



ANTIPASTI – APPETIZER

Parmigiana di Melanzane 		\$ 20
Baked eggplant parmigiana layered with fresh basil and mozzarella cheese		
Calamari e Ceci		\$ 20
Grilled fresh squid with chickpea purée, caper powder and seasoned breadcrumbs		
Impepata di Cozze e Vongole		\$ 24
Freshly opened clams and mussels in white wine broth, garlic, black pepper and parsley		
Tartare di Tonno con Mousse di Avocado e Caviale di Salmone		\$ 26
Raw yellowfin tuna served with avocado mousse and salmon caviar		
Carpaccio di Manzo con Tartufo Nero, Funghi e Parmigiano		\$ 28
Angus beef carpaccio, Swiss brown mushrooms, shaved black truffle and parmesan cheese		
Antipasto Etna		\$ 38
Italian cold cuts, marinated vegetables and cheese		
Burrata di Andria	150 g	\$ 28
Burrata cheese with Parma ham, cherry tomatoes and rocket salad	300 g	\$ 44

ZUPPE E INSALATE – SOUP & SALAD

Insalata di Pollo e Pancetta		\$ 20
Lettuce salad with slow-cooked chicken breast, crispy bacon, mustard mayonnaise dressing and shaved parmesan cheese		
Insalata Mediterranea di Verdure alla Griglia 		\$ 20
Warm Mediterranean salad with grilled mixed vegetables, caramelized walnuts and light cheese sauce		
Insalata Eoliana		\$ 22
Mixed salad with homemade preserved tuna, tomatoes, red onions, green beans, potatoes, olives, capers, basil and anchovies		
Zuppa del Giorno		\$ 18
Soup of the day		
Ciuppin di Pesce		\$ 32
Mixed seafood stew in tomato sauce with garlic bread croutons		

FOCACCIA BRUSCHETTA E PANE – BREAD

Focaccia Di Recco

Tradizionale (stracchino cheese) ✓ \$ 34

Pizzata (anchovies, capers, tomatoes, oregano, stracchino cheese) \$ 35

Crudo e Rucola (rucola salad, Parma ham, stracchino cheese) \$ 36

Schiacciata al Tartufo e Mascarpone ✓

Pizza crust filled with Italian black truffle paste and mascarpone cheese \$ 28

Bruschetta al Pomodoro (2 pieces) ✓

Toasted bread with fresh tomatoes, garlic and Italian basil \$ 14

Bruschetta al Taleggio e Funghi (2 pieces) ✓

Toasted bread with taleggio cheese and sautéed mushrooms \$ 16

Garlic bread (2 pieces) ✓

Toasted bread with fresh garlic and extra virgin olive oil \$ 8

Pane ✓

Freshly baked Italian bread \$ 6

PASTA

Trenette al Basilico ✓

Handmade basil trenette pasta in fresh tomato sauce, stracciatella cheese and asparagus \$ 26

Margherite al Pistacchio ✓

Handmade walnut and four cheese ravioli in Bronte pistachio sauce \$ 26

Tagliatelle alla Callara

Homemade tagliatelle pasta in braised lamb sauce and pecorino cheese \$ 28

Cirirole alla Norcina

Homemade semolina pasta with mushrooms, homemade sausage and truffle paste \$ 30

Linguine al Granchio

Linguine pasta in crab bisque with jumbo crabmeat \$ 30

Risotto al Pesto con Gamberi di Mazara e Caviale di Salmone

Carnaroli rice in basil sauce with raw red Mazara prawns, salmon caviar and prawn bisque \$ 34

Paccheri con Calamari e Funghi Porcini

Paccheri pasta with porcini mushrooms and squid \$ 34

Ravioli ai Crostacei

Homemade shellfish ravioli in fish stock reduction and lobster meat \$ 38

Classic Italian Pasta *(Please enquire with our staff for daily availability)*

from **\$ 24**

LE CARNI – OUR MEATS


Filetto di Maiale al Tartufo		\$ 38
Pan seared pork tenderloin with fresh black truffle, pork sauce, potato cream and baby carrots		
Costolette di Agnello a Scottadito con Crema di Zucca		\$ 44
Grilled lamb chops with pumpkin cream, almond salad and basil sauce		
Tagliata di Manzo		\$ 48
Sliced striploin (<i>Barley fed</i>) steak, served with asparagus and roasted potatoes		
Stracotto		\$ 48
48 hours slow-cooked beef ribs served with sautéed spinach, mushrooms and mashed potatoes in Recioto wine sauce		
T-Bone	100g	\$ 14
Fiorentina steak served with grilled vegetables, roasted potatoes and mixed salad		

DAL MARE – FROM THE SEA

Polpo ai Ferri		\$ 38
Grilled octopus served with mashed potatoes and octopus mayonnaise		
Tonno Grigliato al Sesamo Nero		\$ 38
Black sesame crusted grilled yellowfin tuna loin with marinated aubergines and Sicilian sauce		
Pesce dall' Italia (<i>Please enquire with our staff for daily availability and price</i>)		\$ -
Fresh fish flown from Italy, cooked to your choice		

PIZZE SPECIALI

Etna \$ 28
Mozzarella cheese, mushrooms, Parma ham, cream cheese and pistachios

Bufalina  \$ 30
Tomato, mozzarella cheese, cherry tomatoes, basil and DOP fresh buffalo mozzarella

