

# UNICA

## DINING

### PANE E ANTIPASTI

WOOD FIRED FLAT BREAD	12
GARLIC PIZZA - <i>garlic, cheese</i>	12
MARINATED AUSTRALIAN OLIVES(GF)	10
ROASTED CAPSICUM(GF)	9
TOMATOES, CUCUMBER & OREGANO(GF)	12
BURRATA(GF) - <i>herb oil, salt flake</i>	16
PROSCIUTTO SAN DANIELE(GF)	16
CACCIATORE SALAMI(GF)	16

### PRIMI

ARANCINI(4) - <i>mozzarella</i>	16
CALAMARI FRITTI(GF) - <i>fried calamari</i>	18
BRUSCHETTA(4) - <i>tomato, basil, garlic, bread</i>	14
TUNA CRUDO(GF) - <i>chilli, olive, capers</i>	24
ARROSTICINI(8)(GF) - <i>lamb skewers</i>	20

### PASTA

RIGATONI ALLA VODKA	26
PAPADELLE BEEF CHEEK RAGU	28
FETTUCINI BOSCIAOLA - <i>bacon, mushroom</i>	24
LINGUINI GAMBERI E CHORIZO	32
PENNE AMATRICIANA - <i>bacon, chilli, garlic</i>	26

### MAINS

VEAL SALTIMBOCCA - <i>prosciutto, provolone, sage</i>	38
PORK CUTLET(GF) - <i>white wine sauce</i>	35
SWORDFISH(GF) - <i>olive, lemon</i>	40
LAMB SHANK(1)(GF) - <i>mash, red wine jus,</i> <i>\$10 for extra shank</i>	36
250G EYE FILLET(GF) - <i>red wine jus</i>	42
350G RIB EYE(GF) - <i>red wine jus</i>	54

### PIZZA

MARGHERITA - <i>tomato, fiore de latte</i>	24
PEPPERONI - <i>pepperoni</i>	26
PROSCIUTTO - <i>rocket, parmesan</i>	28
ROAST VEGETABLE - <i>capsicum, mushroom, zucchini, onion</i>	26
TROPICANA - <i>ham, pineapple</i>	26
GARLIC PRAWN - <i>prawns,</i> <i>roasted capsicum, garlic, parsley</i>	32
CAPRICCIOSA - <i>ham, mushroom, olives</i>	26

### SIDES

HOUSE SALAD(GF)	8
ROCKET, PEAR & PARMESAN(GF)	12
BROCCOLINI, GARLIC(GF)	12
ROAST BABY POTATOES(GF)	12
ROAST BABY CARROTS(GF) - <i>honey soy</i>	12
SHOESTRING FRIES(GF)	8

### KIDS 11 YEARS AND UNDER

PASTA - <i>Sugo</i>	12
MARGHERITA	12
CHICKEN SCHNITZEL + CHIPS	12
KIDS MEAL - <i>choice of 1 main,</i> <i>1 ice cream, 1 soft drink/juice</i>	15

### DOLCI

TIRAMISU - <i>italian cream, sponge, coffee</i>	16
GELATO - <i>chocolate, vanilla, strawberry</i>	4.5

10% Sunday and Public Holiday Surcharge.

Our Chef recommends eating this menu in a shared style like we do at home.