

L'unico

Ristorante Italiano

Wood Fired Pizza Breads

Agliata (v) Garlic, sea salt & extra virgin olive oil (v)	9.90
Profumata (v) Extra virgin olive oil, rosemary & sea salt	9.90
Monte Bianco (v) Mozzarella & sea salt	10.90
Bruschetta (v) Diced Roma tomatoes, oregano, extra virgin olive oil & fresh basil	12.90
Al Prosciutto Extra virgin olive oil, garlic & prosciutto slices	13.90

Sides & Salads

Patatine Fritte: Crispy Potato Chips Served with tomato or bbq sauce	7.90
Olive Piccanti Black olives warmed in olive oil & hot chillies	7.90
Insalata Mista (v) Radicchio, rocket, iceberg lettuce, cucumbers, kalamata olives, Roma tomatoes, red Spanish onion, dressed with an aged balsamic vinaigrette	9.90
Insalata Caprese (v) Roma tomatoes & bocconcini cheese, freshly sliced and topped with basil & oregano, dressed with extra virgin olive oil	13.90
Insalata Di Feta Radicchio, rocket, iceberg lettuce, Bulgarian sheep's milk feta, cucumbers, kalamata olives, Roma tomatoes, red Spanish onion, dressed with an aged balsamic vinaigrette	13.90

Entrées

Zuppa Del Giorno (Soup of the day) Served with our freshly baked ciabatta bread (<i>please ask your friendly waiter</i>)	<i>variable</i>
Carpaccio di Manzo Thinly sliced fillet of beef, marinated in lemon juice & extra virgin olive oil served with fresh fennel	15.90
Bocconcini di Melanzane Rolled eggplant slices, filled with bocconcini cheese, finished in the oven with a hint of napoli sauce (v)	16.90
Antipasto Variety of cured meats & vegetables marinated in-house, served with our freshly baked ciabatta bread	19.90
Calamari Fritti Australian tenderised calamari strips, dusted with chef's specially seasoned flour, served with home-made aioli	16.90
Gamberi All'Aglio Port Lincoln king prawns sizzled in very hot olive oil with garlic, chilli & parsley served with slices of home-made chargrilled ciabatta bread	19.90
Insalata Di Mare (Seafood Salad) Cuttlefish fillets, prawns & octopus dressed with extra virgin olive oil & lemon, served on a bed of rocket salad	22.90

Home-Made Pasta

Cannelloni Di Carne <i>(made on the premises, no preservatives or colourings added)</i> home-made pasta sheets, filled with a rich, slow cooked beef with fresh herbs, topped with napoli sauce, béchamel & parmesan cheese	18.90
Ravioli Di Ricotta e Spinaci <i>(made on the premises, no preservatives or colourings added)</i> Home-made pasta sheets, filled with ricotta cheese & spinach, tossed through Napoletana sauce (v)	19.90
Ravioli Di Vitello <i>(made on the premises, no preservatives or colourings added)</i> Home-made pasta sheets, filled with slow braised veal, tossed through butter, sage & parmesan cheese	19.90
Lasagna <i>(made on the premises, no preservatives or colourings added)</i> Traditional Italian Lasagna comprising of home made fresh lasagna sheets, layered with a rich Bolognese sauce, mozzarella, parmesan & béchamel sauce	18.90
Gnocchi Pesto (v) <i>(made on the premises, no preservatives or colourings added)</i> Home-made basil pesto, pine nuts & parmesan cheese (v)	19.90
Pappardelle Amatriciana Sautéed pancetta, onion & fresh chilli in a rich tomato sauce, garnished with pecorino cheese	19.90

Pasta

Penne Napolitana (v) A slow cooked tomato & basil sauce	15.90
Spaghetti Bolognese A rich, slow cooked sauce of tomato, beef & pork mince	16.90
Penne Primavera (v) Cherry tomatoes, zucchini, kalamata olives & eggplant, tossed through extra virgin olive oil with a hint of Napolitana sauce	19.90
Spaghetti Polpette Slow cooked beef & pork meatballs in a traditional sauce of rich tomato & basil	17.90
Fettuccine Carbonara Traditional cream based sauce with bacon, egg, cracked black pepper & parmesan cheese	16.90
Fettuccine Salmone Tasmanian salmon pieces, seasoned with garlic, shallots & parsley in a tomato & cream sauce	19.90
Penne Al Pollo Roasted & sliced chicken breast, semi dried tomatoes, basil pesto, tossed in a rich creamy sauce	19.90
Fettuccine Ragú di Pesce Spada Swordfish ragú seasoned with garlic, cherry tomatoes and a shot of white wine	25.90
Fettuccine Gamberi Piccanti Prawn cutlets, extra virgin olive oil, fresh hot chilli, fresh garlic, baby spinach, & white wine	21.90
Pasta al Forno Oven baked pasta in a rich tomato sauce with beef & pork meatballs and pecorino cheese	17.90
Fettuccine Pescatora Prawn cutlets, scallops & Australian tenderized calamari, tossed through white wine, garlic & cherry tomatoes	23.90

