

Osteria Unico

Hlavní chod / Main course

200g steak z hovězí svíčkové Black Angus s lanýžovou omáčkou, gratinované brambory

200g Black Angus beef fillet with white truffle sauce and potato gratin
595,-

Jehněčí kotletky marinované v pepři, chilli a medu, pečený brambory

Salt-n-pepper crusted New Zealand lamb cuttlets with honey, black pepper, chilli and potatoes
595,-

BBQ vepřová Iberico žebra na medu, pepři a chilli, pečený brambor

BBQ Iberico pork ribs on honey, chilli and pepper with potatoes
495,-

Telecí roláda ve špeku, krém z hřibků a topinamburové pyré

Veal roulade with speck, cream of porcini mushrooms and topinambur puree
445,-

Fritto Misto Mare monti – výběr fritovaných mořských plodů se zeleninou v tempuře

- fried selection of fresh daily seafood with vegetable in tempura
770,-

Čerstvá ryba dle denní nabídky / Fish of the day

Speciality dne / Specials of the day

CHEF DEGUSTATION 1700,-

Saláty / Salads

Rukolový salát s parmezánem / Rucolla and parmigiano salad 145,-

Brokolicový salát s mandlemi, brusinkami, červenou cibulí, pancetto, balsamikovo-hořčičná zálivka
Salad of broccoli, cranberries, almonds, red onion, crispy pancetta, balsamic and mustard senapé
275,-

Přílohy / Side dishes

Opečené brambory s rozmarýnem....95,-

Baked rosemary potatoes

Grilovaná zelenina

Grilled vegetable 110,-

Dětské menu / Kids menu 185/265,-

Spaghetti Bolognese

Kuřecí řízek / chicken schnitzel

Spaghetti Carbonara

Penne Napolitana

Focaccia di Recco

na vyžádání minimálně 24 hodin

On request with minimum 24 hours notice

Highly recommended as Davide is only person to make it in Czech Republic – very unique dish. Ask our staff

Extra focaccia for table is charged

Extra focaccia na stůl zpoplatněná

Dezerty dle denní nabídky / Desserts by daily offer

Ceny jsou uvedeny dle porce nikoliv dle gramáže a jsou včetně DPH. / Prices are per serving not by weight and include VAT. Příprava jídel vyžaduje čas a trpělivost a nejde uspěchat.

Our food is prepared fresh and with great attention to detail; therefore it is not 'fast food' and may require additional preparation time. Informace o alergenech obsažených v jídle na vyžádání u obsluhy / For information on allergens contained in meals. ask the staff

