

# Emma Elle's

— ITALIAN KITCHEN —

Pizza or pasta, salad, and soft drink  
15.99

## Sandwiches

Each sandwich is served on a 6" oven toasted hoagie bun.  
Served with house made potato chips  
and basil pesto dipping sauce.  
A soup or salad can be substituted for chips.

### ITALIAN DELI 12.99

Salami Genoa, Capicola ham, artisan pepperoni,  
lettuce, tomatoes, olives, pepperoncinis,  
shredded mozzarella, and garlic confit.

### CHICKEN PARM 12.99

Antibiotic free chicken breast, hand breaded,  
covered in housemade marinara  
and melted mozzarella cheese.  
Topped with grated Parmigiano.

### MEATBALL 13.99

House made meatballs featuring  
locally sourced Nichiyobi-Wagyu beef.  
Served with Parmigiano, house marinara, fresh basil,  
and melted mozzarella.

### ITALIAN BEEF 13.99

Slow roasted, thinly sliced Italian sirloin  
topped with gardenia relish and melted mozzarella.  
Served with beef au jus.

## Wood-Fired Pizza

Our Neapolitan inspired dough is created in-house, baked  
to order in our wood-fired oven. Each pizza is handmade.  
Individual 10" pizzas \$11.99

 Gluten-Friendly option available at no additional charge

### MARGHERITA

EE's pizza sauce, fresh mozzarella, basil, and EVOO.

### PEPPERONI

EE's pizza sauce, fresh mozzarella, artisan pepperoni,  
serrano-infused honey, and EVOO.

### CARNIVORE

EE's pizza sauce, fresh mozzarella, artisan pepperoni,  
Nichiyobi-Wagyu beef, and Italian seasoned pork.

### BBQ CHICKEN

Locally sourced bbq sauce, grilled chicken, red onions,  
and fresh shredded mozzarella.

### HERBIVORE

EE's pizza sauce, fresh cherry tomatoes, zucchini,  
mushrooms, red onions, pepperoncinis, olives, and EVOO.

Add non-vegan cheese 1

### CHICKEN ALFREDO

Alfredo sauce, grilled chicken, mushrooms, red onions, fresh mozzarella.

### CHICKEN BASIL PESTO

Basil pesto sauce, grilled chicken, fresh mozzarella.

### MEATBALL

House made Wagyu meatballs, EE's pizza sauce, fresh mozzarella  
and shredded basil.

## Salads & Soups

Individual lunch salad 9.99

Add grilled or fried chicken, or grilled shrimp 5

Add grilled Norwegian Atlantic Salmon 9

### CAPRESE

Tomatoes, fresh mozzarella,  
spinach and basil.  
Finished with EVOO  
and aged balsamic.

### CAESAR

Romaine hearts, croutons,  
and Parmigiano.  
Tossed in a creamy  
Caesar dressing.

### HOUSE

Mixed greens,  
croutons, cherry tomatoes,  
red onions, olives, pepperoncinis,  
and fresh mozzarella.  
Served with your choice  
of dressing.

### SOUP OF THE DAY 4.99

Ask your server for details.

## Pastas

 Gluten Friendly, and  Vegan Options Available

Side salad available for 4.99

Individual lunch pasta 11.99

### BOLOGNESE

Spaghetti pasta tossed in  
homemade Bolognese sauce made  
with pork and imported spices.

### MAMA'S LASAGNA

Artisan pasta layered with fresh  
mozzarella, whipped ricotta, mar-  
inara and homemade Bolognese  
sauce. Baked to order and topped  
with Parmigiano.

### FETTUCCHINE ALFREDO

Fettuccine pasta tossed in our  
house-made alfredo sauce, topped  
with your choice of  
grilled or fried chicken.  
Add grilled shrimp 5

### SPAGHETTI & MEATBALLS

Spaghetti pasta and  
homemade marinara sauce  
topped with  
Nichiyobi-Wagyu meatballs.

### PASTA PRIMAVERA

Penne pasta tossed in EVOO,  
topped with seasonal vegetables.  
Add grilled shrimp 5  
Add grilled salmon 9

### SPICY BOLOGNESE

Spaghetti pasta tossed in  
homemade spicy Bolognese  
sauce made with pork  
and imported spices.

