



ÜSTERIA

FOOD



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It is in moments of quiet and relaxation
that the greatest ideas are born.
Day after day, these ideas take shape with the idea
of involving you in wealth of experience,
between taste and conviviality.

Üsteria team carefully selects local
raw materials, supporting local producers.





TASTING MENU "DALLA TERRA"

VEAL WITH TUNA SAUCE "ALL'ANTICA" ^{3,4,5,10,12}

with bittersweet peppers, glazed onion and brown stock.

RAVIOLI ALESSANDRINI ^{1,3,7,8,10,11,12}

with white meat ragout

LA FARAONA ^{2,6,8,9,10,11,12}

guinea fowl stuffed with shrimps, roasted snow peas, radish and its stock

TIRAMISU ^{1,3,7,8}

mascarpone cream, savoiardi and coffee

55 €, with 4 glasses of paired wines 85 €

TASTING MENU "DALL'ACQUA..."

THE COD ^{3,4,7,8}

Pizzaiola style (anchovies, capers, cherry tomatoes and oregano)

THE TAGLIATELLA ^{1,3,4,7}

stuffed with mascarpone on swordfish ragout, cherry tomatoes and mint

BLANCHED SEABASS SLICE ⁴

on fennel cream, baby leek and roasted cherry tomatoes

MASCARPONE CREAM ^{3,7,8}

with peaches and hazelnuts


60 €, with 4 glasses of paired wines 90 €



Chef, Emanuele Spinelli

PER INIZIARE...

CRISPY EGG ^{1,3,5,6,7,8,11}
with potatoes cream, burrata cheese and crunchy guanciale 14

 **EGGPLANT** ^{3,7} 14
roasted on tomato sauce, basil,
Parmesan cheese and buffalo mozzarella.

VEAL WITH TUNA SAUCE "ALL'ANTICA" ^{3,4,5,10,12} 15
with bittersweet peppers, glazed onion and brown stock

STEAKTARTARE ^{3,8,10,11} 15
beef, red onion, capers, parsley and egg yolk

OUR TAGLIERE ^{1,6,7,12} 18
selection of local cheeses and cold cuts

SALMON CUBE ^{3,4,7} 15
with crushed potatoes, liquid escarole and lemon

COD ^{3,4,7,8} 15
Pizzaiola style
(anchovies, capers, cherry tomatoes and oregano)

 **VEGETARIAN DISH**

*Some products may be frozen, due to non-availability
of fresh product*



IN BOILING WATER

THE TAGLIATELLA ^{1,3,4,7} 17

stuffed with mascarpone on a swordfish ragout,
cherry tomatoes and mint

GRAGNANO PACCHERI ^{1,2,4,12,14} 17

with seafood

RAVIOLI ALESSANDRINI ^{1,3,7,8,10,11,12} 18

with white meat ragou

TAGLIOLINI WITH TRUFFLE ^{1,3,7,12} 17

and beef tartare

 **THE SPAGHI** ^{1,6,10} 13

classic Italian tomato and basil spaghetti

CHEF'S RISOTTO 17

an exclusive dish that cyclically renews

 VEGETARIAN DISH

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of fresh product*

ON BURNING FIRE

BLANCHED SEABASS SLICE ⁴ 24

on fennel cream, baby leek and roasted cherry tomatoes

LA FARAONA ^{2,6,8,9,10,11,12} 25

guinea fowl stuffed with shrimps, roasted snow peas,
radish and its stock

 **RUSTIC CAKE** ^{3,7} 17

on a bufalo cheese cream and sour onion

IL CERVO, MUST OF ÜSTERIA ^{7,9,10,12} 30

Deer filet cooked at low temperature with its sauce,
flavoured butter and potatoes

BEEF STEAK 24

with rucola pesto, potatoes and sautéed vegetables

 **STUFFED POTATO** ^{7,8,12} 17


With mascarpone, Basil sauce and yellow cherry tomatoes

FISH CATCH OF THE DAY ⁴ 25

chef's proposal, based on the available catch

Cover charge 3 €


ÜSTERIA'S PIZZAS

 **MARGHERITA** 1,5,6,7,8,10 10
tomato sauce, mozzarella cheese and basi

CANTABRICA 1,4,5,6,7,8,10,12 16
tomato sauce, bufala cheese cream and anchovies

PICCANTE 1,6,7,8,10,12 15
spicy tomato sauce, mozzarella cheese, spicy salame, nduja and caramelized onion


