

Nino Battaglia went to High School in Naples Italy where he fell in love with the original pizza, the Margherita. After years of consuming this beloved pizza he took it upon himself to learn all he could about the creation of such an incredibly satisfying meal. Today his wish is to share the adoration of this amazingly versatile meal in the original southern Italian fashion. He named his Pizzeria, Ella's, after his mother. She too was a lover of Pizza and is surely smiling down from heaven, on him and the Pizzeria dedicated to her.

A stylized signature in red ink that reads "Ella Battaglia".

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Insalate



Panzanella

10

Fresh Heirloom Tomatoes, Cucumber, Basil, Soaked Bread, Red Onion, Olive Oil & Balsamic.

Mozzarella Pomodoro

15

Fresh Sliced Heirloom Tomatoes Buffalo Mozzarella, Basil, Olive Oil & Balsamic.

Mista

10

Fresh Mixed Greens, Arugula, Red Onion, Tomatoes, Parmigiano, Olive Oil & Red Vinegar.

Carciofi

15

Fresh Arugula, Artichokes, Parmigiano, Fresh Squeezed Lemon, Olive Oil & Balsamic.

Burrata

17

Fresh Arugula, Burrata Cheese, Pistachio, Oregano, Toasted Almonds, Tomatoes, Roasted Butternut Squash, Olive Oil & Balsamic.

Chopped

19

Fresh Mixed Greens & Arugula, Artichokes, Pepperoncini, Salami, Kalamata Olives, Pecorino Romano, Parmigiano, Garbanzo beans, Red Onion, Olive Oil & Red Vinegar.

Sanguinello

12

Fresh Spinach, Arugula, Blood Orange, Fennel, Parmigiano, Olive Oil & Red Vinegar.

Bruschetta

10

Fresh Tomato, Garlic, Basil, Shaved Parmigiano, Olive Oil.

Pizze



Margherita

15

San Marzano Tomato, Buffalo, Mozzarella, Basil, Olive Oil.

Napoletana

16

San Marzano Tomato, Garlic, Anchovies, Capers, Oregano, Mozzarella.

Capríciosa

17

San Marzano Tomato, Artichokes, Prosciutto, Mozzarella.

Quattro

17

Gorgonzola, Mozzarella, Fontina, Parmigiano.

La Carbonara Neligna

19

Guanciale, Mascarpone, Pecorino, Peas, Egg.

Boscaiola

19

San Marzano Tomato, Mozzarella, Mushroom, Fennel Sausage.

Parma

19

Mozzarella, Prosciutto, Arugula, Parmigiano.

Paesano

18

Mozzarella, Sautéed Rapini, Fennel Sausage, Cherry Tomatoes.

Díavola

19

San Marzano Tomato, Mozzarella, Spicy Salami, Gaeta Olives.

Umbra

21

Robiola Cheese, Crimini Mushrooms, Umbrian Black Truffles.

Frutti dí Mare

20

San Marzano Tomato, Calamari, Shrimp, Clams, Mozzarella, Garlic, Parsley.

Vegetali

18

San Marzano Tomato, Mozzarella, Grilled Eggplant, Bell Peppers, Zucchini, Rapini, Cherry Tomatoes.

Forno



Calzone

19

San Marzano Tomato, Mozzarella, Rapini, Fennel Sausage.

Pane alle Erbe

9

Pizza Bread, Herbs, Garlic, Sea Salt Olive oil.

Lasagna

18

Ground Beef & Fennel Sausage, Bechamel, San Marzano Tomato Sauce, Mozzarella, Parmigiano, Ricotta, Spinach.

Dolci



Tira Mí Su

9

Lady Fingers dipped in Coffee, Layered mixture of Eggs, Sugar, & Marscapone Cheese Topped with Cocoa.

Cannolí

9

Ricotta cream & Chocolate Chip Filled Sicilian Pastry Shells, Ground Pistachio.

Panna Cotta

8

Sweet Cream Gelatin Flavored with Vanilla & Topped with Seasonal Fruit.

Gelatí

7

Vanilla, White Chocolate, Hazelnut or Lemon.

Biscottí

6

Assorted Biscotti.

Beve



Cafe & Soda

4

Espresso, Cappuccino, Late, Macchiato, Americano, & Mocha, Coke, Diet Coke, 7up, Assorted S. Pellegrino Flavors, Juice.