ETOMA

APERITIVI | PIZZA | COCKTAILBAR

Much more than just a dinner.

There are passions that become projects and encounters capable of opening new paths.

Etoma was born out of a love for the art of pizza, a quest for quality and a desire to offer an experience that goes beyond the simple pleasure of eating.

The ETOMA experience goes beyond the dish itself; it lies in the warm welcome, the attention to detail, the pleasure of feeling at ease, and the time that everyone should be able to allow themselves at the table. Because we believe that a lovely evening should not only be delightful to eat, but also a pleasure to experience.

Today, this journey is enriched by the coming together of two great professionals: our ***Master Pizza Chef Giuseppe Auriemma****, who came third at the World Pizza Championship in Parma in the Neapolitan STG category, and* ***Chef Stefano Cuccu****, an all-rounder with extensive international experience gained in kitchens around the world, where technique, cultural influences and creativity blend perfectly.*

Two visions come together, giving rise to new interpretations of gourmet pizza and paving the way for an even comprehensive gastronomic project, which will soon see our restaurant complement our pizzeria.

Welcome to the world of Etoma.

*by booking only

**All diners
at the table must order the tasting menu

Four Hands

A gastronomic journey in five acts.

Act I | The Beginning

A WELCOME FROM THE CHEF

A signature starter that introduces the journey, offering a glimpse of its philosophy and preparing the palate for the creations to follow.

Act II | The Identity

FIRST GOURMET INTERPRETATION

The first encounter between the art of leavening and culinary creativity.
A balance of textures, flavours and technique.

Act III | The Fusion

SECOND GOURMET INTERPRETATION

Tradition and innovation come together in a creation that explores new combinations and surprising contrasts.

Act IV | The Expression

THIRD GOURMET INTERPRETATION

The ultimate expression of the synergy between the master pizza chef and the chef.
A creation that encapsulates the philosophy of the journey.

Act V | The Final Memory

PETIT FOUR

Small pastry creations to round off the experience, leaving a final memory of sweetness.

**CHOOSE YOUR EXPERIENCE :*

A QUATTRO MANI

A complete five-course dining experience, excluding drinks.

45 € per person*

A QUATTRO MANI · PAIRING EXPERIENCE

A complete five-course dining experience, accompanied by a selection of drink pairings designed to enhance the characteristics of the dishes on offer.

65 € per person*

Etoma | *L'arte della pizza incontra l'alta cucina.*

Pspartrè

I BELIEVE I CAN FRY / AGG INGARRAD A FRITTURA 3 4 5 13 — 20 €
Chef's selection of fried items served with flavoured mayonnaise.

TAGLIERE BELVEDERE 2 3 5 — 18 €
Chef's selection of cured meat, cheese and homemade jams.

Paccummincià

IL GAMBERO CARNIVORO 4 8 5 3 9 13 — 14 €
Prawn tails, stracciatella cream, Cantabrian anchovies, speck, salicornia and Provençal crumble, all smoked with thyme.
ETÒMA recommends serving with: Onyx grapefruit 14 €

TONNO BRACCIACORTA 4 8 5 3 9 13 — 15 €
Tuna tartare, pesto cream, tomato cream with capers, pomegranate seeds, carasau bread crisps and Vermentino foam.

POLPO IN BARBAGIA 4 8 5 3 9 13 14 — 16 €
Octopus tentacles, blanched and baked with pecorino cheese, served with Livorno-style sauce, a pea sponge and a tuile.

EVOLUZIONE DI UNA TARTARE DI MANZO 13 11 14 — 15 €
Fassona beef tartare, caper blossoms, pear and mostarda sauce, marinated egg yolk, Parmesan crisps.
ETÒMA recommends serving with: Twist Mary 12 €

MONTANARE DONUT STYLE 4 8 5 3 9 13 11 14 2 — 18 €
A TRIO OF MINI FRIED PIZZAS, DECORATED AS IF THEY WERE DONUTS
Seafood: Prawn cooked in smoked tea, cocktail sauce, salicornia
Meat: Pork belly, mustard sauce drops, a thin layer of cucumber compressed with rice vinegar and dill – BBQ
Veg: Aubergine steak, pea and hazelnut gel

PATATINE HOMEMADE CHIPS 3 9 — 5 €
Optional extras: melted cheese +2.50 €
Optional extras: bacon crumble +1.50 €

SWEET POTATO CHIPS 3 9 — 6 €
Optional extras: BBQ sauce +1.50 €
Optional extras: Hawaiian sauce +1.50 €

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Null'e Tuccà

OCTOUSSY 9 5 4 8 3 13 — 20 €

Luciana-style sauce base, Luciana-style baby octopus, drops of stracciatella cream and pepper, bottarga tuille, Vermentino foam, extra virgin olive oil and basil.

