



***The Ingredients of “UNA cucina”,***  
**an exploration of flavours and traditions from Gruppo UNA.**

*Over the course of the year, “UNA cucina” restaurants are serving the very best regional Italian produce, with special menus featuring traditional and seasonal dishes. It all begins in March with Legumes.*



Milan, 3 March 2022 – **Gruppo UNA** focuses on the very best of regional Italian cuisine and launches its ***The Ingredients of “UNA cucina” culinary series***. Conveying its great passion for the local surroundings of its hotels and resorts, throughout the year the largest Italian hotel chain will be serving unique menus featuring a medley of local produce and traditions in which unmistakable colours, flavours and fragrances blend, particularly in the kitchen.

The **first event** officially opening the culinary series is scheduled to take place from **4 to 13 March** with **Legumes taking the starring role**. For ten days a selection of “**UNA cucina**” restaurants in **UNA Esperienze, UNAHOTELS and UNAWAY hotels** will invite resident and non-resident guests to join them on a journey exploring traditional seasonal produce in new recipes that combine creativity with the very best ingredients.

The various dishes on the menus of the restaurants taking part will bring out the best of the highest quality lentils, chickpeas, broad beans and other beans: items that are protected to maintain the biodiversity of specific areas of Italy. One example is the famous **lentil from Castelluccio di Norcia**, a precious, ancient

legume harvested since time immemorial on the karst plains of Castelluccio in limited quantities, and the star of the lentil soup with pumpkin and potato velouté served by the Grande Gatsby Bar & Restaurant by “UNA cucina” at UNAHOTELS Decò Roma; or the **Solfarini yellow beans** from Lazio, also known as *Hundred Beans* because they are sown on the hundredth day of the year, that are used in spectacular fashion in a traditionally flavoured soup with dried Parma Ham and infused with rosemary extra virgin olive oil in the menu of the Cairoli Bar & Restaurant by “UNA cucina” at UNAHOTELS Cusani Milano. And let's not forget the superbly mouthwatering **Piattella Pisana** bean - included in the list of local breeds and varieties to be protected and enhanced – which plays the leading role in a fried Piattella Pisana bean patty served with ginger and lime mayonnaise and a slice of Granny Smith apple that features on the menu of the San Frediano Bar & Restaurant by “UNA cucina” at UNAHOTELS Vittoria Firenze.

During 2022 the culinary events will continue apace and will serve up prized seasonal ingredients like **asparagus** in spring, and **mushrooms** and **chestnuts** in autumn. The care with which the highest quality regional produce is selected reflects Gruppo UNA's hospitality philosophy in the kitchen too: the perfect blend of high quality and tradition, epitomising the values of "Italianness" that form the basis of the brand's promise.

The Gruppo UNA restaurants where you can sample the special "Legumes" menus are:

- Ristorante Casa Savoia by “UNA cucina” - Turin
- Etna Roof Bar & Restaurant by “UNA cucina” - Catania
- Il Cairoli Bar & Restaurant by “UNA cucina” - Milan
- Il Giardino Restaurant by “UNA cucina” - Milan
- Magellano Bar & Restaurant by “UNA cucina” - Milan
- San Frediano Bar & Restaurant by “UNA cucina” - Florence
- Il Grande Gatsby Bar & Restaurant by “UNA cucina” - Rome
- Corte di Aureliano Bar & Restaurant by “UNA cucina” - Rome
- Vesuvio Roof Bar & Restaurant by “UNA cucina” - Naples

For more information and reservations: [www.gruppouna.it/ingredienti-una-cucina-legumi](http://www.gruppouna.it/ingredienti-una-cucina-legumi)

#### **Gruppo UNA S.p.A.**

Gruppo UNA S.p.A. is the largest Italian hotel chain operating in Italy with 5,300 rooms in 47 hotels, resorts and aparthotels in 21 destinations and in 13 Italian regions. Gruppo UNA's strength is its distinctive Italian character and its portfolio comprises the three brands UNA Esperienze, UNAHOTELS and UNAWAY that best represent three ways of experiencing hospitality, aimed at the upper-upscale, upscale and smart segments respectively. Gruppo UNA's aim is to consolidate its position as market leader and expand its portfolio in prestigious urban areas and in the main tourist destinations via leasing, franchising and management formulas. Created in 2017 from the merger of Atahotels and UNA Hotels & Resorts, Gruppo UNA S.p.A. is part of Unipol Gruppo S.p.A., Italy's largest non-life insurance group and Europe's tenth. [www.gruppouna.it](http://www.gruppouna.it)