

# UNICO SET LUNCH MENU

## STARTERS

### FRESH MUSSELS

*Cream, shallots, garlic, white wine and parsley (GF)*

### SUMMER TRUFFLE ARANCINI

*Truffle scented rice balls served with saffron mayo*

### CHARCUTERIE SELECTION

*A selection of Italian cured meats and cheese served with bread*

### BRIE ALLA ROMANA

*Deep-fried brie served with cranberry sauce*

### GARLIC PIZZA BREAD

*Garlic, tomato and oregano (VEGAN)*

### BRUSCHETTA

*Homemade toasted bread with fresh tomato, garlic, oregano, onion & basil (VEGAN)*

### CHICKEN WINGS

*In a sweet and spicy sauce topped with spring onion*

### CARAMELISED ONION BREAD

*Garlic, butter and mozzarella cheese*

## MAIN COURSE

### CHICKEN MILANO

*Chicken breast coated in panko breadcrumbs topped with fried egg served with truffle mayo*

### CHICKEN BURGER

*Grilled chicken breast & pancetta, with lettuce, tomato & Caesar dressing. Served with chips*

### PIZZA MARGHERITA

*Tomato, mozzarella, basil*

### PIZZA REGINA

*Tomato, mozzarella, ham & mushrooms*

### CATCH OF THE DAY AND CHIPS

*Beer battered for extra crispiness served with tartar sauce*

### TAGLIATELLE SOFIA LOREN

*Pancetta, chicken, baby spinach & cream*

### MINUTE STEAK (+3.95 supplement)

*Thin sliced 4oz Sirloin steak served with chips (GF)*

### GNOCCHI PESTO

*Potato dumplings in basil pesto & sundried tomato*

### PENNE ARRABBIATA

*Garlic, chilli & tomato sauce (VEGAN)*

### FILLET OF PORK PIZZAIOLA

*Wrapped in Parma Ham on a bed of garlic, chilli, capers, olives & tomato sauce*

Choice of 1 starter & 1 main course 14.95

Allergy Advice: Before placing your order please inform a member of staff of any allergies. Food prepared in our kitchen may contain or have come in contact with allergens. Items subject to availability. 10% cover charge will be applied to parties of 6 people & over