

DESTINATION: DUXTON

From authentic Italian, French fusion and upscale Russian to scrumptious seafood and trendy tapas, the Duxton dining scene is anything but bland. With such an eclectic mix of cuisines, combined with charming shophouse flair, it's no wonder the area is one of the most appealing foodie destinations on the island. Here, we check out some of the neighbourhood's hotspots.

Etna

49/50 Duxton Road
6220 5513 | etnaitalianrestaurant.com.sg

Though Etna's been around since 2006, it's anything but passé. In fact, it was packed on the Saturday night we visited; the lively, bustling dining room is decorated with Italian artefacts, giving it a cosy, upscale trattoria vibe. It's unpretentious, each table receiving personalised attention – something truly refreshing to see here in Singapore; a warm welcome by owner Gianluca Impemba and a staff of knowledgeable waiters who happily provide recommendations made the experience that much better.

First up was a baseball-sized portion of creamy **fresh burrata with Parma ham, rocket salad and a vine of juicy tomatoes** (\$42) – melt-in-your-mouth delectable, and enough to feed four. (Of course, the two of us had no trouble polishing it off.) We followed with a weekly blackboard special: **homemade green linguine with mixed Mediterranean fish ragout** (\$39) in saffron and cherry tomato sauce – not overly fishy and with just



the right amount of creaminess, this flavourful pasta dish should be on the menu permanently. But, if you come on a night when it's not available, there's the always-popular *linguine al granchio* (**linguine with crabmeat and soft-shell crab in lobster bisque**; \$27) that we hear is just as tasty. Etna also serves over a dozen wood-fired pizzas – the **Etna Pizza** (\$26), made with mozzarella, porcini mushrooms, Parma ham, cream cheese and pistachio, is a fan favourite; other popular dishes include **grilled**

pork cheek (\$34) and **seabass** (\$68) flown in fresh from Italy each week.

Must-try: Any linguine they've got – whether it be a daily special or the signature *linguine al granchio*.

Tip: End your meal with a traditional **cannoli** (\$12) filled with ricotta cheese and chocolate chips, topped with powdered sugar – yum!

Amy Greenburg