Avocado Pomodoro e Prosciutto \$ 30
Mozzarella and stracchino cheese, avocado cream, cooked ham, tomato carpaccio and basil


Friarielli Provola e Salsiccia \$ 32
Mozzarella and provola cheese, friarielli, Italian pork sausage and chilli

Umbricella \$ 34
Mozzarella cheese, fresh black truffle, cooked ham and stracciatella cheese

Burrata \$ 34
Tomato, fresh burrata cheese, Parma ham and rocket salad

PIZZE CLASSICHE

Margherita  \$ 22
Tomato, mozzarella cheese and fresh basil

Quattro Formaggi  \$ 26
Four cheeses: mozzarella, gorgonzola, parmigiano and stracchino

Quattro Stagioni \$ 26
Tomato, mozzarella cheese, mushrooms, artichokes, cooked ham and black olives

Prosciutto e Funghi \$ 26
Tomato, mozzarella cheese, cooked ham and mushrooms

Contadina  \$ 26
Tomato, mozzarella cheese, asparagus, spinach and stracchino cheese

Diavola \$ 28
Tomato, mozzarella cheese and spianata salami

Calzone Etna \$ 32
Stuffed pizza with mozzarella cheese, tomato sauce, mushrooms, artichokes, cooked ham topped with tomato sauce

DOLCI – DESSERT

Cannolo ETNA		\$ 14
Classic Sicilian Cannolo filled with ricotta cheese, candied fruit and chocolate chips		
Tiramisù al Pistacchio di Bronte		\$ 16
Classic Tiramisu with authentic pistachio paste (<i>from Bronte, Sicily</i>)		
Delizia al Cioccolato		\$ 16
Chocolate Lava cake with vanilla ice-cream		
Biancomangiare		\$ 18
Almond Panna Cotta with white chocolate		
Gelati Artigianali	per scoop	\$ 6
Homemade ice-cream (chocolate, vanilla, pistachio)		
Sorbetto al Limone		\$ 10
Homemade lemon sorbet		
Sgroppino		\$ 12
Lemon sorbet with a shot of Vodka/ Prosecco		
Affogato al Caffè		\$ 12
Vanilla ice-cream with a shot of Italian Espresso coffee		
Tagliere di Formaggi		\$ 18 / \$ 34
<i>(Please enquire with our staff for daily availability)</i> Cheese platter served with nuts, fresh and dried fruits		

DESSERT WINE

	gls	btl
Passito	\$ 18	\$ 82
Moscato Dolce	\$ 14	\$ 78

BEVANDE – SOFT DRINKS

San Pellegrino (Italian mineral water, Sparkling 75cl)		\$ 8
Acqua Panna (Italian mineral water, Still 75cl)		\$ 8
Aranciata (sparkling Italian red orange)		\$ 6
Limonata (sparkling Italian lemonade)		\$ 6
Coca cola / Diet cola / Ginger Ale / Sprite / Soda water / Tonic water		\$ 6
Ginger Beer		\$ 8
Freshly squeezed Orange Juice		\$ 8

BIRRE – BEER

DRAUGHT

Menabrea Bionda / Lager	300 ml	\$ 12
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BY BOTTLE

Peroni	330 ml	\$ 12
Baladin	330 ml	\$ 18

ETNA SIGNATURE COCKTAILS

Bellini / Mimosa / Rossini (Prosecco, choice of Peach / Orange / Strawberry Flavour)		\$ 14
Spritz (Aperol, Prosecco, Soda)		\$ 16
Negroni (Campari, Red Vermouth, Gin)		\$ 18
Basil Mojito (Rhum, Basil, Brown sugar, Lime, Soda)		\$ 18
Italian Gin & Tonic *		\$ 18

MOCKTAILS

Gingerino (Ginger Beer, Grenadine, Lime)		\$ 14
Tenente (Orange, Pineapple, Grenadine)		\$ 14

* Please enquire with our Staff on the available selections.

All prices are subject to 10% service charge & prevailing government tax.

CAFFETTERIA

Espresso	\$ 5
Espresso doppio	\$ 8
Cappuccino	\$ 8
Caffè Latte	\$ 8
Flat White	\$ 8
Americano	\$ 6
Tea	\$ 6
Espresso Martini (Vodka, Kahlúa and a shot of Italian espresso)	\$ 18

DIGESTIVI	gls	btl
Limoncello	\$ 12	\$ 90
Amari *	\$ 12	\$ 120
Vermouth *	\$ 12	\$ 120
Grappa Bianca *	\$ 14	\$ 160
Grappa Barrique	\$ 18	\$ 280

DISTILLATES	gls	btl
Chivas Regal 12 Years	\$ 14	\$ 160
Chivas Regal 18 Years	\$ 18	\$ 280
Johnnie Walker Black Label	\$ 14	\$ 160
Jack Daniel's	\$ 14	\$ 160
Jim Beam	\$ 14	\$ 160
Jameson	\$ 14	\$ 160
Macallan 12 Years	\$ 18	\$ 280
Oban 14 Years	\$ 18	\$ 280
Rum Kraken	\$ 14	\$ 160
Vodka Belvedere	\$ 14	\$ 160
Coffee Tequila Patron XO Cafè	\$ 14	\$ 160
Rum Zacapa 23 Years	\$ 18	\$ 280
Gin Tanqueray Ten	\$ 18	\$ 280
Italian Gin *	\$ 18	\$ 280

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