### PENNE ALLA VODKA

Penne pasta topped with  
housemade vodka sauce.  
Add grilled chicken or shrimp 5  
Add grilled salmon 9

GLUTEN FRIENDLY OPTION  | VEGAN OPTION 

Gluten friendly options are not prepared in a gluten free environment | Our kitchen uses sunflower oil.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## Beverages

Our sodas are fair trade, certified organic, and non-GMO from Maine Root.

\$3.29

Mexicane Cola | Diet Mexicane Cola | Professor Cane | Root Beer | Lemon-lime | Orange | Blueberry

\$3.29

Lemonade, Sweet Tea, Unsweet Tea, Coffee, Milk

\$3.29

Kids Drinks

\$4.75

San Pellegrino 750mL

## Wine

### HOUSE

Red: Piccolo Fiore Rosso, Sicily 8 / 30

White: Piccolo Fiore Bianco, Sicily 8 / 30

#### WHITE

GIANCARLO, Prosecco 8 / 31

SABATIA, Rosé (Norman, OK) 13 / 49

TAONGA, Sauvignon Blanc 12 / 38

CORVEZZO, Pinot Grigio 10 / 40

PARDUCCI, Chardonay 10 / 40

VIGNETO, Moscato D'Asti 13 / 40

POET'S LEAP, Riesling 15 / 48

#### BY THE BOTTLE

SALT OF THE EARTH, Moscato 35

LES ROCAILLES SAVOIE, Blend 45

BROADBENT, Vinho Verde 35

#### RED

JEFF CARRELL, Pinot Noir 12 / 45

PICCINI, Chianti 9 / 35

RAYMOND 'R' COLLECTION, Cabernet 11 / 42

LUNARIA, Montepulciano 12 / 42

SABATIA, Chambourcin (Norman, OK) 14 / 57

VIGNETO, Sweet Red Blend 11 / 38

BLACK CABRA, Malbec 12 / 36

#### BY THE BOTTLE

LUNARIA RUMINAT, Primitivo (Zinfandel) 43

TIAMO, Barbera 40

PETRA ZINGARI, Merlot Blend 45

## Beer

SKYDANCE NDN TIME

Amber 5

NEFF APOLLO BLONDE ☼

Blonde 8

NEFF ASTRONAUT COOKIES ☼

Stout 8

COOP F5

IPA 7

COORS LIGHT

Lager 4

CORONA

Mexican Lager 5

MICHELOB ULTRA

Light Lager 4

PERONI

Italian Lager 7

CLUBBY LEMON-LIME

Seltzer 7

STONECLOUD NEON SUNSHINE

Belgian Wit 7

STONECLOUD CHUG NORRIS

Mosaic Pale Ale 7

LOCAL SEASONAL ROTATOR

Varies - Ask Server

## Desserts

**CHOCOLATE CAKE** 12

Rich, multi-layered fudge cake with fresh berry compote.

**ITALIAN CREAM CAKE** 11

Traditional Italian cream cake served with caramel sauce.

\*Contains tree nuts.

**CHEESECAKE** 10

Graham cracker crust cheesecake with fresh berry compote.

*We are proud to serve products from these great, local partners*

Domenica Farms, Arcadia, OK

Sabatia Wines, Norman, OK

The Oil Tree, Oklahoma City, OK

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## Appetizers

### BRUSCHETTA 15

Artisan crostinis topped with tomatoes, fresh mozzarella, Parmigiano, basil, and garlic. Finished with EVOO and aged balsamic.

### ARANCINI 15

Risotto and fresh mozzarella, hand-battered and fried. Served with garlic aioli or house marinara.

### MEATBALLS 16

House made with local Nichiyobi-Wagyu beef. Served with Parmigiano and house marinara.

### CALAMARI 17

Hand breaded in house. Served with marinara.

### FRIED MOZZARELLA 16

Fresh mozzarella hand breaded in house. Served with marinara.

