

ANTIPASTI – APPETIZER

Parmigiana di Melanzane 		\$ 22
Baked eggplant parmigiana layered with fresh basil and mozzarella cheese		
Calamari e Ceci		\$ 24
Grilled fresh squid with chickpea purée, caper powder and seasoned breadcrumbs		
Impepata di Cozze e Vongole		\$ 26
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		\$ 28
Raw yellowfin tuna served with avocado mousse and salmon caviar		
Carpaccio di Manzo con Tartufo Nero, Funghi e Parmigiano		\$ 30
Angus beef carpaccio, Swiss brown mushrooms, shaved black truffle and parmesan cheese		
Antipasto Etna		\$ 40
Italian cold cuts, marinated vegetables and cheese	half	\$ 22
Burrata di Andria	300 g	\$ 46
Burrata cheese with Parma ham, cherry tomatoes and rocket salad	150 g	\$ 28

ZUPPE E INSALATE – SOUP & SALAD

Insalata di Pollo e Pancetta		\$ 22
Lettuce salad with slow-cooked chicken breast, crispy bacon, mustard mayonnaise dressing and shaved parmesan cheese		
Insalata Mediterranea di Verdure alla Griglia 		\$ 23
Warm Mediterranean salad with grilled mixed vegetables, caramelized walnuts and light cheese sauce		
Insalata Eoliana		\$23
Mixed salad with homemade preserved tuna, tomatoes, red onions, green beans, potatoes, olives, capers, basil and anchovies		
Zuppa del Giorno		\$ 20
Soup of the day		
Ciuppin di Pesce		\$ 34
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	\$ 30
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Bruschetta al Pomodoro (2 pieces)

Toasted bread with fresh tomatoes, garlic and Italian basil	\$ 14
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Bruschetta al Taleggio e Funghi (2 pieces)

Toasted bread with taleggio cheese and sautéed mushrooms	\$ 16
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Garlic bread (2 pieces)

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

Freshly baked Italian bread	\$ 6
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PASTA

Trenette al Basilico

Handmade basil trenette pasta in fresh tomato sauce, stracciatella cheese and asparagus	\$ 28
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Margherite Pistacchio

Handmade walnut and four cheese ravioli in Bronte pistachio sauce	\$ 28
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Tagliatelle alla Callara

Homemade tagliatelle pasta in braised lamb sauce and pecorino cheese	\$ 30
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Cirirole alla Norcina

Homemade semolina pasta with mushrooms, homemade sausage and truffle paste	\$ 32
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Linguine al Granchio

Linguine pasta in crab bisque with jumbo crabmeat	\$ 32
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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
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Paccheri con Calamari e Funghi Porcini

Paccheri pasta with porcini mushrooms and squid	\$ 34
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Tonnarelli Cacio Pepe e Tonno

Black ink tonnarelli pasta, cacio pepe and tuna tartara	\$ 34
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Classic Italian Pasta *(Please enquire with our staff for daily availability)*

from \$ 24

LE CARNI – OUR MEATS

Filetto di Maiale al Tartufo

\$ 40

Pan seared pork tenderloin with fresh black truffle, pork sauce, served with 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 ribeye 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 \$ 15

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 *(Please enquire with our staff for daily availability and price)*

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Fresh fish flown from Italy, cooked to your choice

PIZZE SPECIALI

Etna	\$ 32
Mozzarella cheese, mushrooms, Parma ham, cream cheese and pistachios	
Bufalina 	\$ 32
Tomato, mozzarella cheese, cherry tomatoes, basil and DOP fresh buffalo mozzarella	
Friarielli Provola e Salsiccia	\$ 32
Mozzarella and provola cheese, friarielli, Italian pork sausage and chilli	
Mortadella e Pesto di Pistacchi	\$ 34
Mozzarella and stracchino cheese, mortadella ham, pistacchio pesto	
Umbricella	\$ 36
Mozzarella cheese, fresh black truffle, cooked ham and stracciatella cheese	
Burrata	\$ 36
Tomato, fresh burrata cheese, Parma ham and rocket salad	

