

Unico

Ristorante

À la carte menu

Stuzzichini / Pre-Entree

Pane fatto in casa - VG	\$8
<i>Three or more various homemade bread and grissini served with extra virgin oil and balsamic vinegar</i>	
Assaggino	\$12
<i>Grissini wrapped with prosciutto served with mixed olives and parmesan</i>	
Polpettine di Melanzane - VG	\$10
<i>Deep fried eggplant croquette balls served on a Napoletana sauce</i>	
Conetto - VG	\$10
<i>Waffle cone filled with buffalo ricotta cheese, confit cherry tomato and pesto</i>	

Antipasti / Entree

Carpaccio di Manzo - GF	\$20
<i>Thinly sliced aged beef fillet served with buffalo ricotta, pumpkin mousse, black olive powder and parmesan chips in evo oil</i>	
Pesce spada marinato - GF	\$20
<i>Swordfish carpaccio marinated under 4 types of citrus', white balsamic vinegar, Grand Marnier Liquor and Italian herbs served with Tuscan pecorino cheese and pink pepper corn</i>	
Olive all'Ascolana (Chef's signature dish)	\$19
<i>Traditional crumbed olives stuffed with three different types of meat</i>	
Parmigiana di melanzane e zucchine - VG	\$18
<i>Oven backed zucchini and eggplant layered with mozzarella, Napoletana sauce, basil and parmesan cheese</i>	
Scamorza al forno - GF	\$20
<i>Oven baked smoked mozzarella covered with thinly sliced prosciutto and finished with black truffle paste</i>	
Fritturina	\$19
<i>Salt and Pepper Calamari and Prawns served with Unico mayonnaise</i>	



Pasta

Schekerata - VG	\$20
<i>Experience the last step in preparation of mezze maniche pasta shaken in a jar with a Napoletana sauce, olives, basil and capers which will be served at your table</i>	
Cortecce allo scoglio (Chef's signature dish)	\$28
<i>Traditional Adriatic short pasta tossed with fresh seafood and cherry tomato</i>	
Fettuccine al Ragù	\$24
<i>Egg fettuccine pasta tossed with a slow cooked beef and pork cheek ragù topped with parmesan cheese</i>	
Mezze Maniche alla norcina	\$26
<i>Mezze maniche pasta tossed with Italian sausage, black truffle and a touch of cream topped with parmesan cheese</i>	
Spaghetti con vongole e bottarga	\$28
<i>Spaghetti served with clams, pan tossed in a white wine sauce and topped with grated bottarga</i>	
Risotto con zucca, taleggio e olive disidratate – GF, VG	\$26
<i>Carnaroli rice with pumpkin, taleggio cheese and dried black olives</i>	

Gluten free pasta is also available upon request

Secondi / Main

Galletto alla diavola con patate mascotte – GF	\$32
<i>Spicy grilled marinated spatchcock served with potato wedges</i>	
Stinco d'agnello al forno – GF	\$32
<i>Slow cooked lamb shank served with mashed potato</i>	
Involtini di maialino	\$34
<i>Pan fried pork loin rolls stuffed with pork sausage, Italian herbs and provolone cheese served with truffle purée and zucchini chips</i>	
Zuppetta di Pesce (Chef signature dish) – GF	\$39
<i>Traditional Adriatic coast reduced tomato sauce soup served with wild barramundi, scampi, scallops, prawns, mussels, vongole and calamari</i>	
Tagliata di Wagyu– GF	\$37
<i>350 gr of Wagyu scotch fillet (score 5) served on a rocket pesto and pumpkin velute</i>	



Contorni / Sides

Insalata di Rucola – GF, VG	\$14
<i>Rocket salad with gorgonzola cheese, walnuts, pear in a balsamic dressing</i>	
Patate mascotte – GF, VG	\$8
<i>Homemade potato wedges</i>	
Puré al tartufo – GF, VG	\$10
<i>Mashed potato with white truffle</i>	
Fagioli all'uccelletto – GF, VG	\$10
<i>Cannellini beans cooked in a garlic, sage and Napoletana sauce</i>	

Bambini / Kids Menu

Pasta al Pomodoro	\$12
<i>Short pasta with Napoletana Sauce</i>	
Chicken Schnitzel and Chips	\$16
Pizza Margherita	\$16
<i>Tomato based pizza topped with mozzarella cheese</i>	
Polpettine di nonno Nino	\$15
<i>Nonno's traditional recipe of beef meatballs cooked in a Napoletana Sauce</i>	

Dolci / Dessert

Torta Caprese - GF, VG	\$12
<i>Traditional flourless cake made with dark chocolate and almond meal served with chantilly cream and vanilla gelato</i>	
Mille Foglie - VG	\$14
<i>Puff pastry layered with chantilly vanilla and orange cream</i>	
Tiramisù di Fabio - VG	\$12
<i>A unique taste of Fabio's secret tiramisù recipe</i>	
Nocciolone	\$12
<i>Hazelnut gelato with a chocolate Rum, Tia Maria and nut centre covered in dark chocolate</i>	
Affogato - GF, VG	\$12
<i>Vanilla ice-cream with short black coffee and frangelico</i>	
Gelato - GF, VG	\$7
<i>Strawberry Cream, Hazelnut, Chocolate, Vanilla Bean, Lemon Sorbet (Dairy Free)</i>	

Card Payments for American Express only will incur a surcharge of 2.5%

GF – Gluten Free VG – Vegetarian

