



UNICKA *Menu*

STARTERS

Mazara Essence

Red Mazara prawns tartare with bottarga mayonnaise and finger lime.

Ligurian Touch

Octopus with diced potatoes, cherry tomatoes, Taggiasca olives, and aromatic herb emulsion.

Croaker Bites

Light croaker salad with capers, walnuts and wild fennel on crispy polenta.

Beef & Hazelnut Harmony

Beef tartare with sweet and sour onions, toasted hazelnuts, and mixed greens.

Caprese Elegance

Buffalo mozzarella, Sorrento tomatoes, and basil oil.

Plantè

Lentils, cashews and miso paté with soy sauce veil and pickled red onion gel.



UNICKA Menu

FIRST COURSES

Mediterranean's Whisper

*Gragnano spaghetti with veraci clams,
bottarga flakes, and citrus oil.*

Sea Harmony

*Seafood risotto with crustacean bisque
and saffron coral.*

Delight Inside & Out

*Seafood ravioli with crispy zucchini
and thyme-lemon butter.*

Italy United

Fusilli al ferretto with Bolognese ragù.

Garden Couscous

*Couscous with vegetable crudités and
black chickpeas.*

Blue & Red Delight

*Ricotta gnocchetti with chives, confit tomato sauce,
Parmesan crisp, and blue cheese.*

A hand holding a spoon with sauce, and a plate with food.

UNICKA Menu

MAIN COURSES

Gold & Black

*Seared calamari with mango sauce
and squid ink coral.*

Salted Sea Bass

*Salt-crusted sea bass with tomato concassé
and basil.*

From Puglia to Andalusia

Poached lobster with gazpacho and crumbled taralli.

Fillet in Bloom

*Grilled beef fillet with blueberry sauce
and a bouquet of vegetables.*

Flan del Vesuvio

Zucchini flan with smoked scamorza fondue.

Mosaic of Flavors

*Herb hummus with marinated tofu
and diced seasonal vegetables.*



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DESSERTS

Bônet

*Typical Piedmontese pudding with
caramel sauce and amaretti cookies.*

Warm Bliss

Hazelnut cake with warm Marsala zabaione.

Cheesecake Jewel

Cheesecake cube with fresh fruit gelée.

Il Classico

Timeless Italian Tiramisù

Sweet Melody

*Dark chocolate and coconut milk bar with red
fruit coulis and almond crumble.*

UNICKA

The Chef's Note



The dishes presented here are an example of the cuisine you will find on board Unicka, crafted with passion and expertise by Chef Cinzia Maffeo.

"My culinary philosophy is rooted in seasonality and ingredient excellence: each dish may vary depending on the catch of the day, the fresh produce we encounter along our route, and the specialties of the regions that host us.

I believe true luxury lies in the simplicity of things done well, in listening to the sea and the land, and in transforming them into honest, harmonious flavors.

I enjoy tailoring each dish to suit the preferences and needs of our guests, creating variations that reflect the culinary traditions of the places we visit, while always maintaining my personal style and a constant focus on elegance.

I look forward to welcoming you on board and guiding you through a journey of taste, where authenticity and creativity come together."