

unicorn

Restaurant

Chef's suggestions for lunch

First course	14.–
Second course	18.–
Vegetarian dish	16.–

Salad

Green leaves	7.–
Mixed Salad leave with raw vegetables	9.–
Fish Mixed salad with tuna, mozzarella cheese, cherry tomatoes	15.–
Unicorn Mixed Salad with smoked salmon and tomatoes	16.–

Starters

Raw ham and buffalo mozzarella	16.–
Selection of local cured meats with focaccia and mixed pickles Coppa, salami, mortadella, turkey	18.–
Mixed selection of local cured meats and cheese with focaccia and mixed pickles	23.–

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First courses

Chef proposal (only for the evening)	18.–
Spaghetti with fresh tomatoes and buffalo mozzarella	18.–
Risotto Carnaroli with reduced citrus fruit and demi-glace sauce	21.–

Main courses

Chef proposal (only for the evening)	25.–
Cold roast-beef	25.–
Turkey with tuna sauce and capers	21.–
Beef tartare with bread, toast and butter	26.–
Fillet of beef (180gr.) grilled or with pink pepper	36.–
Fillets of flounders amalfitana style	23.–
Mixed fried see fish	24.–
All main courses are served with side dish of the day	

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Classic Pizzas

Margherita	15.–
Tomatoes sauce, mozzarella, oregano	
Prosciutto e funghi	17.–
Tomatoes sauce, mozzarella, ham, mushrooms	
Diavola	16.–
Tomatoes sauce, mozzarella, spicy salami	
Tonno	17.–
Tomatoes sauce, mozzarella, tuna, onions	
Vegetariana	16.–
Tomatoes sauce, mozzarella, grilled vegetables	
Cremosa al crudo	19.–
Tomatoes sauce, mozzarella, Parma ham and mascarpone	
Unicorn	19.–
Tomatoes sauce, mozzarella, buffalo mozzarella and smoked salmon	

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Focacce e piadine

La Cotto	8.–
Cooked ham, Edamer, salad, tomatoes and pink sauce	
La Crudo	9.–
Raw ham, Edamer, salad, mayonnaise	
La Roast-beef	12.–
Roast-beef, salad, tomato, tartar sauce	
La Vegetariana	8.–
Grilled vegetables, tomato, Edamer	
Il Toast	6.–
Cooked ham, Edamer	
Il Toast farcito	6.50
Stuffed toast	

Desserts

Ice-cream scoop	3.50
coffee drowned ice cream	9.–
Panna cotta with wild berries sauce or chocolate	8.–