Risotto

Risotto alle Ostriche Traditional Italian risotto with Coffin Bay oysters	23.90
Risotto Pollo e Funghi Traditional Italian risotto with chicken breast slices & mushrooms	19.90

Mains

Salsicce alla Griglia <i>(made on the premises, no preservatives or colourings added)</i> 3 pure pork sausages, grilled & topped with a roasted capsicum, onion & tomato relish with a touch of chilli	23.90
Pollo Alla Parmigiana Traditional crumbed chicken breast, layered with Napole sauce & mozzarella cheese	19.90
Pollo Ai Gamberi Panfried chicken breast in a creamy prawn & lemon sauce	24.90
Pollo L'unico Oven baked chicken breast, smothered in a cream sauce with fresh asparagus & semi dried tomatoes, finished with crushed cashews	24.90
Insalata Di Pollo Grilled chicken breast, cut into strips, served on iceberg lettuce, radicchio, rocket, kalamata olives, Roma tomatoes, artichoke hearts, cucumber, red Spanish onion with an aged balsamic vinaigrette	19.90
Filetto di Manzo alla Griglia char-grilled eye fillet cooked to your liking with your choice of sauce: <i>Mushroom/ Red Wine & Rosemary/Green Peppercorn</i>	29.90
Veal Scaloppine Ai Funghi Tender veal fillet medallions, sautéed in a mushroom, shallot, white wine & a demi-glaze reduction	25.90
Veal Saltimbocca Alla Romana Veal medallions, wrapped in prosciutto di parma, sautéed with butter, white wine & sage	25.90
Veal Pizzaiola Veal medallions sautéed, served in a spicy tomato & herb sauce with kalamata olives & cherry tomatoes	25.90
Stinco D'agnello Lamb shanks, slow cooked with diced vegetables & red wine in a slightly thickened tomato sauce	29.90
Filetto di Salmone Salmon fillet, crusted with sesame seeds, served with a lemon chilli butter	29.90
Filetto di Blue Eye al Forno Oven baked blue eye fillet with cherry tomatoes, mushroom & a crust of potatoes	31.90
Calamari alla Luciana Pan-fried Australian squid in a spicy tomato sauce with kalamata olives, bay leaves served with home-made toasted ciabatta bread (served without vegetables)	25.90

ALL MAIN MEALS SERVED WITH CHEF'S SELECTION OF VEGETABLES

ALL MEALS AVAILABLE FOR TAKE-AWAY

BYO \$7 per Bottle

10% Sunday Surcharge

15% Public Holiday Surcharge

PIZZA MENU

MARGHERITA: Mozzarella, tomato, oregano & basil (v)	\$17.90
CHILLI PRAWN: Tiger prawns marinated in extra virgin olive oil with hot chilli & parsley, topped with fresh rocket dressed with balsamic vinaigrette	\$22.90
TROPICALE: Mozzarella, tomato, ham & pineapple	\$18.90
AMERICANA: Mozzarella, tomato, salami & fresh hot chilli	\$18.90
CALABRESE: Mozzarella, tomato, hot salami, onion, hot chilli & black olives	\$19.90
AUSTRALIANA: Mozzarella, tomato, ham, bacon & egg	\$18.90
PAESANA: Mozzarella, tomato, spicy Italian sausage, olive oil & basil	\$18.90
MESSICANA: Mozzarella, tomato, roasted capsicum, salami & fresh hot chilli	\$18.90
GIARDINIERA: Mozzarella, tomato, roasted potatoes, rosemary, artichoke hearts, semi dried tomatoes, eggplant & basil pesto (v)	\$19.90
BOCELLI: Mozzarella, tomato, hot salami & gorgonzola cheese	\$19.90
CAPRICCIOSA: Mozzarella, tomato, ham, mushrooms, black olives & marinated artichoke hearts	\$19.90
ROMANA: Mozzarella, tomato, Pancetta, sliced Roma tomatoes & pecorino cheese	\$18.90
NAPOLI: Mozzarella, tomato, anchovy fillets & black olives	\$18.90
L'UNICO: Mozzarella, tomato, spicy Italian sausage, sliced Roma tomato, & mushrooms	\$19.90
CON CARNE: Mozzarella, tomato, ham, bacon, spicy Italian sausage & salami	\$19.90
POLLO: Mozzarella, tomato, roasted chicken breast slices, semi dried tomato & basil pesto	\$19.9
POLLO E ANANAS: Mozzarella, tomato, roasted chicken breast slices, pineapple & BBQ sauce	\$19.90
MARINARA: Mozzarella, tomato, prawns, mussels & calamari, seasoned in olive oil, garlic, parsley & white wine served with a fresh lemon wedge	\$20.90
QUATRO FORMAGGI: Mozzarella, provolone, gorgonzola & grana padano cheese, with cherry tomatoes (v)	\$24.90

SWEET DESSERT CALZONE

TROPICANA: Pizza base filled with caramelised banana, roasted almonds & mascarpone cheese, folded over, sealed & brushed with maple syrup (v)	\$14.90
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EXTRAS

Standard	\$1.50	Prawns	\$2.20 each	Seafood	\$3.50
Meats	\$2.50	Chicken	\$4.00	Prosciutto/Speck	\$5.00