ETÒMA recommends serving with: ricotta and pepper crust 3 € · cream-coloured smoked buffalo mozzarella crust 4 € 3 · Hot mamy 12 €

EVOLUZIONE DI UNA CARBONARA 3 9 5 4 8 14 13 — 18 €

Roman-style baciata, carbo-crema, braised prawn tails, crispy guanciale, flakes of flavoured egg yolk, a sprinkling of pecorino.

TEX-NAP 3 9 11 13 — 18 €

Fried half-moon, slow-cooked pork belly, Jack Daniel's-infused BBQ sauce, thin slices of compressed cucumber, smoked buffalo mozzarella cream, mustard sauce.

ETÒMA recommends serving with: Smoked flame 14 €

ACCITRIGLIA 3 4 5 8 9 13 — 19 €

Fior di latte base, seared red mullet, black cod cream, pea cream, stracciatella cream, shredded sweetcorn, Taggiasca olives and confit cherry tomatoes.

ETÒMA recommends serving with: ricotta and pepper crust 3 € 3 · Gewurztraminer 27 € · Torrente tomato 1,50 €

LA PEPPINA FA' IL CAFFE' 3 4 5 8 9 13 — 17 €

Fried base, coffee butter, onion ice cream, truffle chocolate crumble, Cantabrian anchovies, fried basil.

CECA NAPOLETANA 3 9 13 — 16 €

Fior di latte base, cardoncelli mushrooms, Prague ham, herb-infused cream mousse, roasted sweetcorn.

ETÒMA recommends serving with: ricotta and pepper crust 3 € · melted cheese crust 4 € 3

VEGGYMAO 9 13 — 16 €

Focaccia base, shredded cardoncelli mushrooms, cauliflower purée, pumpkin balls, pea purée, pitted pomegranate seeds, pepper gel and seed crackers.

ETÒMA recommends serving with: Torrente tomato 1,50 € · fior di latte 2,50 € 3

MING 3 9 13 — 18 €

Deep-fried stuffed balls, Grandma's sauce, fior di latte, meatballs, fried aubergines and salted ricotta.

la TORRENTE il buon pomodoro italiano

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Vecchierell'

MAIALATA 3 7 9 11 13 — 16€
White pizza base, fior di latte, caramelised onion, lard, stracciatella, extra virgin olive oil, basil
ETŌMA recommends serving with: Torrente tomato 1€

PISTACCHIELLA 2 3 7 9 11 13 — 17€
White base, fior di latte, pistachio mortadella, whole burrata, chopped pistachios, extra virgin olive oil, basil

PUGLIESE 3 7 9 10 11 13 — 18€
Torrente tomato base, fior di latte, Taggiasca olives, cherry tomatoes, prosciutto, torn burrata, extra virgin olive oil, basil
ETŌMA recommends serving with: melted Pecorino crust / ricotta and pepper crust 3,50€

PURUCCHIUS 2 3 5 7 9 11 — 18€
Torrente tomato base, fior di latte, our own Genoese-style pesto, cherry tomato confit, fresh tuna carpaccio, toasted pine nuts, extra virgin olive oil, basil

E Pizz'

Ruota di carro version — 2 €

BUFALA 3 7 9 11 14 — 12 €
Torrente tomato base, Parmesan, buffalo mozzarella, extra virgin olive oil, basil

CALZONE FRITTO 1 2 3 6 7 9 10 11 14 — 14 €
Torrente tomato base, smoked buffalo mozzarella, fior di latte, lard, pepper, ricotta, salami, extra virgin olive oil

DIAVOLA 3 7 9 11 13 14 — 15.50 €
Torrente tomato base, mozzarella, Calabrian spianata, Parmesan, chilli oil, pepper cream, Taggiasca olives, extra virgin olive oil, basil

LA MARGHERITA DEL CAMPIONE 3 7 9 11 14 — 10 €
Torrente tomato base, fior di latte, Parmesan, extra virgin olive oil, basil

MARINARA 7 9 11 — 7 €
Torrente tomato base, garlic, oregano, extra virgin olive oil, basil

