

ANTIPASTI - APPETIZER

Carne cruda al coltello

300 days grain-fed AUS raw beef tenderloin with gherkins, caramelized onions and anchovies sauce
(\$ 26.00)

Salmone marinato della casa con Stracciatella e Bottarga in emulsione di Champagne

Homemade cured salmon, stracciatella cheese, Bottarga, mesclun lettuce and Champagne dressing
(\$ 24.00)

Prosciutto di Parma e Melone

36 month cured Parma ham with melon
(\$ 24.00)

Impepata di Vongole e Cozze

Steamed Neapolitans clams and mussels platter
(\$ 20.00)

Calamari alla griglia con croccante di spezie e salsa Aioli

Fresh grilled squids with crispy herbs in aioli sauce
(\$ 18.00)

Parmigiana di Melanzane

Baked eggplants parmigiana
(\$ 18.00)

Zuppa di Pesce

Daily fish soup
(\$ 16.00)

Zuppa di Verdure

Daily vegetable soup
(\$ 12.00)

INSALATE - SALAD

Insalata di Rucola con Pere, Noci e Pecorino

Rocket salad with pears, walnuts and shavings of Pecorino cheese
(\$ 22.00)

Insalata alla Carrettiera

Mixed salad with fresh mozzarella cheese, cherry tomatoes, artichokes and mushrooms
served with extra virgin olive oil
(\$ 20.00)

Insalata Mediterranea di Verdure alla Griglia

Warm Mediterranean salad with grilled eggplant, zucchini, pumpkin, capsicum, tomatoes
and fresh greens topped with caramelized walnuts and a light cheese sauce
(\$ 19.00)

Insalata Cesare (Caesar Salad)

Romaine lettuce with bacon bits, croutons and shaved Parmigiano cheese in Caesar dressing
(\$ 16.00)

PANE & BRUSCHETTE - BREAD

Schiacciata: Rosmarino/Aglio/Peperoncino

Pizza crust with oil, salt and rosemary / garlic / chilli
(\$ 14.00)

Bruschetta Etna

Toasted bread topped with fresh tomatoes, grilled eggplant,
Parma ham and fresh mozzarella cheese
(\$ 10.00)

Bruschetta al Pomodoro

Toasted bread topped with fresh tomatoes and garlic
(\$ 8.00)

Garlic bread

Toasted bread with fresh garlic and extra virgin olive oil
(\$ 6.00)

Pane

Italian baked bread
(\$ 4.00)

PASTA

Cirirole alla Norcina

Homemade semolina pasta in a cream sauce of porcini mushrooms, homemade sausage and Italian truffle paste
(\$ 28.00)

Linguine al Granchio

Linguine with crabmeat and soft shell crab in lobster bisque
(\$ 27.00)

Tonnarelli al nero di Seppia

Squid ink pasta tossed with seafood and shellfish sauce
(\$ 26.00)

Maltagliati alla Vignarola

Maltagliati pasta with artichokes, broad beans and bacon
(\$ 25.00)

Ravioli di Ricotta e Spinaci in salsa di Pomodoro con Stracciatella

Homemade ricotta cheese and spinach ravioli in tomato sauce and stracciatella cheese
(\$ 24.00)

Margherite di Noci e Formaggi in Salsa al Pistacchio di Bronte

Homemade ravioli stuffed with walnuts and four cheeses in Bronte pistachio sauce
(\$ 24.00)

Lasagna tradizionale

Oven-baked pasta in Bolognese sauce (pork and beef meat), béchamel, mozzarella and Parmigiano cheese
(\$ 22.00)

Risotto al Castelmagno e Barolo

Carnaroli rice with Castelmagno cheese and Barolo wine
(\$ 28.00)

DAL MARE - FROM THE SEA

Merluzzo alla griglia

Grilled Atlantic cod fish fillet served on ginger scented peperonata
(**\$ 39.00**)

Filetto di Ricciola in Acqua Pazza

Amberjack fish fillet cooked in light fish broth with mix vegetables
(**\$ 35.00**)

Pesce dall'Italia

Fresh Fish of the week from Orbetello Bay
(inquire with our staff)

LA CARNE - THE MEAT

Tagliata di Manzo alla griglia con Funghi trifolati e Patate arrosto

300 days grain-fed US grilled rib-eye, with sautéed mixed mushrooms
and roasted potatoes
(**\$ 38.00**)

Costolette di Agnello scottadito

Zesty marinated grilled lamb rack served with pumpkin and mint leaves
(**\$ 38.00**)

Filetto di Maiale

Baked pork tenderloin wrapped in Parma ham, served in three different combinations
(**\$ 36.00**)

