



Etto

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Pizza	
ITEM	PRICE
Americano Pizza Pepperoni, tomato purée, mozzarella, oregano.	\$25.00
Margherita Pizza Tomato purée, mozzarella di buffalo, fresh basil.	\$21.50
Prosciutto and Arugula Pizza Mozzarella, Cherry Tomato, Parmesan.	\$26.00
Salami Pizza (Gino Sorbillo Style) Salami, fresh oregano, onion, tomato purée, mozzarella.	\$22.00
Sicilian Eggplant Pizza Tomato purée, basil, capers, pine nuts, Parmesan, oregano, gaeta olives.	\$26.00
Marinara Pizza Tomato purée, oregano, sea salt.	\$16.50
Alla Romana Tomato Purée, Capers, Olive, Onion, Anchovy, Mozzarella	\$21.50

Bar Bites	
ITEM	PRICE
Ortiz Ventresca Tuna Belly Olive oil packed, dressed with our house-made red wine vinegar, and celery leaf.	\$22.00
Housemade Bread Loaf Half-sized loaf of Etto Bread. Spelt & red Wheat Berries milled in House with Durum Flour.	\$10.00
Marinated Olives Termite di bitteto.	\$4.00
Roasted Marcona Almonds With toasted fennel seed, and sea salt.	\$4.00
Candied Walnuts	\$4.00

Popular Drinks	
ITEM	PRICE
Ravenna Spoletino ,18 Trebbiano Spoletino [Umbria/Orange] just enough skin contact to be fresh & savory	\$38.00
Ravenna Spoletino ,18 Trebbiano Spoletino (Popular Drinks) [Umbria/Orange] just enough skin contact to be fresh & savory	\$38.00
Fiorini 'Corte degli Attimi' Lambrusco di Sorbara [Emilia-Romagna] This Lambrusco di Sorbara is all you could ever want in a bubbly Rosé. Fruity, fresh berries, & perfec...	\$28.00
Fiorini 'Corte degli Attimi' Lambrusco di Sorbara (Popular Drinks) [Emilia-Romagna] This Lambrusco di Sorbara is all you could ever want in a bubbly Rosé. Fruity, fresh berries, & perfec...	\$28.00

Cheese & Meaty Things	
ITEM	PRICE
Pio Tosini Prosciutto 20 month aged prosciutto di parma.	\$19.00

ITEM	PRICE
Burrata With nice olive oil from abruzzo, sexy salt, and black pepper.	\$16.00
Salads	
Watercress Caesar with Parmesan and Croutons	\$15.00
Greens Salad Path valley farm’s mixed green salad with vincotto, house red wine vinegar, and pecorino.	\$15.00
Celery, Celery, Celery, and Walnut Salad Celery Stalks and Leaves with Walnuts, Pecorino, & Citrus	\$15.00
On the Board	
Cauliflower and Pine Nut Salad With saffron and tomato.	\$15.50
Out of The Oven	
Lamb Meatballs With cinnamon, pine nuts, and currants.	\$15.50
Dessert	
Chocolate Truffles	\$9.50
Bring Home Dinner	
Pizza and Salad Your choice of any pizza and a Mixed Green Salad	\$34.00
Pizza, Salad, and Meatballs Your choice of any pizza, plus lamb meatballs and watercress caesar salad.	\$44.00
Pizza and Meatballs Lamb meatballs and your choice of any pizza.	\$34.00
Bubbly Wine	
Fiorini 'Corte degli Attimi' Lambrusco di Sorbara (Bubbly Wine) [Emilia-Romagna] This Lambrusco di Sorbara is all you could ever want in a bubbly Rosé. Fruity, fresh berries, & perfect...	\$28.00
Castellucci Miano Brut [Sicily] Catarratto. Blending grape that does beautifully on its own.	\$50.00

Orange & Rose Wine