

# LISTA DEI VINI

## VINI DELLA SICILIA

### LA SELEZIONE DI PEPPE

<b>ROSSO</b>	
NERO D'AVOLA Firriato	9/32
ETNA ROSSO Firriato	11/38
<b>BIANCO</b>	
ETNA BIANCO Firriato	10/36
INZOLIA Firriato	10/36
GRILLO Firriato	9/32

### SUPER-SICILIAN

<b>ROSSO</b>	
KRASI Cantine Russo	80
SANTA CECILIA NERO D'AVOLA Planeta	65
SITO DELL'ULMO MERLOT Planeta	65
RIBECCA PERRICONE Firriato	55
<b>BIANCO</b>	
CHARDONNAY Planeta	60

## VINI DEL RESTO D'ITALIA

### BOLLICINE E ROSE'

PROSECCO Costaross, Veneto	8/28
MOSCATO DOLCI NOTE Pedres, Sardegna	9/32
LAMBRUSCO Caprari, Emilia Romagna	8/28
ROSE' Marramiero, Abruzzo	8/28

Champagne available by the bottle

### VINI BIANCHI

GAVI DI GAVI Bonfante, Piemonte	11/40
PINOT NOIR BIANCO Montebello, Lombardia	10/36
FALANGHINA Casa Setaro, Campania	9/32
PINOT GRIGIO Lenotti, Veneto	9/32
SAUVIGNON BLANC Collevento, Friuli	9/32
CHARDONNAY Lenotti, Veneto	8/28
CIRO' BIANCO Iuzzolini, Calabria	8/28

### VINI ROSSI

CABERNET CORVINA Tinazzi, Veneto	13/45
PINOT NOIR Antonutti, Friuli	11/40
SHIRAZ Casale del Giglio, Lazio	10/36
MONTEPULCIANO DaMa, Abruzzo	9/32
ROSSO PASSO Lenotti, Veneto	8/28
CABERNET Collevento 921, Friuli	8/28
MERLOT Collevento 921, Friuli	8/28

### VINI BIANCHI ALLA BOTTIGLIA

ROERO ARNEIS Bonfante&Chiarle, Piemonte	42
VERMENTINO Pedres, Sardegna	36
CHARDONNAY Casale del Giglio	34

### VINI ROSSI ALLA BOTTIGLIA

TIGNANELLO Antinori, Toscana	140
GATTINARA RISERVA Travaglini, Piemonte	100
AMARONE Roverone, Veneto	85
SUPER TUSCAN Sapaio, Toscana	80
BRUNELLO DI MONTALCINO La Togata, Toscana	80
BAROLO Costa, Piemonte	75
CANCELLAIA CABERNET Pakravan Papi, Toscana	65
INFERI Marramiero, Abruzzo	60
GATTINARA Travaglini, Piemonte	60
GABRICCIO SANGIOVESE Pakravan Papi, Toscana	50
VALPOLICELLA RIPASSO Accordini, Veneto	49
BARBARESCO Malgra', Piemonte	48
ROSSO DI MONTALCIANO La Togata, Toscana	48
DOLCETTO D' ALBA Marchesi di Barolo, Piemonte	45
CHIANTI CLASSICO RISERVA Panaretta, Toscana	45
PINOT NOIR Ca' Montebello, Lombardia	42
PRIMITIVO Feudo di Santa Croce, Puglia	42
BARBERA D' ALBA Tenuta Carretta, Piemonte	40
NEBBIOLO D' ALBA Villadoria, Piemonte	40
PRUNICCE Pakravan-Papi, Toscana	40
CIRO' ROSSO Ippolito, Calabria	38
VINO NOBILE San Giovanni, Toscana	38

# Etna Ristorante

## IL MENU

### ANTIPASTI

<b>MISTO EMILIANO</b> PARMA PROSCIUTTO, SOPRESSATA AND PROVOLONE CHEESE TOPPED WITH A MIXED CREMINI MUSHROOM SALAD	12
<b>MISTO DI SICILIA</b> SOPRESSATA SALAMI, PECORINO CHEESE, ITALIAN GREEN OLIVES TOPPED WITH ARTICHOKE HEARTS AND FRESH ORANGE	10
<b>VULCANO</b> PECORINO CHEESE, SPICED SOPRESSATA SALAMI, SUN-DRIED TOMATOES, KALAMATA OLIVES & ANCHOVIES WITH EVOO	9
<b>SALMONE CON CAPPERI</b> NORWEGIAN SMOKED SALMON OVER A BED OF MIXED GREENS, TOPPED WITH EVOO AND CAPERS	13
<b>GRIGLIATA DI CALAMARI</b> GRILLED CALAMARI SERVED OVER A BED OF ARUGULA TOPPED WITH EVOO AND FRESH LEMON	12
<b>COZZE AL POMODORO</b> MUSSELS SAUTEED IN EVOO & WHITE WINE, SEASONED WITH GARLIC, OREGANO & TOMATO SAUCE	12

