

Unico
Ristorante *by Fabio D'impatti*

set menu

*I CUOCHI cucinano,
gli CHEF creano piatti nuovi,
IO regalo emozioni.*

*COOKS are known for cooking,
CHEFS are known for new ideas,
I am known to create emotions.*

- Fabio Durpetti

Entree (sharing)

Pane della casa
Selection of 3 or more homemade bread

Arancini
Deep fried rice balls filled with Bolognese sauce, mozzarella cheese and peas

Caprese (G) (V)
Tomato, buffalo mozzarella, basil and extra virgin olive oil salad.

Pasta (sharing)

Penne alla Norma (V)
Penne pasta with a napoletana sauce, deep fried eggplant, ricotta cheese and basil

Mezze maniche alla norcina
Mezze maniche pasta tossed with Italian sausage, black truffle and a touch of cream topped with parmesan cheese

Main course (individual servings)

Stinco di vitellone con patate al rosmarino (G)
Oven cooked veal shank yearling served with roast rosemary potatoes

Entree (sharing)

Pane della casa
Selection of 3 or more homemade bread

Bresaola rucola e parmigiano
Beef bresaola served with rocket, parmesan cheese and lemon and evo oil.

Calamari fritti 
Deep fried salt and pepper calamari

Involtini di melanzane  
Over baked eggplant involtini filled with ham and cheese served with a napoletana sauce

Pasta (sharing)

Penne al granchio
Penne pasta with crab meat, cherry tomato, thyme, sambuca and a touch of cream sauce

Fettuccine al ragu'
Fettuccine pasta with rich beef cheek and pork ragu' sauce

Main course (individual servings)

Pesce del giorno alla livornese (please ask for fish of the day) 
Oven cooked fish of the day served with cherry tomatoes, black and green olives,
capers and basil.

Spalla d'agnello (sharing) 
8 hour slow cooked lamb shoulder served with seasoned vegetables

Entree (sharing)

Pane della casa

Selection of 3 or more homemade bread

Tagliere di salumi e formaggi (G)

Platter of cold cured meats and Italian cheeses

Frittura di pesce

Deep fried Calamari, prawns and white bait fritters

Olive all'Ascolana

Deep fried green olives stuffed with chicken, beef and pork mince

Insalata di rucola (G) (V)

Rocked salad with gorgonzola cheese, walnuts and sliced pear

Pasta (sharing)

Mezze maniche allo scoglio

Mezze maniche pasta tossed with mixed seafood and confit cherry tomatoes

Risotto con porcini e tartufo (G) (V)

Veal one nano rice with fresh porcini mushroom and black truffle

Main course (individual servings)

Pesce del giorno al cartoccio (individual serving) (G)

please ask for fish of the day

Oven baked fish of the day topped with cherry tomato, prawns, lemon, parsley garlic and white wine served in a baking paper and foil parcel

Controfiletto al pepe verde (sharing) (G)

Slow cooked grain fed beef scotch fillet with green pepper corn sauce and served with mashed potato

Dessert

Choice of 1 dessert – please advise of your choice

Vanilla panna cotta with strawberry couli (GF) or traditional tiramisú

Drinks package

Option 1 (non alcohol) \$10 per person

Soft drink
Sparkling water
Still water

Option 2 \$15 per person

Red house wine
White house wine
Sparkling water
Still water

Option 3 \$20 per person

Glass of Prosecco on arrival
Red house wine
White house wine
Sparkling water
Still water
Soft drink
Coffee

Option 4 \$25 per person

Glass of Prosecco on arrival
Red house wine
White house wine
Beer
Sparkling water
Still water
Soft drink
Coffee
Limonciello

Kids Set menu

\$20

(4 - 12 years old)

Pasta with a Napoletana sauce
Chicken schnitzel and chips
Gelato

 vegetarian

 gluten free

