

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.

All prices in CHF include taxes and service.

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, SOUR CREAM, PESTO & BREAD CHIP

INSALATA CEASARE 20

WITH POACHED EGG, BACON, BREAD CHIP & PARMESAN CHEESE

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

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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 BRAISED BEEF, SPINACH, RED WINE & VEGETABLES

RAVIOLI AL SALMONE 15/29
WITH SALMON, SAFFRON, 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
WITH RED WINE-RISOTTO, GREEN ASPARAGUS & THYME-JUS

SCALOPPINA DI VITELLO SVIZZERO 47
SWISS VEAL SCHNITZEL
WITH BEAN CASSOULET, BEAN PUREE & THYME-JUS

PESCE

FILETTO DI SALMONE 45
SALMON FILET
WITH TAGLIATELLE, LEMONOIL, GRILLED ZUCCHETTI & SAFRON-FENNEL

GAMBERONI 54
BLACK TIGER PRAWN
WITH PEPPER RISOTTO, SPINACH SALAD & RED WINE BUTTER

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.

DOLCE

CRÈMA DI RICOTTA CON SORBETTO DI CILIEGIA 12
RICOTTACREAM WITH CHERRY AND CHERRY SORBET

TIRAMISU <L'UNICO> 9
WITH CHERRY SORBET

PANNA COTTA DI FRAGOLA 14
WITH STRAWBERRIES, MINT AND WHITE CHOCOLATE SAUCE

TORTINOA 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

DISCOVER, TASTE & ENJOY PASTAMORE AT L'UNICO

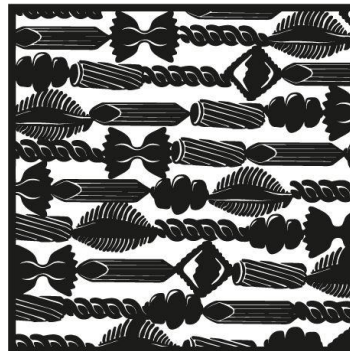
DECLARATION OF ORIGIN

MEAT

CHICKEN: FRANCE
BEEF: SWITZERLAND

FISH

SEA BASS: FRANCE
PRAWNS: VIETNAM
SALMON: NORWAY



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