

ANTIPASTI – APPETIZER

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

ZUPPE E INSALATE – SOUP and SALAD

Insalata di Rucola, Finocchi e Arance ✓ Fresh rocket salad with orange, fennel, walnuts and shaved Pecorino cheese	\$ 18
Insalata Mediterranea di Verdure alla Griglia ✓ Warm Mediterranean salad with grilled mixed seasonal vegetables, caramelized walnuts and light cheese sauce	\$ 18
Insalata alla Carrettiera ✓ Mixed salad with fresh Mozzarella cheese, cherry tomatoes, artichokes, mushrooms and extra virgin olive oil	\$ 22
Insalata di Tonno Mixed salad with marinated tuna in extra virgin olive oil, tomatoes, boiled eggs, capers, onions and olives	\$ 22
Zuppa del Giorno Soup of the day	\$ 16
Zuppa di Pesce alla Trapanese Sicilian mixed seafood stew in tomato sauce with garlic bread croutons	\$ 28

FOCACCIA BRUSCHETTA E PANE – BREAD

Focaccia Di Recco

Tradizionale (Stracchino cheese) ✓ \$ 32

Pizzata (Stracchino cheese, Anchovies, Capers, Tomato, Oregano) \$ 34

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

Schiacciata al Tartufo e Mascarpone ✓

Pizza crust filled with truffle paste and Mascarpone cheese \$ 28

Bruschetta al Pomodoro (2 pieces) ✓

Toasted bread with fresh tomatoes, garlic and Italian basil \$ 12

Garlic bread (2 pieces) ✓

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

Pane ✓

Our 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

Lasagna alla Bolognese

Baked layered pasta in Bolognese sauce (pork and beef), béchamel and Parmesan cheese \$ 24

Cirirole alla Norcina

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

Linguine al Granchio

Linguine with fresh Flower crab in crabmeat sauce \$ 28

Risotto Calamari Ricci e Porri

Carnaroli rice with squid, sea urchin and crispy leek \$ 32

Spaghetti Carbonara di Mare

Spaghetti with caviar, mullet roe, crispy bacon and black pepper \$ 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) \$ 24


LE CARNI – OUR MEATS

Stinco di Agnello al Nero d'Avola	\$ 32
Braised lamb shank with Nero d'Avola wine sauce and mashed potatoes	
Filetto di Maiale al Marsala	\$ 34
Glazed pork tenderloin with Marsala sauce, roasted potatoes and Gremolata	
Tagliata di Manzo	\$ 48
300 gr ribeye served with sautéed mixed mushrooms and roasted potatoes	
Stracotto	\$ 48
48 hours slow cooked beef ribs served with sautéed spinach and mushroom in Recioto wine sauce	
T-Bone	100g \$ 14
Fiorentina steak served with grilled vegetables, roasted potatoes and mixed salad	

DAL MARE – FROM THE SEA

Dentice Stufato	\$ 34
Slow cooked red snapper fillet served in Acqua Pazza style with capsicum	
Tonno Scottato alle Erbe	\$ 36
Seared fresh yellowfin tuna loin breaded with herbs, served with broccoli flan and red onion	
Pesce dall' Italia	\$ 68
Fresh fish flown from Italy, cooked to your choice (Please enquire with our staff for daily availability)	

PIZZE BIANCHE

Quattro Formaggi 	\$ 24
Four cheeses: Mozzarella, Gorgonzola, Parmigiano and Pecorino	
Etna	\$ 26
Mozzarella cheese, mushrooms, Parma ham, cream cheese and pistachios	
Norcina	\$ 28
Mozzarella cheese, mushrooms, Italian truffle paste and homemade pork sausage	

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	
Sicilia Bella 	\$ 26
Tomato, Mozzarella cheese, eggplant, fresh basil and shaved Pecorino cheese	
Diavola	\$ 26
Tomato, Mozzarella cheese and spicy salami	
Tonno e Cipolle	\$ 26
Tomato, Mozzarella cheese, tuna in extra virgin olive oil and onions	
Calzone	\$ 26
Stuffed pizza with tomato, Mozzarella cheese, mushrooms and cooked ham	
Seafood	\$ 32
Tomato, Mozzarella cheese, mixed seafood, garlic, parsley and chilli	
Burrata	\$ 32
Tomato, fresh Burrata cheese, Parma ham and rocket salad	

DOLCI – DESSERT

CANNOLI ETNA	\$ 12
Classic Sicilian Cannoli filled with Ricotta cheese, candied fruit and chocolate chips	
TIRAMISU' AL PISTACCHIO DI BRONTE	\$ 14
Classic Tiramisu with authentic pistachio paste (from Bronte, Sicily)	
DELIZIA AL CIOCCOLATO	\$ 16
Chocolate Lava cake with vanilla ice-cream	
BIANCOMANGIARE	\$ 16
Almond Panna Cotta with white chocolate	
CASSATA SICILIANA	\$ 16
Homemade traditional Sicilian cake made with Ricotta cheese and candied fruits	
GELATI ARTIGIANALI	\$ 6
Homemade ice-cream (chocolate, vanilla, pistachio)	per scoop
AFFOGATO AL CAFFE'	\$ 10
Vanilla ice-cream with a shot of Italian Espresso coffee	

DESSERT WINE

Passito	\$ 16
Moscato	\$ 13.50

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 - Sprite - Soda water - Tonic water	\$ 4
Freshly Squeezed Orange Juice	\$ 6

BIRRE – BEER

DRAUGHT

Heineken ½ Pint	\$ 10
Heineken Pint	\$ 16

BY BOTTLE

Moretti	330 ml	\$ 12
Nastro Azzurro	330 ml	\$ 12
Viola Bionda Craft Lager	355 ml	\$ 18
Viola Bionda Craft Lager	750 ml	\$ 38
Viola Rossa Craft	750 ml	\$ 38
Viola Doppio Malto Craft	750 ml	\$ 38

ETNA SIGNATURE COCKTAILS

Spritz (Aperol, Prosecco, Soda)	\$ 16
Negroni (Campari, Martini Rosso, Gin)	\$ 18
Italian Ice Tea (Vodka, Gin, Rhum, Amaretto di Saronno, Chinotto)	\$ 18
Tricolore (Martini Bianco, Prosecco, Green Apple)	\$ 18
Basil Mojito (Rhum, Basil, Brown sugar, Lime, Soda)	\$ 18

MOCKTAILS

Gingerino (Ginger Beer, Grenadine, Lime)	\$ 12
Tenente (Orange, Pineapple, Grenadine)	\$ 12

CAFFETTERIA

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

DIGESTIVI

Amari	\$ 12
Limoncello	\$ 12
Amaretto di Saronno	\$ 12
Vermouth (Campari, Martini rosso, Martini Bianco)	\$ 12
Grappa Bianca (Please enquire with our staff for available grapes)	\$ 14
Grappa Barrique	\$ 18

WHISKEY

Chivas Regal 12 Years	\$ 14
Chivas Regal 18 Years	\$ 18
Johnnie Walker Black Label	\$ 14
Jack Daniel's	\$ 14
Jim Beam	\$ 14
Macallan 12 Years	\$ 18
Oban 14 Years	\$ 18