

Osteria Unico

Polévka dle denní nabídky / Soup of the day
115,-

extra košíček domácí foccacie / focaccia basket
50,-

Předkrmy / Starters

Tatarák z hovězí Fasony s bramborovým pavé
Tartare of beef Fasona with potato pavé
385,-

Dýňové suflé s karamelizovanou hruškou a krémem Taleggio
Pumpkin soufflé with caramelized pear and cream Taleggio
295,-

Calamari St.Andrea - Smažené marocké kalamáry s rukolou
Morocco calamari in salt-n-pepper and flour dusted with rucolla
395,-

Artyčok plněný ricottou, krevetami v kukuřičné strouhance
Artichoke filled with ricotta and scampi in corn flake crumb
395,-

Denní speciality / Daily specials

Těstoviny / Pasta

Pappardelle s kachním ragú
Homemade pappardelle pasta with duck ragu
395,-

Linguine s kousky hovězí svíčkové, hříbky , bílé víno a chilli
Home made tagliolini with beef and porcini mushrooms , white wine and chilli
395,-

Spaghetti Scogliera s čerstvými mořskými plody
Spaghetti Scogliera with fresh daily seafood
495,-

Pansotti - plněné kloboučky divokým špenátem a ricottou s vlašskooříškovou omáčkou
Pansotti - home made pasta filled with wild spinach, ricotta and walnut sauce
395,-

Denní speciality / Daily specials

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.

Osteria Unico

Hlavní chod / Main course

Telecí Ossobuco se šafránovým rizotem

Veal Ossobuco with saffron risotto

625,-

200g steak z hovězí svíčkové Black Angus, redukce z červeného vína, gratinovaný brambory , fazolky ve špeku

200gr beef fillet Black Angus, reduction of red wine, gratinated potato, green beans in speck

595,-

Králičí roláda plněná olivami Taggiasca na pastyňákovém pyré

Rabbit roulade filled with Taggiasca olives on parsnip puree

495,-

Filírované kachní prsíčko, na portském víně, bramborový fondant

Pan-Seared duck breast with port wine reduction and potato fondant

495,-

Čerstvá ryba dle denní nabídky/ Fish of the day & Speciality dne/ Specials of the day

Chef degustation

Degustaci musí mít všichni u stolu / Degustation has to be done for everyone on the table

1700,- **na osobu / per person**

Saláty / Salads

Brokolicový salát s mandlemi, brusinkami, červenou cibulí pancettou a balsamikovo-hořčičnou zálivkou

Salad of broccoli , cranberries, almonds, red onion, crispy pancetta, balsamic mustard senapé

295,-

Rukolový salát s parmezánem

Rucolla and parmigiano salad

145,-

Přílohy / Side dishes

Grilovaná zelenina / Grilled vegetables 145,-

Opečené brambory s rozmarýnem /Baked rosemary potatoes 95,-

DĚTSKÉ MENU / KIDS MENU :195,- /295,-

Spaghetti Bolognese / Napolitana

Kuřecí řízek s hranolkami

Spaghetti Carbonara

Dezerty dle denní nabídky

Desserts by daily offer

Focaccia di Recco

na vyžádání minimálně 24 hodin

On request with minimum 24 hours notice

Highly recommended as Davide is only chef to make it in Czech Republic, very unique dish.

Ask our staff

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

Vini / Wines / Vína

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 Solessence 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

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