

HOME OF AUTHENTIC ITALIAN FLAVOURS

Etna Italian Restaurant, an evergreen on the Italian restaurant scene, delivers traditional Italian cuisine with modern twists



With its lively paintings and wood-accented white-washed walls, you feel that you're on a sun-kissed vacation in the Mediterranean and have just stumbled on a gem of a restaurant on the Sicilian coast. But this is Etna Italian Restaurant and Pizzeria, one of the stalwarts in Singapore's dining scene, and they are celebrating their 10th anniversary this year.

Gianluca Impemba and his partner, group executive chef Anna Borrasi (pictured) started it as a humble trattoria in Lau Pa Sat in 2007. Etna has since blossomed into two upmarket outlets at Duxton Road and Upper East Coast Road. The restaurant is named after Mount Etna, a volcano in Sicily and the area around it known for luscious produce like premium pistachios, citrus fruits, tomatoes, seafood



and wine. Its name is also a convenient acronym for 'Every Table Needs Attention', a mantra they have always held themselves to.

Says Impemba, "These ten years have been about bringing the best Italian

produce to our diners. We started off with a regional emphasis on Sicilian food because we thought Singapore was lacking in Italian restaurants with a Sicilian touch and we were well connected with farmers and producers in the Etna Valley. Over the years, we have broadened our repertoire because there are just so many different produce and styles of cooking in Italy; we don't want to restrict ourselves; we are constantly improving and bringing new and exciting dishes to our guests."

About 80 per cent of their ingredients at Etna are sourced from Italy, presented through a wide range of Italian cuisines and myriad techniques. Says executive chef Anna Borrasi, "When we first started, there weren't many Italian ingredients readily available in Singapore. But we



DEGUSTATION MENU

Tartara di Tonno alla Mediterranea
Tuna tartare in Mediterranean style

Involtini di Guanciale di Nebrodi con Melanzane, Pecorino, Mozzarella gelato e Pistacchio su leggera di Pomodoro

Guanciale from Nebrodi stuffed with eggplant, pecorino cheese, mozzarella ice cream, pistachios in light tomato broth

Risotto agli Agrumi con Gamberi
Risotto with citrus flavor and sautéed prawns

Sottofiletto di Vitellone al Marsala
Beef striploin in Marsala sauce

Cannoli mignon & Tiramisu al Pistacchio di Bronte
Mignon Cannoli & Mignon Tiramisu

brought in and used authentic ingredients such as Bronte pistachios from Sicily, an ingredient that has formed the basis for signature dishes such as our classic tiramisu with Bronte pistachio paste.”

INNOVATION A DAILY AFFAIR

The secret of their longevity lies in their ability to maintain tradition, yet innovate. Some of their signature dishes that have delighted customers throughout the years are linguine al granchio (\$28), or linguine with fresh flower crab in crabmeat sauce; ciriole alla Norcina (\$28), homemade semolina pasta with mushrooms, sausage and truffle pasta; ravioli all' Aragosta (\$36), homemade lobster ravioli with butter pistachio cream and prawns;



From left to right: Chef de cuisine Alessandro Cecchetti, executive chef Mauro Scotto, partner and group executive chef Anna Borrasi

and filetto di maiale al Marsala (\$34), or glazed pork tenderloin with Marsala sauce, roasted tomatoes and gremolata.

Every week, chef Borrasi challenges herself to come up with chef's specials showcasing lesser-known ingredients like kamut wheat flour or hemp seeds, and dishes marrying regional flavours, like purple cavatelli (Neapolitan gnocchi) with fontina cheese from North Italy and leek, a fusion of Northern and Southern Italian flavours. She says the beauty of different regions, seasons and her passion for ingredients inspire her to come up with creative dishes.

MARK OF RECOGNITION

Accolades are aplenty for this longstanding restaurant. It is one out of about 40 Italian restaurants in Singapore awarded the Ospitalità Italiana Award. This recognition is given by the Italian government, and certifies its authenticity, quality and service standards, according strict criteria, such as having a menu that mostly include dishes and recipes of the Italian tradition, and a wine list with at least 20 per cent DOP (Denominazione di Origine Protetta) Italian wines.

They also received the Best of Singapore Service Star Excellence Award by the Singapore Tourism Board in 2009, and was awarded one star in our very

own Singapore's Top Restaurants Guide 2017/2018. But the award they prize the most is the two temples (or stars) they were given in 2016 and 2017 by the Accademia Italiana della Cucina, a cultural institution which safeguards Italian culinary traditions. Tasted and evaluated by connoisseurs of Italian cuisine, the award rewards authenticity and creativity.

10TH ANNIVERSARY DEGUSTATION MENU

To celebrate their 10 years, a special degustation menu (\$58++) featuring the best of Sicily will be available from 14 to 20 August. Diners will be taken on a five-course journey through the evolution of Etna and the beautiful ingredients that have graced their menus over the years. The meal begins with a tuna tartare in Mediterranean style. Chef Anna says she chose this light and flavourful dish to start, because raw fish done carpaccio or tartare-style is a very representative method of preparation in Italian cooking, especially in Southern Italy. Besides, tuna is the most commonly found fish in the Mediterranean waters off Sicily apart from swordfish.

Next comes a luxuriously baked bacon roll of cured pork cheek from prized black pigs reared in Nebrodi nature reserve, Sicily. This is stuffed with eggplant, pecorino cheese, mozzarella ice cream and



Etna
Italian Restaurant
2007 - 2017 Anniversary

pistachios in light tomato broth. On one dish, various quintessentially Sicilian ingredients are showcased on a plate.

Following it is an elegant risotto with citrus and sautéed prawns which offers a taste of the fresh, succulent flavours of Sicily's seafood and its zesty citrus fruits.

Then comes the premium beef striploin paired with Marsala sauce, made from the fortified sweet wine that is commonly used in Sicily. End with two lovely mini desserts on a plate—a traditional Sicilian dessert, the cannoli siciliani stuffed with ricotta cheese, candied fruits and

chocolate chips, and Etna's signature tiramisu' al pistachio di bronte, a dish one mustn't leave without trying.

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