

PANE, ANTIPASTI E MINESTRA

	Medio	Grande
BRUSCHETTA Homemade crusty bread brushed with extra virgin olive oil and a trio of chef's toppings.	\$14.50	
PANE AL'AGLIO Garlic bread with plenty of garlic butter and fresh parsley.	\$9.50	
FETTUNTA True Tuscan bread toasted and rubbed with garlic and extra virgin olive oil.	\$9.50	
OLIVI Marinated Kalamata olives and stuffed green olives.	\$10.50	
PIZZA BREAD Pizza base with olive oil, garlic and our Tuscan tomato sauce.	\$13.90	\$20.90
SCHIACCIATA A Tuscan speciality. Flat bread with extra virgin olive oil, rock salt and rosemary.	\$13.90	\$20.90
SCHIACCIATA CON SALAME O PROSCIUTTO Schiacciata with Italian salami and/or prosciutto. Add fresh sliced tomato \$2.50	\$19.50	\$27.90
ANTIPASTO TOSCANO A selection of authentic Italian delicacies including cured meats, garlic infused feta, marinated olives and artichokes, served with homemade dips and crostini.	\$24.50	\$39.90
PANE SEMPLICE Fresh homemade crusty bread.	\$4.90	\$8.90
MINISTRONE An authentic Italian soup with seasonal vegetables and pasta served with homemade bread.	\$16.50	

LE INSALATE

INSALATA A crisp green salad with thinly sliced onion and tomatoes with homemade dressing (vinaigrette or extra virgin olive oil and lemon).	\$8.50	\$14.50
INSALATA ALLA SICILIANA A Sicilian style salad with olives, feta cheese, tomatoes and anchovies with homemade dressing (vinaigrette or extra virgin olive oil and lemon).	\$11.50	\$19.50

LA PASTA

		Medio	Grande
1	FUNGHI A creamy porcini mushroom sauce tossed through penne.	\$23.50	\$32.90
2	SUGO DI CARNE (d.f) A tasty bolognese style meat sauce with spaghetti.	\$23.50	\$32.90
3	CERVO (d.f) Wild venison sauce with porcini mushrooms, tomato and Montepulciano wine, served on farfalle.	\$24.90	\$33.90
4	NONNO Diced pancetta (cured ham) flamed in vodka with cream, chilli, tomato, parmesan and fresh parsley tossed through penne.	\$23.50	\$32.90
5	CARBONARA This well known rich sauce consists of pancetta (cured ham), egg, cream and fresh parsley served on spaghetti.	\$23.50	\$32.90
6	VERDE (v) Penne pasta tossed in fresh basil, spinach and toasted pinenuts with a dash of cream and fresh parmesan.	\$23.50	\$32.90
7	POMOROLA (vegan, d.f) The classic Tuscan tomato sauce tossed through farfalle.	\$22.50	\$31.50
8	MARINARA (d.f) Mussels, shrimps, tomatoes, plenty of garlic, basil and parsley tossed through spaghetti.	\$24.90	\$34.90
9	PICCANTI (vegan, d.f) Made with tomatoes, capsicum, olives, mushrooms, chillies and capers served on penne.	\$23.50	\$32.90
10	TONNO A creamy tuna and mushroom sauce served on farfalle.	\$23.50	\$32.90
11	PUTTANESCA (d.f) A subtle black olive, caper, tomato and anchovy sauce on spaghetti.	\$23.50	\$32.90
12	AMATRICIANA BIANCA (d.f) Chopped garlic, extra virgin olive oil, pancetta (cured ham), Italian sausage and chilli tossed with spaghetti.	\$23.50	\$32.90
13	RAVIOLI (v) Pumpkin and basil ravioli with a creamy white wine, sage and parmesan consalvia sauce	\$24.90	\$34.90
		Chef's choice	Your choice
14	PASTA MISTA Chef's choice of three different pasta dishes to share. (excl. Ravioli/specials)	\$56.50	\$62.50
Gluten free fresh fettuccini pasta available		+ \$4.00	+ \$6.00
Changes of pasta types are politely declined			
v = Vegetarian, d.f = Dairy free			

LE PIZZE

	10" Medio	12" Grande
15 FORMAGGI (v) Tomato base, onion, mozzarella, blue, feta and parmesan cheeses and parsley	\$22.50	\$30.50
16 VESUVIO (v) Tomato base, cheese, onion, mushroom, capsicum, chilli and oregano.	\$22.50	\$30.50
17 GAMBERETTI Tomato base, cheese, garlic, shrimps, salami, tomato and oregano.	\$23.00	\$31.50
18 SALSICCIA Tomato base, cheese, capers, salami, sausage, mushroom, artichokes and rosemary.	\$23.00	\$31.50
19 LEONARDO (v) Tomato base, cheese, garlic, onion, zucchini, tomato, green olives and oregano.	\$22.50	\$30.50
20 NEO ZELANDESE Tomato base, cheese, ham, mushroom, pineapple and parsley.	\$22.50	\$30.50
21 SAVOY Tomato base, cheese, blue cheese and oregano cooked to perfection, topped with prosciutto (cured ham) & marinated artichokes.	\$23.50	\$31.50
22 MARINARA Tomato base, cheese, garlic, mussels, shrimps and parsley.	\$23.50	\$32.50
23 MESSICANA Tomato base, cheese, salami, onion, capers and capsicum and chilli.	\$22.50	\$30.50
24 FIESOLE Tomato base, cheese, pepperoni, salami, mushrooms and oregano.	\$22.50	\$30.50
25 DIVERSO Tomato base, cheese, salami, kalamata olives (with pits), capers, mushrooms, anchovies and oregano.	\$23.00	\$31.50
26 IL DUOMO Tomato base, cheese, ham, mushroom, salami, tomato and basil.	\$22.50	\$30.50
27 MICHELANGELO (v) Tomato base, cheese, kalamata olives (with pits), garlic, mushroom, capsicum, capers and oregano.	\$22.50	\$30.50
28 BISMARCK Tomato base, cheese, onion, ham, bacon, egg and oregano.	\$23.00	\$31.50
29 ROMA Tomato base, cheese, prosciutto, fresh tomato and rocket with a drizzle of extra virgin olive oil.	\$23.50	\$31.50
30 QUASITUTTO Tomato base, cheese, ham, pepperoni, salami, mushroom, onion, garlic, zucchini, capsicum, kalamata olives (with pits) and basil.	N/A	\$33.00
Gluten free bases available	+ \$4.00	+ \$6.00
½ and ¼ available (excl. Quasitutto/specials)		+ \$3.00
v = Vegetarian		



ETRUSCO

Etruscans were a people who settled in Etruria (present day Tuscany, Umbria and Latium) in Italy shortly after the Trojan War, around 1000BC.

The historical importance of the Etruscans lies in their influence on early Rome, especially during the 500's BC when Rome itself grew from a village to a city and became prosperous and powerful.

Traditional Tuscan cuisine goes back three thousand years and is based on a love of wine, freshly pressed olive oil and bread. Tuscany remains very much a civilisation in which wine is not just a drink but a flavouring and an ingredient.

Buon Appetito!!!

The Gianone Family

- Federico, Meegan, Rion and Zane -

Etrusco is pleased to offer a variety of gluten free options on both our food and beverage menus. **We are not a gluten free restaurant** and cannot ensure that cross contamination will never occur. We have processes in place to minimise that happening but there is a great deal of gluten in the air and on our work surfaces. If you are celiac and/or highly sensitive please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

Due to Government legislation on the 'The Holidays Act 2003' we are forced to add a 15% surcharge on all Public Holidays.