

Etna

RISTORANTE
A TASTE OF ITALY

Little Italy

Since 2009

Un Assaggio Della Sicilia E Del Resto D'Italia

Antipasti

ANTIPASTO DELLE MADONIE	16
Marinated Roman artichoke heart, soppressata salame, pecorino cheese, sun-dried tomatoes, & Castelvetrano green olives	
CARPACCIO DI SALMONE AFFUMICATO CON CAPPERI	16
Sliced Norwegian smoked salmon over a bed of mixed greens, topped with capers EVOO & fresh lemon	
ZUPPETTA DI COZZE AL POMODORO CON PANE TOSTATO	15
Mussels sauteéd in EVOO, garlic, white wine, tomato sauce & cherry tomatoes served with toasted bread	
EMILIANO	16
Parma prosciutto, soppressata salame, provolone cheese topped and mushrooms marinated with banana peppers	
VULCANO	13
Soppressata salame, gorgonzola cheese, anchovies, sun-dried tomatoes & kalamta olives	
PROSCIUTTO E MELENZANA CON BASILICO	14
Sliced parma prosciutto served with grilled eggplant & basil	

Insalate

INSALATA DI SICILIA	13
Arugula, green beans, sliced tomato, genova tuna, EVOO & balsamic vinaigrette	
ETNA	11
Arugula, sliced tomato, fennel, orange with EVOO & balsamic vinaigrette	
ARCHIMEDE	14
Mixed field greens, sliced tomato, artichoke hearts with EVOO & balsamic vinaigrette, topped with sliced Norwegian smoked salmon	
SOLE EOLIE	11
Mixed field greens, sliced tomato, cucumber, capers, radish, Castelvetrano olives, with EVOO & balsamic vinaigrette	
CAPRESE	11
Sliced fresh mozzarella & tomato with fresh basil, EVOO & oregano	
LUCANIA	9
Roma tomato, and thinly sliced red onion, with EVOO, oregano, & balsmic vinaigrette	
CASA	7
Mixed field greens, sliced tomato, & chopped carrots with house dressing	

Primi Piatti

RISOTTO MARE NOSTRUM	27
Arborio rice tossed with mussels, shrimp, calamari, clams, and scampi sauteéd in EVOO, garlic, white wine & a touch of tomato sauce	
PENNE AGLI SCAMPI	24
Penne pasta and scampi sauteéd with EVOO garlic, cremini mushrooms, tomato sauce & a touch of cream	
FUSILLI ALLA PUTTANESCA	21
Fusilli pasta tossed in tomato sauce with anchovies, kalamata olives, capers, cherry tomatoes, and garlic	
RAVIOLI AL GORGONZOLA	21
Ricotta & Portobello mushroom stuffed ravioli in a gorgonzola cream sauce	
MANICOTTI ETNEO - POMODORO	19
Baked ricotta cheese stuffed manicotti with tomato sauce, a touch of cream and melted provolone cheese	
GNOCCHI ALLA NORMA	19
Potato gnocchi tossed with tomato sauce & sauteéd sliced eggplant with fresh basil	
SPAGHETTI AL POMODORO	15
Spaghetti tossed with house-made tomato sauce & fresh basil	
TORTELLINI AL RAGÚ	19
Ricotta stuffed tortellini tossed in a bolognese meat sauce	

Secondi Piatti

ALL ENTRÉES ARE SERVED WITH ROASTED POTATOES, AND THE VEGETABLE OF THE DAY, ANY ALTERATIONS MAY RESULT IN AN UPCHARGE, PLEASE NO PASTA AS A SIDE; WE PUT EFFORT IN PRESERVING OUR CUISINE AND AUTHENTICITY TO OFFER YOU THE CLOSEST EXPERIENCE TO A RESTAURANT IN ITALY

BISTECCA ALL'OLIO DI TOSCANA	35
Grilled 10oz. Angus beef strip steak topped with EVOO	
ANATRA AL FORNO	30
Oven-roasted duck served with sautéed peppers, carrots, kalamata olives, capers, & fresh rosemary	
SCALOPPINA AI FUNGHI	25
Thinly sliced top round veal sautéed in EVOO, & white wine with a cremini mushroom cream sauce	
PETTO DI POLLO ALLA PICCATATA	20
Boneless chicken breast sauteéd with EVOO, white wine, fresh lemon & capers	

Fresh seafood specials daily

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ASK YOUR SERVER FOR OUR DESERTS

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE
\$20 CORKAGE FEE WILL BE APPLY TO ALL OUTSIDE WINES
PLEASE NO HALF ORDERS