

Unico@23 Restaurant

Date 29.8.25

Sponsor Coreharbour

Late Lunch Menu [shared starters]

Affetati misti: Assorted Italian salami, San Daniele prosciutto, Norwegian smoked salmon, and Italian cheese.

- Crispy Calamari: Breaded calamari rings served with tartar sauce.
- Beef Carpaccio: Raw Australian beef, sliced thinly Italian style, topped with Parmigiano cheese and rocket salad.
- Sicilian Salmon: Smoked salmon carpaccio with capers, rocket salad, and balsamic dressing.
- Caprese Salad: Fresh buffalo mozzarella, tomato slices, basil, and extra virgin olive oil.
- Pomodoro Bruschetta: Sliced toasted baguette topped with fresh tomatoes, basil, and garlic.
- Garlic Bread: Toasted baguette with garlic and butter

<u>Late Lunch Menu [Main meals, guests to select one dish]</u>

- Pesto Penne: Penne pasta with crushed Italian basil, garlic, pine nuts, pecorino cheese, Parmigiano cheese, and extra virgin olive oil.
- Truffle and Mushroom Risotto: Italian Carnaroli rice with porcini mushrooms, champignons, truffle, and Parmigiano cheese.
- Seafood Spaghetti: Spaghetti with king prawns, local prawns, squid, clams, and mussels tossed in a light tomato sauce, served in a terracotta pot and baked under a light pizza crust.
- Margherita Pizza: Tomato sauce, mozzarella, and fresh basil on a pizza crust.
- Grilled Seabass: Grilled Seabass, served with lemon sauce and a side of green salad.
- Pork Chop: Grilled pork chop served with roasted potatoes, roasted vegetables, and mustard sauce.
- Grilled Striploin Steak: Grilled striploin steak with roasted vegetables and black pepper sauce.

Shared deserts

• Mini Desserts: Assortment of bite-sized desserts.