Stinco di Agnello al forno con purea di Patate

Slow-cooked braised lamb shank with mashed potatoes
(**\$ 28.00**)

PIZZA

PIZZE BIANCHE

Norcina (\$ 28.00)

Mozzarella cheese, porcini mushroom, Italian truffle paste and homemade pork sausage

Etna (\$ 26.00)

Mozzarella cheese, porcini mushrooms, Parma ham, cream cheese and pistachio

Quattro Formaggi (\$ 24.00)

Four cheeses: Mozzarella, Gorgonzola, Parmigiano and Pecorino

Gorgonzola e Pere (\$ 24.00)

Mozzarella cheese, gorgonzola cheese and pears

PIZZE ROSSE

Burrata (\$ 32.00)

Tomato, Burrata mozzarella cheese, Parma ham, rocket salad

Calzone (\$ 26.00)

Stuffed pizza with tomato, mozzarella cheese, mushrooms and cooked ham

Sicilia Bella (\$ 26.00)

Tomato, mozzarella cheese, eggplant, basil and shaving Pecorino cheese

Diavola (\$ 26.00)

Tomato, mozzarella cheese, spicy salame

Quattro Stagioni (\$ 24.00)

Tomato, mozzarella cheese, mushrooms, artichokes, cooked ham and olives

Salsiccia e Funghi (\$ 24.00)

Tomato, mozzarella cheese, homemade pork sausage and mushrooms

Prosciutto e Funghi (\$ 22.00)

Tomato, mozzarella cheese, cooked ham and mushrooms

Hawaiana (\$ 22.00)

Tomato, mozzarella cheese, pineapple and cooked ham

Margherita (\$20.00)

Tomato and mozzarella cheese and fresh basil

BEVANDE - SOFT DRINKS

San Pellegrino – mineral water, sparkling 75cl	(\$ 8.00)
Acqua Panna – mineral water, still 75cl	(\$ 8.00)
Chinotto – Italian Cola	(\$ 6.00)
Aranciata – sparkling red orange	(\$ 6.00)
Limonata – Italian lemonade	(\$ 6.00)
Coca-Cola	(\$ 4.00)
Diet Cola	(\$ 4.00)
Sprite	(\$ 4.00)
Soda Water	(\$ 4.50)
Tonic Water	(\$ 4.50)
Freshly Squeezed Orange Juice	(\$ 5.50)

BIRRE - BEER

DRAUGHT

Heineken ½ Pint	(\$ 10.00)
Heineken Pint	(\$ 16.00)

BY BOTTLE

Moretti	(\$ 12.00)
Nastro Azzurro	(\$ 12.00)

ETNA SIGNATURE COCKTAIL

Etna Sunset (Vodka, Lemon, Sugar, Aranciata, Green peppermint)	(\$ 14.00)
Sicilia Mia (Gin, Lemoncello, Orange, Grenadine)	(\$ 14.00)

DOLCI - DESSERT

MILLEFOGLIE ETNA

Caramelized puff pastry layered with cream and chocolate custard
(**\$ 14.00**)

DELIZIA AL CIOCCOLATO

Nocino liqueur scented molten chocolate lava cake with ice-cream
(**\$ 14.00**)

PANNACOTTA DELLO CHEF

Chef Pannacotta creation
(**\$ 14.00**)

TIRAMISU' AL PISTACCHIO DI BRONTE

Tiramisu with pistachio paste (from Bronte in Sicily)
(**\$ 14.00**)

CANNOLI SICILIANI

Classic Sicilian Cannoli stuffed with ricotta cheese, candid fruit and chocolate chips
(**\$ 12.00**)

TORTA DEL GIORNO

Etna daily cake
(**\$ 12.00**)

AFFOGATO AL CAFFE'

Vanilla ice-cream with a shot of Italian espresso coffee
(**\$ 9.00**)

GELATI ARTIGIANALI

Homemade ice-cream – Chocolate, Vanilla, Pistachio
(Per scoop **\$ 6.00**)

DESSERT WINE

Passito, Patria (Sicily) – 2009 (**\$16.00**)

Moscato d'Asti, Batasiolo (Piedmont) – 2011 (**\$13.00**)

CAFFETTERIA

ESPRESSO

(\$ 5.00)

ESPRESSO DOPPIO

(\$ 8.00)

CAPPUCCINO

(\$ 8.00)

CAFFELATTE

(\$ 8.00)

AMERICANO

(\$ 6.00)

TEA

(\$ 6.00)

DIGESTIVI

GRAPPE

(\$ 14.00)

AMARI

(\$ 12.00)

CORDIALI

(\$ 12.00)