

\$17.90 Lunch at L'unico

Choose an Entree & Main for only \$17.90

Entree

Soup of the Day (please ask your friendly waiter) Served with fresh bread

Bruschetta Al San Daniele

Toasted Italian bread topped with cherry tomatoes, San Daniele prosciutto, bocconcini, extra virgin olive oil & basil

Garlic Prawns

Black tiger prawn cutlets, tossed through fresh garlic & olive oil with cracked black pepper, pasley, shallots in a white wine & cream sauce, served on a nest of fried vermicelli

Fried Calamari

Australian tenderised calamari, dusted with chef's specially seasoned flour, served atop mixed lettuce splashed with a citrus vinaigrette, accompanied by a lemon, basil & caper aioli

Garden Salad

Mesculin, cucumber, kalamata olives, cherry tomatoes, spanish onion, drizzled with an aged balsamic vinaigrette

Cannelloni di Baccalá

Home-made pasta sheets, filled with salted cod, silverbeet, green Sicilian olives & bechamel, served with steamed asparagus & a creamy lemon & chive sauce

Mains

Grilled Italian Salsicce (made on the premises, no preservatives or colourings added)

2 Pork sausages - topped with a roasted capsicum, onion & tomato relish, served on potato mash

Chicken Parmigiana

Traditional crumbed chicken breast, topped with napoletana sauce & mozzarella cheese, finished under the grill

Veal Scaloppine Ai Funghi

Tender veal fillet medallions, pan fried with a mushroom, shallot, white wine & demi-glaze reduction

Penne Carbonara

pancetta, egg yolk & parsley, tossed through a creamy cheese sauce, garnished with cracked black pepper & parmesan

Spinach & Ricotta Ravioli (v) (home-made, no preservatives or colourings)

Filled with ricotta cheese & spinach, tossed through napoletana sauce, topped with fresh basil & parmesan

Crab & Moreton Bay Bug Lasagne

Moreton Bay bug & crab meat, sautéed with white wine, dill, shallots & seasoning mixed with béchamel & a touch of napoletana sauce, layered between home-made pasta sheets