


ANTIPASTI – APPETIZER

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

ZUPPE E INSALATE – SOUP and SALAD

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


All prices are subject to 10% service charge & prevailing government tax


FOCACCIA BRUSCHETTA E PANE – BREAD

Focaccia Di Recco

Tradizionale 	\$ 32
Pizzata	\$ 34
Crudo e rucola	\$ 36


Schiacciata al Tartufo e Mascarpone 	\$ 28
Pizza crust filled with truffle paste and Mascarpone cheese	

Bruschetta al Pomodoro (2 pieces) 	\$ 12
Toasted bread with fresh tomatoes, garlic and Italian basil	

Garlic bread (2 pieces) 	\$ 8
Toasted bread with fresh garlic and extra virgin olive oil	

Pane 	\$ 4
Our freshly baked Italian bread	

PASTA

Trenette al Basilico 	\$ 24
Handmade basil Trenette pasta in fresh tomato sauce, Stracciatella cheese and asparagus	

Margherite al Pistacchio 	\$ 24
Handmade walnut and four cheese ravioli in Bronte pistachio sauce	

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

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

Linguine al Granchio	\$ 28
Linguine with fresh Flower crab in crabmeat sauce	

Risotto Calamari Ricci e Porri	\$ 32
Carnaroli rice with squid, sea urchin and crispy leek	

Spaghetti Carbonara di Mare	\$ 32
Spaghetti with caviar, mullet roe, crispy bacon and black pepper	

Ravioli all' Aragosta	\$ 36
Homemade lobster ravioli with butter pistachio cream and prawns	

Classic Italian Pasta	\$ 24
(Please enquire with our staff for daily availability)	


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

DESSERT WINE	gls	btl
Passito Dorato, Garofoli	\$ 16	\$ 78
Moscato Dolce, "Petalò" Sweet, Bottega	\$ 13.5	\$ 74

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

BIRRE – BEER

DRAUGHT

Menabrea Bionda / Lager ½ Pint	\$ 10
Menabrea Ambrata / Amber ½ Pint	\$ 12
Menabrea Bionda / Lager 1 Pint	\$ 16
Menabrea Ambrata / Amber 1 Pint	\$ 18

BY BOTTLE

Peroni	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

Bellini/Mimosa/Rossini (Prosecco, choice of Peach/Orange/Strawberry Flavour)	\$ 14
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

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CAFFETTERIA

Espresso	\$ 5
Espresso doppio	\$ 8
Cappuccino	\$ 8
Caffè Latte	\$ 8
Americano	\$ 6
Tea	\$ 6
Ciocolata	\$ 8
Moka	\$ 8
Espresso Martini (Vodka, Kahlúa and a shot of Italian Espresso)	\$ 18
Vecchia Cara Modena (Nocino, shot of Italian Espresso and fresh Cream)	\$ 18

DIGESTIVI

	gls	btl
Limoncello	\$ 12	\$ 90
Amari (Please enquire with our staff for Italian Amari selection)	\$ 12	\$ 120
Vermouth (Please enquire with our staff for available choices)	\$ 12	\$ 120
Grappa Bianca (Please enquire with our staff for available grapes)	\$ 14	\$ 160
Grappa Barrique	\$ 18	\$ 180

DISTILLATES

	gls	btl
Chivas Regal 12 Years	\$ 14	\$ 160
Chivas Regal 18 Years	\$ 18	\$ 280
Johnnie Walker Black Label	\$ 14	\$ 160
Jack Daniel's	\$ 14	\$ 160
Jim Beam	\$ 14	\$ 160
Macallan 12 Years	\$ 18	\$ 280
Oban 14 Years	\$ 18	\$ 280
Rum Kraken	\$ 14	\$ 160
Vodka Belvedere	\$ 14	\$ 160
Coffee Tequila Patron XO Café	\$ 14	\$ 160
Rum Zacapa 23 Years	\$ 18	\$ 280
Gin Tanqueray Ten	\$ 18	\$ 280