### INSALATE

<b>ARCHIMEDE</b> FRESH MIXED GREENS, SLICED TOMATO, ARTICHOKE HEARTS, NORWEGIAN SMOKED SALMON WITH EVOO AND BALSAMIC VINAIGRETTE	13
<b>ETNA</b> THINLY SLICED FENNEL, ORANGE, TOMATO, FRESH ARUGULA WITH EVOO & BALSAMIC VINEGAR	10
<b>CAPRESE</b> FRESH MOZZARELLA & SLICED TOMATO SERVED OVER A BED OF MIXED GREENS, TOPPED WITH EVOO, FRESH BASIL AND OREGANO	10
<b>VESUVIO</b> SLICED TOMATO, FRESH MOZZARELLA & FRESH BASIL WITH EVOO & OREGANO	9
<b>ISOLE EOLIE</b> FRESH MIXED GREENS, SLICED TOMATO, CUCUMBER, CAPERS, RED RADISH & GREEN OLIVES WITH EVOO, OREGANO & BALSAMIC VINAIGRETTE	9
<b>LUCANIA</b> FRESH SLICED TOMATO, RED ONIONS WITH EVOO, OREGANO AND BALSAMIC VINAIGRETTE	7
<b>CASA</b> MIXED GREENS WITH SLICED TOMATO AND HOUSE DRESSING	5

### PRIMI PIATTI

<b>RISOTTO MARE NOSTRUM</b> MUSSELS, SHRIMP, CALAMARI & SCAMPI SAUTEED IN EVOO, GARLIC & WHITE WINE WITH ITALIAN ARBORIO RICE	23
<b>PENNE AGLI SCAMPI</b> SCAMPI SAUTEED IN EVOO WITH GARLIC, CREMINI MUSHROOM, TOMATO & LIGHT CREAM, TOSSED WITH PENNE PASTA	22
<b>FARFALLE AL SALMONE</b> FRESH NORWEGIAN SALMON, WHITE WINE & A TOMATO CREAM SAUCE TOSSED WITH FARFALLE PASTA	18
<b>SPAGHETTI ALLE COZZE</b> MUSSELS IN EVOO WITH GARLIC, WHITE WINE & FRESH TOMATO SAUCE, TOSSED WITH SPAGHETTI PASTA	17
<b>TORTELLINI AL RAGU'</b> MEAT & RICOTTA STUFFED TORTELLINI TOSSED IN OUR FRESH MADE MEAT SAUCE	17
<b>MANICOTTI ETNEO</b> BAKED MANICOTTI, STUFFED WITH RICOTTA, TOPPED WITH CREAM, PROVOLONE CHEESE & FRESH TOMATO SAUCE	17
<b>ORECCHIETTE VALERIO</b> MILD ITALIAN SAUSAGE & ESCAROLE SAUTEED IN EVOO, TOSSED WITH ORECCHIETTE PASTA	16
<b>GNOCCHI ALLA NORMANNA</b> POTATO GNOCCHI SAUTEED IN EVOO, A TOUCH OF GARLIC & DICED EGGPLANT WITH FRESH TOMATO SAUCE	16
<b>RAVIOLI AI TRE FORMAGGI</b> RAVIOLI STUFFED WITH RICOTTA & PORTOBELLO MUSHROOM IN A BLEND OF GORGONZOLA, PECORINO & MOZZARELLA	16
<b>RAVIOLI AGLI SPINACI - ROSE'</b> SPINACH & RICOTTA STUFFED RAVIOLI TOSSED IN A TOMATO-CREAM SAUCE	14
<b>SPAGHETTI AL POMODORO</b> SPAGHETTI TOSSED IN OUR HOUSE-MADE TOMATO SAUCE WITH BASIL	13

### SECONDI PIATTI

<b>BISTECCA ALL' OLIO DI TOSCANA</b> GRILLED 10 OZ STRIP STEAK TOPPED WITH TUSCAN EVOO	28
<b>ANATRA AL FORNO</b> OVEN-ROASTED DUCK TOPPED WITH SAUTEED PEPPERS, CARROTS, OLIVES AND CAPERS	26
<b>SCALOPPINA AI FUNGHI</b> THINLY SLICED TOP ROUND VEAL SAUTEED IN EVOO, WHITE WINE, CREMINI MUSHROOMS AND CREAM SAUCE	19
<b>POLLO ETNA</b> BONELESS CHICKEN BREAST SAUTEED WITH FRESH ORANGE, CAPERS AND WHITE WINE	18
<b>POLLO IN SALSA EOLIANA</b> BONELESS CHICKEN BREAST SAUTEED WITH CAPERS, KALAMATA OLIVES, CHERRY TOMATOES, MUSHROOM & WHITE WINE	18
<b>SCALOPPINA AL LIMONE</b> THINLY SLICED TOP ROUND VEAL SAUTEED WITH WHITE WINE AND FRESH LEMON	18

### DOLCI

Ask your server for the daily dessert selection

Digestivi and cordials available

Gratuity will be added to parties of 6 or more

Please no half orders

A \$15 corkage fee will apply to all outside wines