MONTANARA 1 3 7 9 11 14 — 12 €
Deep-fried pizza base, baked in the oven, Torrente tomatoes, fior di latte, Parmesan, extra virgin olive oil, basil

NAPOLI 3 5 7 9 11 14 — 12 €
Torrente tomato base, fior di latte, Parmesan, Cantabrian anchovies, capers, caper blossoms, extra virgin olive oil, basil

PROVALA 2 3 7 9 11 — 12 €
Base pomodoro Torrente, bufala affumicata, parmigiano,pepe, olio evo, basilico

SALSIRELLI 1 2 7 9 11 13 14 — 15.50 €
Cream base with friarielli, smoked buffalo mozzarella, sausage, friarielli, crumbled Neapolitan tarallo, extra virgin olive oil, basil
Your choice: Torrente tomato 1€

SARDA 3 4 7 9 11 13 14 — 15.50 €
Base pom. Torrente, fior di latte, salsiccia sarda di Murru, spolverata di pecorino stagionato, olio evo, basilico
Your choice: ricotta and pepper crust 3 € melted cheese crust 3 €

il buon pomodoro italiano

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E Sinnò...

CAESAR TONNA SUBITO 3 9 13 14 6 7 5 4 8 — 16 €
Lettuce, tuna tataki, Japanese-style panko crumble, crispy prosciutto, Parmesan crisps, tuna sauce.

BISTECCA DI MELANZANA 13 2 — 9 €
Oven-baked aubergine steak, velvety pea purée, and hazelnuts.

MILANESE DI CAVOLFIORE 13 — 9 €
Milanese-style cauliflower steak, violina squash velouté and crispy beans.

IL CALAMAYA 5 4 8 3 12 7 9 13 — 18 €
Stuffed and braised squid, with a maize, coconut and ginger sauce, black sauce, and a creamy pea purée.

E'cchiù

MEAT FOOD	from 3 €
SEA FOOD	from 4 €
CHEESES	from 2.50€
VEGETABLES	from 2.50€
CORNS	from 3 €
BUFALA / BURRATA / STRACCIATELLA	from 4 €
CAKE SERVICE	1.50€ per person

COVER . . . . . 2 €

La Torrente — il buon pomodoro italiano

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Finimm'

BHEE 3 9 13 14 — 8 €
A mille-feuille of caramelised carasau bread with a diplomat's cream made from sheep's milk ricotta, served with mandarin gel.

ETÒMA recommends serving with: Passito "Su Luci" 6 €

MIRÒ SI È FERMATO A MAMMOIADA 2 3 14 — 10€
A chocolate shell shaped like a Mamuthones mask, filled with dark chocolate mousse and salted caramel, served with raspberry gel.

ETÒMA recommends serving with: Italian breakfast 14 €

CHEESEFAKE 1 2 3 9 13 14 — 8 €
No-bake cheesecake, on a peanut butter-flavoured biscuit base.

Choose your topping:
Nutella and peanut tuile
Wild berry compote

NAPPONIKA 2 3 9 13 — 8 €
Namelaka's 'Tris' chocolate bar: dark chocolate, white chocolate, and chocolate with basil; amaretti crumble and chocolate sauce with Jamaican rum.

SUPERILCUBO 3 9 13 14 — 8 €
Fonni ladyfinger soaked in coffee, mascarpone cream, cocoa powder

PETIT FOUR – LA PICCOLA PASTICCERIA — 6 €
A selection of homemade mini desserts, curated by the chef
Allergens: please ask the waiting staff (these vary depending on the selection of the day)

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COVER . . . . . 2 €

FOOD ALLERGENS

1 PEANUTS AND PEANUT PRODUCTS
2 NUTS
3 MILK AND MILK PRODUCTS
4 MOLLUSCS
5 FISH
6 SESAME
7 SOY
8 CRUSTACEANS
9 GLUTEN
10 LUPINS
11 MUSTARD
12 CELERY
13 SULPHUR DIOXIDE AND SULPHITES
14 EGGS AND EGG PRODUCTS

ETOMA

APERITIVI | PIZZA | COCKTAILBAR

ETOMA brings together a wide range of professional skills, different personalities, many hands and a single team.

Enjoy the experience.

Our signatures:

Giuseppe Auriemma | **Master Pizza Chef**

Stefano Cuccu | Executive Chef

Davide Murgia | Maitre & Beverage Creative

Maurizio Cogoni | Head Barman

Marta Angioni | **Director**

"We don't change who we are.
We shape what we can become."