






ANTIPASTI – APPETIZER

Prosciutto di Parma e Melone 36 month aged Parma ham with rock melon	\$ 24	
Carpaccio di Manzo Thinly sliced Angus beef carpaccio, Rucola salad, shaved Parmigiano cheese, lemon dressing	\$ 24	
Cozze e Vongole al Vino Bianco Freshly opened Clams and Mussels in white wine, garlic and parsley broth, toasted focaccia	\$ 20	
Calamari alla Piastra Seared fresh squids with rosemary oil, pine nuts and cherry tomatoes	\$ 18	
Parmigiana di Melanzane Baked eggplants parmigiana layered with fresh basil and mozzarella cheese	\$ 18	
Zuppa di Verdure dello Chef Chef's daily vegetable soup, kindly enquire with our waiting staff	\$ 14	

INSALATE – SALAD

Insalata di Rucola, Pere e Noci Fresh rocket salad with pears, sun-blushed tomatoes, walnuts and Pecorino cheese shavings	\$ 22	
Insalata alla Carrettiera Mixed salad with fresh mozzarella cheese, cherry tomatoes, artichokes and mushrooms, extra virgin olive oil	\$ 22	
Insalata Mediterranea di Verdure alla Griglia Warm Mediterranean salad of grilled eggplant, zucchini, pumpkin, capsicum, tomatoes and seasonal greens with caramelized walnuts in a light cheese sauce	\$ 22	
Insalata Cesare (Caesar Salad) Romaine lettuce with bacon bits, croutons and shaved Parmigiano cheese in Caesar dressing	\$16	

PANE & BRUSCHETTE - BREAD

Schiacciata al Tartufo e Mascarpone	\$ 24
Pizza crust filled with truffle and Mascarpone cheese	
Schiacciata: Rosmarino/Aglio/Peperoncino	\$ 14
Pizza crust with Extra Virgin olive oil, salt and rosemary / garlic / chilli	
Bruschetta Etna	\$ 16
Toasted bread with fresh tomatoes, grilled eggplant, Parma ham and mozzarella	
Bruschetta al Pomodoro	\$ 12
Toasted bread with fresh tomatoes, garlic, Italian basil	
Garlic bread	\$ 8
Toasted bread with fresh garlic and extra virgin olive oil	
Pane	\$ 4
Our freshly baked Italian bread	

PASTA

Capelli d'Angelo all'Aragosta	\$ 48
Angel hair pasta and seared Rock lobster in bisque sauce, asparagus and fresh basil	
Cirirole alla Norcina	\$ 28
Homemade semolina pasta in porcini mushrooms, sausage and truffle scent	
Linguine al Granchio	\$ 27
Linguine with crabmeat and soft shell crab in lobster bisque	
Ravioli di Ricotta e Spinaci in Salsa di Pomodoro con Stracciatella	\$ 24
Handmade ricotta cheese and spinach ravioli in tomato sauce and stracciatella cheese 	
Lasagna alla Bolognese	\$ 24
Baked pasta in Bolognese sauce (pork and beef), béchamel and Parmigiano cheese	
Margherite al Pistacchio di Bronte	\$ 24
Handmade walnuts and four cheeses ravioli in Bronte Pistachio sauce 	
Risotto ai Funghi Porcini	\$ 28
Carnaroli rice cooked in Porcini broth with sautéed mushrooms and fresh rosemary 	

LE CARNI – OUR MEATS

Tagliata di Manzo	\$ 48
300 g. US rib eye, sautéed mixed mushrooms, roasted potatoes	
Guancia di Maiale alla Griglia	\$ 34
Grilled pork cheek, sweet pumpkin compote, roasted asparagus	
Stinco di Agnello al Forno con Purea di Patate	\$ 32
Slow-cooked New Zealand lamb shank with olive oil whipped potatoes	

DAL MARE – FROM THE SEA

Pesce dall'Italia	\$ 68
Fresh Fish flown from Orbetello Bay, Italy, cooked to your choice (Please enquire with our staff for daily availability)	
Merluzzo alla Griglia	\$ 39
Grilled Atlantic cod fish fillet served on tangy Sicilian peperonata	
Tonno Scottato	\$ 38
Seared tuna loin in fennel seed dust, sweet and sour caponata	