PIZZE CLASSICHE

Margherita 	\$ 26
Tomato, mozzarella cheese and fresh basil	
Quattro Formaggi 	\$ 28
Four cheeses: mozzarella, gorgonzola, parmigiano and stracchino	
Quattro Stagioni	\$ 30
Tomato, mozzarella cheese, mushrooms, artichokes, cooked ham and black olives	
Prosciutto e Funghi	\$ 30
Tomato, mozzarella cheese, cooked ham and mushrooms	
Contadina 	\$ 30
Tomato, mozzarella cheese, asparagus, spinach and stracchino cheese	
Diavola	\$ 32
Tomato, mozzarella cheese and spianata salami	
Calzone Etna	\$ 34
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

Delizia al Cioccolato **\$ 16**

Chocolate Lava cake with vanilla ice-cream

Tiramisù al Pistacchio di Bronte **\$ 18**

Classic Tiramisu with authentic pistachio paste (*from Bronte, Sicily*)

Biancomangiare **\$ 18**

Almond Panna Cotta with white chocolate

Gelati Artigianali **\$ 7**

Homemade ice-cream (chocolate, vanilla, pistachio) per scoop

Affogato al Caffè **\$ 12**

Vanilla ice-cream with a shot of Italian Espresso coffee

Sorbetto al Limone **\$ 12**

Homemade lemon sorbet

Sgroppino **\$ 14**

Lemon sorbet with a shot of Vodka/ Prosecco

Tagliere di Formaggi (*Please enquire with our staff for daily availability*) **\$ 34**

Cheese platter served with nuts, fresh and dried fruits **half \$ 18**

BEVANDE – SOFT DRINKS

San Pellegrino (Italian mineral water, Sparkling 75cl)	\$ 8
Acqua Panna (Italian mineral water, Still 75cl)	\$ 8
Coke / Diet coke / Ginger Ale / Sprite / Soda water / Tonic water	\$ 6
Aranciata (sparkling Italian red orange)	\$ 7
Limonata (sparkling Italian lemonade)	\$ 7
Chinotto	\$ 8
Ginger Beer	\$ 8
Apple / Pineapple / Orange juice	\$ 8

BIRRE – BEER

DRAUGHT

Menabrea Bionda Lager	300 ml	\$ 12
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BY BOTTLE

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

ETNA SIGNATURE COCKTAILS

Bellini / Mimosa / Rossini (Prosecco, choice of Peach / Orange / Strawberry flavour)	\$ 15
Spritz (Aperol, Prosecco, Soda)	\$ 16
Negroni (Campari, Red Vermouth, Gin)	\$ 18
Italian Gin & Tonic (choose from a wide selection of Italian Gin)	\$ 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
Americano	\$ 6
Cappuccino / Caffè Latte / Flat White	\$ 8
Tea	\$ 6
Espresso Martini (Vodka, Borghetti coffee liquor, shot of Italian espresso)	\$ 18

DIGESTIVI

	gls	btl
Limoncello	\$ 12	\$ 90
Amari * (wide selection of classic Italian after meal digestives)	\$ 12	\$ 120
Vermouth * (Fortified wine)	\$ 12	\$ 120
Grappa Bianca *	\$ 14	\$ 160
Grappa Barrique *	\$ 18	\$ 280

DISTILLATES

	gls	btl
Whisky		
Chivas Regal 12 Years	\$ 14	\$ 160
Chivas Regal 18 Years	\$ 18	\$ 280
Johnnie Walker Black Label	\$ 14	\$ 160
Macallan 12 Years	\$ 18	\$ 280
Oban 14 Years	\$ 18	\$ 280

Whiskey

Jack Daniel's	\$ 14	\$ 160
Jameson	\$ 14	\$ 160

Bourbon

Jim Beam	\$ 14	\$ 160
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Others

Rum Kraken	\$ 14	\$ 160
Rum Zacapa 23 Years	\$ 18	\$ 280
Vodka Belvedere	\$ 14	\$ 160
Italian Gin *	\$ 18	\$ 280

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