Osteria Unico

Polévka dle denní nabídky / Soup of the day

115,-

Předkrmy / Starters

Zauzená pošírovaná hruška, opečené mandle, rozpuštěný dolce latte sýr

Smoked poached pear, toasted almonds, melted dolce latte cheese

345,-

Vitello tonnato- studené telecí plátky s tuňákovou omáčkou, kapary, ančovičky

Vitello tonnato – veal slices, tuna sauce, capers, anchovies

345,-

Calamari St.Andrea - Smažené marocké kalamáry s rukolou

Fried Morocco calamari in salt-n-pepper and flour dusted with rucolla

375,-

Černá celozrnná rýže Venere, Ora king losos, avokádo, passion fruit, wasabi

Black rice Venere, ora king salmon, avocado, passion fruit and wasabi

385,-

Lilkový kaviár, ricotta ,tatarák z Mazzancolle krevet

Eggplant caviar, ricotta and tartare of Mazzancolle prawns

385,-

Těstoviny / Pasta

Agnolotti – plněné restovanou dýní na šalvějovém másle

Home made pasta filled with roasted pumpkin, amaretti and sage butter

385,-

Spaghetti s hovězí svíčkovou, hříbky, červené víno, konfitovaný česnek

Spaghetti with beef, porcini mushrooms, red wine and confit garlic

395,-

Linguine těstoviny s kalamárami, ančovičky a olivy taggiascha

Linguine with calamari, anchovies and taggiasca olives

455,-

Domácí špenátové pappardelle s králičím ragú

Home made wild spinach pappardelle with rabbit ragú

395,-

Denní speciality / Daily specials

Vini rossi / Červená vína / Red Wines

Česká Republika

Frankovka – Ota ševčík – 2020

Pinot Noir – Ota Ševčík – 2021

Piemonte

Dolcetto d'Alba – Cascina Fontana – 2021

Barbera d'Alba – Cascina Fontana – 2020

Barbera d'Alba – Manuel Marinacci – 2019

Langhe Nebbiolo – Cascina Fontana – 2020

Langhe Nebbiolo – Tre di Berri – 2021

Langhe Nebbiolo – Produttori del Barbaresco – 2021

Barolo – Cascina Fontana – 2018

Barolo del Comune di Castiglione Falletto – Cascina Fontana – 2017

Barolo del Comune di Monforte – Ca di Press – 2018

Barolo del Comune di La Morra – Tre di Berri – 2018

Barolo Rocche dell'Annunziata – Tre di Berri – 2019

Barolo BRICCOLINA – Tiziani Grasso – 2018

Barolo Riserva – Monchiero – 2013

Barbaresco – Manuel Marinacci – 2018

Barbaresco – Produttori del Barbaresco – 2019

Barbaresco Riserva RIO SORDO – Produttori del Barbaresco – 2013

Barbaresco Riserva MONTESETEFANO – Produttori del Barbaresco – 2014

Barbaresco Riserva MUNCAGOTA – Produttori del Barbaresco – 2017

Barbaresco San Cristoforo – Elio Filippino – 2014

Toscana

Chianti Classico – Castell'in Villa – 2018

Chianti Classico Riserva – Castell'In Villa – 2015

Chianti Classico Riserva – Castell'In Villa – 2011

Rosso di Montalcino - Collosobro – 2021

Brunello di Montalcino – Tenuta Collosorbo – 2018

Brunello di Montalcino RISERVA – Collosorbo – 2015/16

Brunello di Montalcino – Fattoi – 2013

Le Cupole – Tenuta di Trinoro – 2020

Trentino - Alto Adige

Lagrein Riserva – Michela Carlotto – 2019

Pinot Nero – Michela Carlotto – 2019

Pinot Nero VOM KALK – Niedrist – 2018

Merlot FIHL – Peter Dipoli – 2018

TRYPHON – Peter Dipoli – 2016

IUNGUM (Merlot, Cabernet Sauvignon) – Peter Dipoli – 2016

Teroldego – Elisabetta Foradori – 2016

San Leonardo – Tenuta San Leonardo – 2008

Friuli

Galea (Merlot) – I Clivi – 2013

Veneto

Valpolicella Classico – Claudio Viviani – 2021

Valpolicella Classico Superiore – Giuseppe Quintarelli – 2015

Amarone Classico – Claudio Viviani – 2017

Amarone Riserva – Vigna 800 – 2012

Primofiore – Giuseppe Quintarelli – 2020

Puglia

Primitivo di Salento – Rosa del Golfo – 2020

Quarantalle – Rosa del Golfo – 2013

Sicilia

PASSOROSSO (100% Nerello Mascalese) – Andrea Franchetti – 2020

Nerello Mascalese – Alberelli di Giodo – 2017

Vini Bianchi / Bílá vína / White wines

Česká Republika

Veltlínské Zelené - Ota Ševčík – 2017

Alto Adige – Trentino

Kerner/Müller Thurgau/Grüner Veltliner – Manni Nossing – 2018

Pinot Grigio – Cantina Cortaccia – 2018

Pinot Grigio PENONER - Cortaccia – 2017

Pinot Bianco – Cantina Cortaccia – 2018

Pinot Bianco EICHHORN – Manincor – 2018

Sauvignon VOGLAR – Peter Dipoli – 2016/2017

Chardonnay SOPHIE - Manincor – 2018

La Manina (Pinot Bianco, Chardonnay, Sauvignon) - Manincor – 2018

Friuli

Pinot Grigio ISONZO – Carlo di Pradis – 2018

Sauvignon COLLIO – Carlo di Pradis – 2018

Friulano/Malvasia/Ribola Giala – I Clivi – 2017

Veneto

Soave Classico – Gini – 2018

Lugana – Pratello – 2018

Bianco Secco – Giuseppe Quintarelli – 2018

Piemonte

Gavi di Gavi LUGARARA – Giustiniana – 2018

Gavi di Gavi MONTESSORA – Giustiniana – 2017

Gavi di Gavi – Elio Filippino – 2018

Roero Arneis – Nizza Silvano – 2019

Chardonnay Crevoglio – Borgo Maragliano – 2018

Toscana

Vernaccia Tradizionale – Montenidoli – 2018

Pomino Bianco – Marchesi di Frescobaldi – 2018

Abruzzo

Pecorino – Fontefico – 2018

Sardegna

Vermentino IS ARGIOLAS – Argiolas – 2018

Champagne/ Franciacorta e Spumante Piemontesi/ Prosecco

Champagne Solescence Natur – J.M. Seleque

Champagne Vertus Experience Blanc de Blanc – André Jacquart

Champagne Excellence Brut – Gosset

Champagne Grand Rosé – Gosset

61 Franciacorta Brut – Berlucchi

61 Franciacorta Rosé – Berlucchi

Giuseppe Galliano Brut Natur – Borgo Maragliano

Cuvée Germagna Beltrame Brut Nature – Borgo Maragliano

Prosecco Treviso GENTIL – Andrea Miotto

Prosecco PROFONDO – Andrea Miotto

Prosecco Valdobbiadene – Calpena

Rosé Spumante Amorosa – Calpena

Vini Rosati / Růžová vína / Rose wine

Langhe Rosato – Tre di Berri – Piemonte – 2018

Rosato Negroamaro – Rosa di Golfo – Puglia – 2018

Roasto La Gazzara – Castell'in Villa – Toscana – 2018

Vini Bianchi / Bílá vína / White wines

Rakousko/Německo

Riesling LENZ – Fred Loimer – Kamptal – 2017

Riesling DAC Kamptal – Fred Loimer – Kamptal – 2016

Grüner Veltliner DAC Kamptal – Fred Loimer – Kamptal 2017

Gruner Veltliner SMARAGD Loibenberg - Knoll – Wachau – 2017

Riesling Dry – Dr. Loosen Bros – Mosel - 2018

Riesling Trocken – Clemens Busch – Mosela – 2018

Riesling Vom Roten Schiefer – Clemens Busch – Mosela – 2015

Izrael

Chardonnay – Yarden Gholan Heights Winery – 2016

Franice

Bourgogne Chardonnay – Domaine Michelot – 2016

Meursault Narvaux – Domaine Michelot – 2011

Meursault 1er Cru Perrières – Doamine Michelto – 2013

Corton Charlemagne Grand Cru – Domaine Pavelot – 2015