



Salads

Verde: mixed greens	7.-
Mista: mixed greens and assorted raw vegetables	9.-
Fish: mixed greens, tuna, Buffalo mozzarella, cherry tomatoes, carrots, olives	18.-
Caesar Salad:	19.-
mixed greens, chicken bites, Parmesan flakes, croutons, tomatoes, yogurt dressing	
Splendida:	19.-
mixed greens, dried meat petals, Buffalo mozzarella, tomatoes, croutons, zucchini	

Starters

Veal tartare: with hollandaise sauce and Carasau bread	28.-
Marinated salmon: with fennel salad and citrus gel	21.-
Bruschetta: with artichoke pesto and caramelized red onion	18.-

Tasting platters (for 2 people)

House selection of local cured meats (<i>salametto, liver mortadella, cured ham and lardo</i>) served with focaccia bread	25.-
House selection of local cheeses (<i>buscion, blue cheese, Pontino and Gorda</i>) served with focaccia bread	27.-



First courses

- Il Tortello ripieno:** stuffed ravioli with braised beef filling, served with Jerusalem artichoke foam and its chips **23.-**
- Il Fusillone:** Gragnano pasta with borlotti bean cream, mussels and rosemary **22.-**
- I Gnocchetti:** semolina gnocchetti with broccoli cream and blue cheese fondue **19.-**

Second courses

- Wild sea bass:** with beurre blanc and caramelized radicchio **37.-**
- Glazed veal cheek:** served with creamy potatoes and puffed pork rind **34.-**
- Cavolfiore 3.0:** cauliflower variations served in multiple textures **19.-**

Roman-style Pinsa

- Marinara:** tomato sauce, garlic, oregano, extra virgin olive oil **13.-**
- Napoli:** tomato sauce, anchovies, oregano **14.-**
- Margherita:** tomato sauce, mozzarella, oregano **15.-**
- Prosciutto e funghi:** tomato sauce, mozzarella, cooked ham, mushrooms **17.-**
- Diavola:** tomato sauce, mozzarella, spicy salami **16.-**
- Tonno e cipolle:** tomato sauce, mozzarella, tuna, onions **17.-**
- Vegetariana:** tomato sauce, mozzarella, grilled vegetables **16.-**
- Speck e zola:** mozzarella, speck and gorgonzola **19.-**



Dessert

Tangerine & Vanilla Cheesecake	9.50
White chocolate mousse with amaretti biscuits and Williams pears gel	9.-
Our Apple Strudel with rum cream	10.-
Ice cream scoop: assorted flavors available	3.50

ENJOY YOUR MEAL! FROM YOUR UNICORN TEAM

Origin of cured meats, meat, and fish: Switzerland, Italy, Norway

Our regional partners for Unicorn Food & Beverage and Hotel Coronado:

SD Food Cadenazzo, Grünenfelder Quartino, Sapore Fresco Giubiasco, Macelleria Manzocchi Melano, Rapelli Stabio, Cochi Bibite Balerna, Chicco d'oro Balerna, Ghioldi Stabio, Vini Bee Stabio, Gialdi Vini Mendrisio, Cantina Sociale Mendrisio

In case of allergies or food intolerances, please make sure to inform our team.

Prices in CHF

VAT 8.1% included

01.01.2026

OPEN EVERYDAY FROM 18:30 TO 21:30

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