

# Unico

## Osteria e Caffè

*by Davide Lagomersino*

### Main courses

#### New Zealand lamb cutlets

Marinated with honey, black pepper and chilli, roasted potatoes.  
645,-

#### 200g Black Angus beef fillet

Red wine reduction, potato gratin.  
625,-

#### Veal roulade

With speck and sage, baked sweet potatoes and sage butter.  
525,-

#### Grilled king prawns

On sauteed spinach with saffron sauce.  
645,-

#### Fish of the day

Fresh fish based on daily availability. Specials of the day.

#### Desserts

Desserts based on daily selection.

### Side dishes

*(with main course only)*

#### Grilled vegetables

Seasonal grilled vegetables.  
145,-

#### Baked rosemary potatoes

95,-

### Focaccia di Recco

On request with minimum 24 hours' notice. Highly recommended. Ask our staff.

### Salads

#### Broccoli salad

With almonds, cranberries, red onion, crispy pancetta and balsamic mustard dressing.  
295,-

#### Rucola and parmigiano salad

155,-

### Kids menu

On request.  
195,- / 295,-

### Chef degustation

Chef's tasting menu. 1700,- per person

*Degustation must be ordered by the entire table.*

Prices are per serving (not by weight) and include VAT.  
Our food is prepared fresh and may require additional preparation time.  
For information on allergens, ask the staff.

## Soup

### Soup of the day

115,-

### Focaccia basket

50,-

## Starters

### Vitello tonnato

Veal, capers and anchovies.

385,-

### Calamari St. Andrea

Moroccan calamari, salt-n-pepper and flour dusted, with rucola.

395,-

### Crispy prawns on black ink bun

With spicy salsa rosa.

395,-

### Caramelized baked eggplant

With light miso sauce.

295,-

## Pasta

### Linguine with red mullet sauce

Sugo di triglia.

495,-

### Homemade potato gnocchi

With pesto Genovese.

395,-

### Spaghettoni

With beef, zucchini and chilli.

395,-

### Paccheri

With ragu of fresh seafood.

495,-

### Pansotti

Homemade pasta filled with wild spinach and ricotta, walnut sauce.

395,-

## Daily specials

Daily specials based on seasonal availability.

## **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 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

### **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