

UNICO MILANO

I got where I was born from the sea to reach the highest peaks of catering in the mountains, in the Dolomites Unesco World Heritage Site. But my journey has not stopped . Once checked in the highest restaurant in Europe, with Europe's highest Michelin Star, I am still with my nose up, to dream of other stars that seem to be here most beautiful and possible.

UNICO MILANO I would like to be yours too.

It's my dream come true and the place where I will try to make your wishes (gourmet) going to reality. Where I will try to surprise you while keeping my feet on the ground and my mind hanging on a cloud of creativity.

Where I will try to make you feel at ease, with recipes, clear, clean.

My kitchen and my dishes are composed of small containers of form, taste and colors that contrast and complement at the same time as the heavens and the earth, like the sea and the mountain.

Each creation contains an idea related to the current season, the time and respect for nature, which also means respecting the time , because everything has its own rhythm .

Incedete therefore, no hurry, take the time to savor the unique atmosphere of this house and flavors that I will have the privilege to create for you.

Fill the eyes of an extraordinary landscape. Turn the smell, never miss an aroma idem.

Let your taste free to dare unforeseen and exclusive games. Open your heart to let in the emotions of UNICO MILAN and my dishes.

Bon appetit!

CHEF • FELICE LO BASSO

THE DINNING ROOM SERVICE

Giulio (Manager)
Gianluca (Maître)
Claudia (Sommelier)
Carmine
Davide
Albi
Gianfranco

TO MY SIDE IN THE KITCHEN

Nicola Popolizio (Sous Chef)
Angelo
Alessandro
Salvatore
Carmine
Giacomo
Vincenzo
Roberta
Beppe Allegretta (Pastry Chef)

OIL THAT I HAVE CHOSEN FOR YOU

Extra virgin olive oil L'Arcangelo D.O.P.
Azienda agricola Russo Sorrento Peninsula

We invite our guests not to use the mobile phone during the tasting in respect of the other guests. Thank you so much in advance.

OUR TASTING MENUS

The passion and intuition...

The menu that I propose is a journey from South to North of Italy with seasonal products that land and sea can offer from time to time: you choose from the list 5 main ingredients and I am going to create for you a surprise menu, turning and cooking them according to my art.

Enjoy & have fun!

- From the earth:
- Tomato
 - Zucchini
 - Eggplant
 - Peas
 - Watermelon
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- From the sea:
- Octopus
 - Sepia
 - Sea bass
 - Mussel

 - The dessert... that is here with us!

Six-course menu - Euros 120,00

For the complexity of their preparation the tasting menus can not be changed and they are for the whole table.

Between sea, mountain and the city...

A journey of tastes and textures that characterize my philosophy and my style of cooking!

“Snacks”

- The red shrimp, pinzimonio and colors...
- The potato gnocchi with saffron, duck sauce, foie gras and sheets of black truffle
- The deer fillet, potato borage, earthy scent, cherries in red wine
- The summer salad of the forest...

Euros 95

To begin

Asparagus... cod milk and cocoa

Euros 28

The red shrimp, pinzimonio... and colors!

Euros 35

The Vagyu tartare topped with sesame seeds, cookie with pine nuts, Parmesan ice cream, raspberry

Euros 35

The “Balfego” tuna, buffalo Ricotta, fennel and orange, horseradish flavored with parsley

Euros 38

The anguilla caramelized with Teriyaki, served with crispy pork, liscari, macadamia nut pesto and sorrel sorbet

Euros 32

Pasta, rice and soups...

Bundles of fresh pasta with scallops and mushrooms cardoncelli, veal jus and candied lemon

Euros 32

The smoked eggplant ravioli, sautéed with seafood and tomato confit

Euros 32

The risotto with herbs, King prawn, caviar and smoked Scamorza (a tribute to Mario Berardi)

Euros 35

Frozen tomato soup served with buckwheat noodles, vegetable confetti and buffalo foam

Euros 30

The potato gnocchi with saffron, duck sauce, foie gras and sheets of black truffle

Euros 32

Main course

The Lamb cutlet, mugnoli powder, dried
beans and tomato raviolo

Euros 48

The deer fillet, potato borage, earthy scent,
cherries in red wine

Euros 48

Sea bass roasted with cranberries and chanterelle
mushrooms with ginger, purple potato and smoked
Provola cheese fried

Euros 48

Steamed turbot, amaranth dust, green apple
and speck, apricot cream

Euros 48

The organic egg poché with with herbs and flowers,
crumble cheese and black truffle perlage

Euros 45