### ITALIAN NACHOS 14

House fried chips, Mozzarella and Parmigiano, Kalamata olives, pepperoncinis, jalapeños, alfredo sauce. Topped with chicken or sausage.

## Wood-Fired Pizza

Our Neapolitan inspired dough is created in-house and baked to order. Each pizza is handmade and approximately 14".

 Gluten-Friendly option available at no additional charge

### MARGHERITA 19

EE's pizza sauce, fresh mozzarella, basil, and EVOO.

### PEPPERONI 21

EE's pizza sauce, fresh mozzarella, artisan pepperoni, serrano-infused honey, and EVOO.

### CARNIVORE 22

EE's pizza sauce, fresh mozzarella, artisan pepperoni, Nichiyobi-Wagyu beef, and Italian seasoned pork.

### BBQ CHICKEN 22

Locally sourced bbq sauce, grilled chicken, red onions, and fresh shredded mozzarella.

### HERBIVORE 19

EE's pizza sauce, fresh cherry tomatoes, zucchini, mushrooms, red onions, pepperoncinis, olives, and EVOO.

Add non-vegan cheese 1

### CHICKEN ALFREDO 22

Alfredo sauce, grilled chicken, mushrooms, red onions, fresh mozzarella.

### CHICKEN BASIL PESTO 23

Basil pesto sauce, grilled chicken, fresh mozzarella.

### MEATBALL 24

House made Wagyu meatballs, EE's pizza sauce, fresh mozzarella and shredded basil.

## Salads & Soups

Add grilled or fried chicken, or grilled shrimp 7

Add grilled Norwegian Atlantic Salmon 9

### CAPRESE 14

Tomatoes, fresh mozzarella, spinach and basil. Finished with EVOO and aged balsamic.

### CAESAR 13

Romaine hearts, croutons, and Parmigiano. Tossed in a creamy Caesar dressing.

### HOUSE 13

Mixed greens, croutons, cherry tomatoes, red onions, olives, pepperoncinis, and fresh mozzarella. Served with your choice of dressing.

### SOUP OF THE DAY 4.99

Ask your server for details.

## Entrees

Side salad available for 4.99

### SALMON 29

Grilled Norwegian Atlantic Salmon topped with lemon and garlic butter, served with mashed potatoes and grilled asparagus.

### CHICKEN PARM 24

Antibiotic free chicken breast, hand breaded, housemade marinara, spaghetti pasta, melted mozzarella cheese.

## Pastas

 Gluten Friendly, and  Vegan Options Available

Side salad available for 4.99

### BOLOGNESE 22

Spaghetti pasta tossed in homemade Bolognese sauce made with pork and imported spices.

### MAMA'S LASAGNA 24

Artisan pasta layered with fresh mozzarella, whipped ricotta, house marinara and homemade Bolognese sauce. Baked to order and topped with Parmigiano.

### FETTUCCHINE ALFREDO 21

Fettuccine pasta tossed in our house-made alfredo sauce, topped with your choice of grilled or fried chicken. Add grilled shrimp 7

### SPAGHETTI & MEATBALLS 21

Spaghetti pasta and homemade marinara sauce topped with Nichiyobi-Wagyu meatballs.

### PASTA PRIMAVERA 18

Penne pasta tossed in EVOO, topped with seasonal vegetables. Add grilled shrimp 7 Add grilled salmon 9

### SPICY BOLOGNESE 23

Spaghetti pasta tossed in homemade spicy Bolognese sauce made with pork and imported spices.

### PENNE ALLA VODKA 19

Penne pasta topped with housemade vodka sauce. Add grilled chicken or shrimp 7 Add grilled salmon 9

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PARDUCCI, Chardonay 10 / 40  
VIGNETO, Moscato D'Asti 13 / 40  
POET'S LEAP, Riesling 15 / 48

### BY THE BOTTLE

SALT OF THE EARTH, Moscato 35  
LES ROCAILLES SAVOIE, Blend 45  
BROADBENT, Vinho Verde 35

### RED

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Mexican Lager 5

MICHELOB ULTRA

Light Lager 4

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Italian Lager 7

CLUBBY LEMON-LIME

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