

ANTIPASTI – APPETIZER

Parmigiana di Melanzane 		\$ 18
Baked eggplant parmigiana layered with fresh basil and Mozzarella cheese		
Calamari e Ceci		\$ 18
Grilled fresh squids with chickpeas purée, caper powder and seasoned breadcrumbs		
Impepata di Cozze e Vongole		\$ 22
Freshly opened clams and mussels in white wine broth, garlic, black pepper and parsley		
Tartare di Tonno		\$ 22
Raw yellowfin tuna served with avocado cream, shallots and tomatoes		
Carpaccio di Manzo		\$ 24
Angus beef carpaccio, rocket salad, raw asparagus, shaved Parmigiano cheese and lemon dressing		
Antipasto Etna		\$ 38
Italian cold cuts, marinated vegetables and baked Ricotta cheese		
Burrata di Andria	150 g	\$ 28
Burrata cheese with Parma ham, cherry tomatoes and rocket salad	300 g	\$ 42

ZUPPE E INSALATE – SOUP & SALAD

Insalata di Rucola, Finocchi e Arance 		\$ 18
Fresh rocket salad with orange, fennel, caramelized walnuts and shaved Pecorino cheese		
Insalata Mediterranea di Verdure alla Griglia 		\$ 18
Warm Mediterranean salad with grilled mixed vegetables, caramelized walnuts and light cheese sauce		
Insalata Nizzarda		\$ 22
Mixed salad with homemade preserved tuna, tomatoes, boiled eggs, green beans, potatoes, olives and anchovies		
Zuppa del Giorno		\$ 16
Soup of the day		
Zuppa di Pesce alla Trapanese		\$ 28
Sicilian mixed seafood stew in tomato sauce with garlic bread croutons		

FOCACCIA BRUSCHETTA E PANE – BREAD

Focaccia Di Recco

Tradizionale (Stracchino cheese by 'Nonno Nanni') ✓ \$ 32

Pizzata (Anchovies, capers, tomatoes, oregano, Stracchino cheese by 'Nonno Nanni') \$ 34

Crudo e Rucola (Rucola salad, Parma Ham, Stracchino cheese by 'Nonno Nanni') \$ 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 \$ 12

Bruschetta al Taleggio e Funghi (2 pieces) ✓

Toasted bread with Taleggio cheese and sautéed mushrooms \$ 14

Garlic bread (2 pieces) ✓

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

Pane ✓

Freshly baked Italian bread \$ 4

PASTA

Trenette al Basilico ✓

Handmade basil Trenette pasta in fresh tomato sauce, Stracciatella cheese and asparagus \$ 24

Margherite al Pistacchio ✓

Handmade walnut and four cheese ravioli in Bronte pistachio sauce \$ 24

Garganelli all' Agnello e Pecorino

Garganelli pasta in braised lamb sauce and Pecorino cheese \$ 28

Cirirole alla Norcina

Homemade semolina pasta with mushrooms, homemade sausage and truffle paste \$ 28

Linguine al Granchio

Linguine pasta in crab bisque with jumbo crabmeat. \$ 28

Risotto alle Capesante e Carciofi

Carnaroli rice with scallops and artichokes \$ 32

Tonnarelli al Nero di Seppia con Ricci

Black-ink Tonnarelli pasta with sea urchin and grated Bottarga \$ 32

Ravioli all' Aragosta

Homemade lobster ravioli with butter pistachio cream and prawns \$ 36

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

from \$ 24


LE CARNI – OUR MEATS

Stinco di Agnello al Nero d'Avola		\$ 32
Braised lamb shank in Nero d'Avola wine sauce served with artichokes		
Costine di Maiale al Forno		\$ 34
Roasted pork ribs in Italian BBQ sauce served with potatoes		
Tagliata di Manzo		\$ 48
Sliced striploin (<i>Barley fed</i>) steak served with sautéed mushroom and roasted potatoes		
Stracotto		\$ 48
48 hours slow-cooked beef ribs served with sautéed spinach, mushroom 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 mediterranean sauce		
Tonno Grigliato al Salmoriglio		\$ 36
Grilled fresh yellowfin tuna loin served with green beans, shallot and Salmoriglio 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 BIANCHE

Quattro Formaggi 	\$ 24
Four cheeses: Mozzarella, Gorgonzola, Parmigiano and Stracchino	
Etna	\$ 26
Mozzarella cheese, mushrooms, Parma ham, cream cheese and pistachios	
Umbricella	\$ 30
Mozzarella cheese, Italian black truffle paste, cooked ham and Stracciatella cheese	

PIZZE ROSSE

Margherita 	\$ 20
Tomato, Mozzarella cheese and fresh basil	
Quattro Stagioni	\$ 24
Tomato, Mozzarella cheese, mushrooms, artichokes, cooked ham and black olives	
Prosciutto e Funghi	\$ 24
Tomato, Mozzarella cheese, cooked ham and mushrooms	
Contadina 	\$ 26
Tomato, Mozzarella cheese, asparagus, spinach and stracchino cheese	
Diavola	\$ 26
Tomato, Mozzarella cheese and spicy salami	
Calabrese	\$ 26
Tomato, Mozzarella cheese, homemade preserved tuna, olives, capers, anchovies and chilli	
Bufalina 	\$ 28
Tomato, Mozzarella cheese, cherry tomatoes, basil and DOP fresh buffalo mozzarella	
Calzone Napoletano	\$ 28
Stuffed pizza with Mozzarella cheese, pork sausage, friarielli, Parmigiano and Ricotta cheese topped with tomato sauce	
Seafood	\$ 32
Tomato, Mozzarella cheese, mixed seafood, garlic, parsley and chili	
Burrata	\$ 32
Tomato, fresh Burrata cheese, Parma ham and rocket salad	

DOLCI – DESSERT

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

DESSERT WINE	gls	btl
Passito Dorato, Garofoli	\$ 16	\$ 78
Moscato Dolce, "Petalò" Sweet, Bottega	\$ 13.5	\$ 74

BEVANDE – SOFT DRINKS

San Pellegrino (Italian mineral water, Sparkling 75cl)	\$ 8
Acqua Panna (Italian mineral water, Still 75cl)	\$ 8
Chinotto (Italian Cola)	\$ 6
Aranciata (sparkling Italian red orange)	\$ 6
Limonata (sparkling Italian lemonade)	\$ 6
Coca cola / Diet cola / Ginger Ale / Sprite / Soda water / Tonic water	\$ 4
Ginger Beer	\$ 6
Freshly squeezed Orange Juice	\$ 6

BIRRE – BEER

DRAUGHT

Menabrea Bionda / Lager	300 ml	\$ 12
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BY BOTTLE

Peroni	330 ml	\$ 12
Otus Pils	330 ml	\$ 16
Otus Side-B	330 ml	\$ 16
Otus IPA	330 ml	\$ 16

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)	\$ 12
Tenente (Orange, Pineapple, Grenadine)	\$ 12

** 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
Ciocolata	\$ 8
Mochaccino	\$ 8
Espresso Martini (Vodka, Kahlúa and a shot of Italian espresso)	\$ 18
Vecchia Cara Modena (Nocino, shot of Italian espresso and fresh cream)	\$ 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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