PIZZA

PIZZE BIANCHE

Norcina \$ 28

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

Etna \$ 26

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

Quattro Formaggi \$ 24 

Four cheeses: Mozzarella, Gorgonzola, Parmigiano and Pecorino

Gorgonzola e Pere \$ 24 

Mozzarella cheese, Gorgonzola cheese and pears

PIZZE ROSSE

Burrata \$ 32

Tomato, fresh Burrata cheese, Parma ham and rocket salad

Calzone \$ 26

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

Sicilia Bella \$ 26 

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

Diavola \$ 26

Tomato, mozzarella cheese and spicy salame

Quattro Stagioni \$ 24

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

Salsiccia e Funghi \$ 24

Tomato, mozzarella cheese, homemade pork sausage and mushrooms

Prosciutto e Funghi \$ 22

Tomato, mozzarella cheese, cooked ham and mushrooms

Hawaiana \$ 22

Tomato, mozzarella cheese, pineapple and cooked ham

Margherita \$ 20 

Tomato, mozzarella cheese and fresh basil

BEVANDE – SOFT DRINKS

San Pellegrino – mineral water, sparkling 75cl	\$ 8
Acqua Panna – mineral water, still 75cl	\$ 8
Chinotto – Italian Cola	\$ 6
Aranciata – sparkling red orange	\$ 6
Limonata – Italian lemonade	\$ 6
Coca-Cola	\$ 4
Diet Cola	\$ 4
Sprite	\$ 4
Soda Water	\$ 4.50
Tonic Water	\$ 4.50
Freshly Squeezed Orange Juice	\$ 6

BIRRE – BEER

DRAUGHT

Heineken ½ Pint	\$ 10
Heineken Pint	\$ 16

BY BOTTLE

Moretti	\$ 12
Nastro Azzurro	\$ 12
Viola Bionda Lager	750 ml \$ 38
Viola Doppio Malto	750 ml \$ 38

ETNA SIGNATURE COCKTAIL

Etna Sunset (Vodka, Lemon, Sugar, Aranciata, Green peppermint)	\$ 14
Sicilia Mia (Gin, Lemoncello, Orange, Grenadine)	\$ 14

DOLCI – DESSERT

DELIZIA AL CIOCCOLATO	\$ 14
Traditional Walnut liqueur scented molten chocolate lava cake, Vanilla ice-cream	
PANNACOTTA ALLO YOGHURT E LAMPONI	\$ 14
Light yoghurt Panna Cotta, fresh raspberries compote	
TIRAMISU' AL PISTACCHIO DI BRONTE	\$ 14
Classic Tiramisu with authentic pistachio paste (from Bronte, Sicily)	
CANNOLI ETNA	\$ 12
Classic Sicilian Cannoli filled with ricotta cheese, candied fruit and chocolate chips	
AFFOGATO AL CAFFE'	\$ 9
Vanilla ice-cream with a shot of Italian espresso coffee	
GELATI ARTIGIANALI	\$ 6
Homemade ice-cream – Chocolate, Vanilla, Pistachio	
	per scoop

DESSERT WINE

Passito, Patria (Sicily) – 2009	\$ 16
Moscato d'Asti, Batasiolo (Piedmont) – 2011	\$ 13

CAFFETTERIA

ESPRESSO	\$ 5
ESPRESSO DOPPIO	\$ 8
CAPPUCCINO	\$ 8
CAFFE LATTE	\$ 8
AMERICANO	\$ 6
TEA	\$ 6

DIGESTIVI

AMARI	\$ 12
CORDIALI	\$ 12
LIMONCELLO	\$ 12
AMARETTO DI SARONNO	\$ 12
MARTINI BIANCO	\$ 12
CAMPARI	\$ 12
GRAPPA (Check with staff for available grapes)	\$ 14

WHISKEY

	Glass	Bottle
CHIVAS REGAL 12 Years	\$ 14	\$ 220
CHIVAS REGAL 18 Years	\$ 18	\$ 380
JOHNNIE WALKER BLACK LABEL	\$ 14	\$ 220
JACK DANIEL'S	\$ 14	\$ 220
JIM BEAM	\$ 14	\$ 220
MACALLAN 12 Years	\$ 14	\$ 220