WELCOME TO

r, n N I C O

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

4
9
6
16
19

ZUPPE

Zuppa Di Pomodoro 🥝 12 TOMATO SOUP WITH CROÛTONS, SOUR CREAM & BASIL

Zuppa Di Zucca 🥝 12

PUMPKIN SOUP

WITH PUMPKIN SEEDS & PUMPKIN SEED OIL



Piccolo/Grande

PASTA		SAUCES	
Tagliatelle 🚳	6/11	Pesto Genovese 🕝	5/10
Spaghetti Chitarra 🥝	6/11	Aglio Olio 👀	3/6
Casarecce 🕝	6/11	Carbonara	6/12
Whole Grain 👀	7/13	Tartufo 🚳	7/13
Fusilli 🕝	7/13	Bolognese	6/12
Vegan & Gluten Free	7/13	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 Tuna, Red Onions, Olives, Tomato Sauce, Mozzarella, Capers, Oregano	20
Pizza Salami Salami Milano, Tomato Sauce, Mozzarella, Oregano	20
PIZZA PARMA PARMA HAM, TOMATO SAUCE, MOZZARELLA, CHERRY TOMATOES, RUCOLA, PARMESAN	22
Pizza Michelangelo Parma Ham, Rucola, Mascarpone, Cherry Tomatoes, Mozzarella, Oregano	22
PIZZA ANTI PASTI TOMATO SAUCE, MOZZARELLA, GRILLED AUBERGINE, GRILLED PAPRIKA GRILLED ZUCCHINI, CHERRY TOMATOES	18
Pizza Carpaccio di Vitello Veal Tenderloin, Tomato sauce, Mozzarella, Rucola, Capers Anchovies, Lime	25

RAVIOLI

Ravioli Ricotta Lemon 🕝	11/21
With Mint, Roasted Almonds & Ricotta Cheese	
D	10 /70
RAVIOLI BRASATO WITH BRAISED BEEF, SPINACH, RED WINE & VEGETABLES	16/32
WITH BRAISED BELL, 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 SWISS BEEF FILET, 180 GRAMS WITH RED WINE-RISOTTO, GREEN ASPARAGUS & THYME-JUS	65
SCALOPPINA DI VITELLO SVIZZERO SWISS VEAL SCHNITZEL WITH BEAN CASSOULET, BEAN PUREE & THYME-JUS	49
PESCE	
FILETTO DI SALMONE SALMON FILET WITH TAGLIATELLE, LEMONOIL, GRILLED ZUCCHETTI & SAFRON-FENNEL	45
GAMBERONI BLACK TIGER PRAWN WITH PEPPER RISOTTO, SPINACH SALAD & RED WINE BUTTER	54

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

TIRAMISU <l'unico></l'unico>	10
WITH VANILLA ICE CREAM	
Panna Cotta	14
WITH ORANGE, APPLE & SESAME BRITTLE	
Tortinoa Di Cioccolata	14
Lukewarm Chocolate Cake	
WITH CHERRY-COMPOTE & CINNAMON 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

