

WELCOME TO



CUCINA ITALIANA

INDULGE IN PASTAMORE: FOOD & BEVERAGES ARE AN  
IMPORTANT PART OF ITALIAN PHILOSOPHY OF LIFE AND YOU'LL  
FIND EXACTLY THAT IN OUR L'UNICO. MEDITERRANEAN  
CUISINE PREPARED WITH PASSION, JUST LIKE IN ITALY.  
GIUSEPPE INVITES YOU TO HOMEMADE PASTA.

## ANTIPASTI

### INSALATA L'UNICO

L'UNICO SALAD WITH CAPERS, SUNDRIED TOMATOES & PARMESAN 	13
WITH PARMA HAM, 50 GRAMS	10
WITH MOZZARELLA DI BUFFALO, 120 GRAMS 	9

INSALATA DI COLONI 	14
GREEN SALAD WITH ORANGES, WATERCRESS & YOGHURT DRESSING	

INSALATA CAPRESE 	16
TOMATO MOZZARELLA WITH RUCOLA, PESTO & GRISSINI	

CARPACCIO DI MANZO	19
BEEF CARPACCIO WITH RUCOLA, TAGGIASCA OLIVES & PARMESAN	

## ZUPPE

ZUPPA DI POMODORO 	12
TOMATO SOUP	
WITH CROÛTONS, SOUR CREAM & BASIL	

WE ALSO MAKE SURE TO SATISFY OUR VEGETARIAN & VEGAN GUESTS:  VEGETARIAN   VEGAN MEALS

PICCOLO/GRANDE

## PASTA

TAGLIATELLE 	6/11
SPAGHETTI CHITARRA 	6/11
CASARECCE 	6/11
WHOLE GRAIN  	7/13
FUSILLI 	7/13
VEGAN & GLUTEN FREE  	7/13

## SAUCES

PESTO GENOVESE 	5/10
AGLIO OLIO  	3/6
CARBONARA	6/12
TARTUFO 	7/13
BOLOGNESE	6/12
POMODORO  	6/12

OUR CHEF'S TIP: PASTA CASARECCE WITH SAUCE BOLOGNESE IS THE FAVOURITE DISH OF OUR MICHELIN-STARRED CHEF NORMAN FISCHER.

# PIZZA MADE BY GIUSEPPE, OUR SICILIAN PIZZA MAKER

## MONDAY TO FRIDAY

PIZZA MARGHERITA 	14
WITH MOZZARELLA DI BUFFALO, 125 GRAMS	9
CHERRY TOMATO, TOMATO SAUCE, MOZZARELLA, BASIL, OREGANO	
PIZZA TONNO	20
TUNA, RED ONIONS, OLIVES, TOMATO SAUCE, MOZZARELLA, CAPERS, OREGANO	
PIZZA SALAMI	20
SALAMI MILANO, TOMATO SAUCE, MOZZARELLA, OREGANO	
PIZZA PARMA	22
PARMA HAM, TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, RUCOLA, PARMESAN	
PIZZA MICHELANGELO	22
PARMA HAM, RUCOLA, MASCARPONE, CHERRY TOMATOES, MOZZARELLA, OREGANO	
PIZZA ANTI PASTI 	18
TOMATO SAUCE, MOZZARELLA, GRILLED AUBERGINE, GRILLED PAPRIKA GRILLED ZUCCHINI, CHERRY TOMATOES	
PIZZA CARPACCIO DI VITELLO	25
VEAL TENDERLOIN, TOMATO SAUCE, MOZZARELLA, RUCOLA, CAPERS ANCHOVIES, LIME	

## RAVIOLI

RAVIOLI RICOTTA LEMON 

11/21

WITH MINT, ROASTED ALMONDS & RICOTTA CHEESE

RAVIOLI BRASATO

16/32

WITH SPINACH, RED WINE & VEGETABLES

RAVIOLI AL SALMONE

15/29

WITH SALMON, SAFRON, PINK PEPPER & RUCOLA

## RISOTTO

RISOTTO 

10/19

PLEASE ASK FOR OUR DAILY SPECIAL.

A TYPICAL ITALIAN NATIONAL DISH: IL RISOTTO

A MEAL PREPARED IN A GREAT VARIETY OF WAYS. L'UNICO OFFERS YOU  
VARIOUS OPTIONS: WHETHER SERVED AS STARTER, SIDE DISH, MAIN DISH OR  
VEGETARIAN WITH VEGETABLES.

## CARNE

FILETTO DI MANZO SVIZZERO 65  
SWISS BEEF FILET, 180 GRAMS  
GRATINATED POLENTA, SPINACH & ROSEMARY SAUCE

SCALOPPINA DI VITELLO SVIZZERO 45  
SWISS VEAL SCHNITZEL  
WITH MUSHROOMS, PARSLEY RISOTTO & LEMON CAPER SAUCE

## PESCE

FILETTO DI BRANZINO 36  
SEA BASS FILET  
WITH MIXED VEGETABLES, HERB POTATOES & TOMATOES

GAMBERONI 53  
BLACK TIGER PRAWNS  
WITH CITRUS FRUIT RISOTTO, MANGOLD & WALNUTS

YOU WILL BE SPOILED ON A HIGH CULINARY LEVEL BY NORMAN FISCHER  
AND HIS TEAM AT YOU, OUR FINE-DINING RESTAURANT WITH  
COSMOPOLITAN CUISINE.  
HONOURED WITH A MICHELIN STAR AND 16 POINTS GAULT&MILLAU.

## I DOLCE

TIRAMISU <L'UNICO>

9

WITH CHERRY SORBET

PANNA COTTA

10

WITH SPICED ORANGES

TORTINO DI CIOCCOLATA

12

LUKEWARM CHOCOLATE CAKE

WITH PLUM COMPOTE AND VANILLA ICE CREAM

*PLEASE ALLOW US A PREPARATION TIME OF 15 MINUTES.*

HOMEMADE ICE CREAM

8

TWO SCOOPS VANILLA ICE CREAM

FRAGOLE MARINATE CON GELATO AL CIOCCOLATO BIANCO

16

MARINATED STRAWBERRIES GRATINATED WITH MASCARPONE

AND WHITE CHOCOLATE ICE CREAM

DISCOVER, TASTE & ENJOY PASTAMORE AT L'UNICO

### DECLARATION OF ORIGIN

#### MEAT

CHICKEN: FRANCE

BEEF: SWITZERLAND

#### FISH

SEA BASS: FRANCE

PRAWNS: VIETNAM

SALMON: NORWAY



