbs of Provence — a light, fragrant dish redolent of all things French without the attitude.

All of our listed entrées are 18.50. They are served with "honest" bread and our "house" salad. So, sit back, sip your wine, hold hands if you will and let us take you there...



Coffee black like the night, bitter like death and hot like love.

We open at 5 pm Wednesday through Sunday.

We accept American money, personal checks, and, yes, we really do accept IOU's.
Reservations recommended.

Remember, love is all you need.