CRUDO E BUFALA 1,5,6,7,8,10 16
focaccia, cherry tomatoes, prosciutto crudo, bufala cheese

 **VEGETARIAN** 1,5,6,7,8,10 15
tomato sauce, mozzarella cheese, seasonal vegetables


4 SEASON 1,5,6,7 16
tomato sauce, mozzarella cheese, prosciutto cotto, olives, artichokes, porcini mushroom


COTTO 1,2,3,6,7 17
yellow cherry tomato sauce, stracciatella cheese, prosciutto cotto and crunchy courgette flower

MORTAZZA 1,5,6,7,8 16
focaccia, mortadella, stracciatella cheese, chopped pistachio

 **LIGURIAN** 1,6,7,8,11 15
mozzarella cheese, pesto, green beans and potatoes

GAMBERI E ZUCCHINE 2.0 1,5,6,7,8,10,14 16
zucchini cream, shrimps tartare, guanciale and bufala cheese cream

 **5 CHEESES** 1,5,6,7,8,10 16
made with 5 different cheeses: mozzarella, taleggio, gorgonzola, latteria and brie, honey and black olive powder

 **PARMIGIANA** 1,6,7,8,11 16
eggplant ragout, parmesan and basil

GOURMET 1,4,6,7,8,10,11,12,14 23
focaccia, octopus, chicory, radishes, escarole, ponzu sauce

PIZZA EVERY NIGHT,
EXCEPT MONDAY

 VEGETARIAN DISH

Some products may be frozen, due to non-availability of fresh product

Cover charge 3 €

A DESSERT TO END ON A HIGH NOTE...

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| TIRAMISÙ ^{1,3,7,8} | 7 |
| mascarpone cream, savoiardi and coffee | |
| CREME BRULÉE ^{3,7} | 7 |
| cooked and burnt custard | |
| HOMEMADE ICE CREAM ^{3,7} | 8 |
| with chocolate flakes, coconut and sour cherries | |
| MASCARPONE CREAM ^{3,7,8} | 8 |
| with peaches and hazelnut | |
| CHOCOLATE MOUSSE ^{3,7,8} | 7 |
| with dark chocolate and berries | |
| FRESH FRUIT | 9 |



BEERS



PILS · Augustiner Brewery [5,6% vol]

Augustiner Brewery [5.6% vol] Soft and bitter beer, light and dry with a final touch of hops that makes it very pleasant



0,3 4,5

0,4 6



BIBOCK · Wild Bock Italian Brewery [6,2% vol]

Orange-amber craft beer, Bibock comes fermented with a particular yeast and capricious, but capable of giving elegant fruit notes, which then leaves the taste of hazelnut, honey and caramel, with a bitter finish

0,4 8



MARTIN'S WHITE IPA · John Martin Brewery [4,8% vol]

Martin's White IPA is a typically cloudy white Belgian beer, but with the touch of an IPA. The sweetness of the wheat, notes of oranges and pepper due to the addition of curacao and coriander, and also a light degree of bitterness, with the development of an IPA.

0,4 8



COFFEE BAR

STILL WATER / SPARKLING 0,5 L	1.5
ACQUA Lurisia STILL / SPARKLING 0,75 L	3.5
COCA-COLA / COCA-COLA ZERO / ARANCIATA AMARA Sanpellegrino	4.5
CHINOTTO / GAZZOSA / LEMONADE Lurisia	5
GINGER BEER / TONIC WATER / PINK GRAPEFRUIT SODA	4.5
CRODINO XL	5
COFFEE	1.5
DECAFFEINATED COFFEE / ORZO / GINSENG / CAPPUCCINO	2

AMARI

THE CLASSICS:

MONTENEGRO, FERNET BRANCA, BRANCA MENTA, BRAULIO, CYNAR, MIRTO SARDO, LIMONCELLO	5
BRAULIO RISERVA	6

OUR SELECTION:

AMARA <i>Sicilian artisanal bitters made from blood orange and wild herbs from Etna Volcano</i>	6
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JEFFERSON <i>Calabrian bitters made from bergamot, bitter and sweet oranges, rosemary, oregano and other bitter herbs</i>	6
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CLANDESTINO <i>A fragrant, very balanced bitter with a predominantly herbaceous aroma and many nuances ranging from balsamic to citrusy, with a spicy finish</i>	6
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GENEPY <i>A traditional liqueur from the Western Alps made from the infusion of Artemisia Mutellina flowers</i>	6
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VACA MORA <i>Infusion of aromatic herbs from the Poli company in Grappa and alcohol. Excellent bitter digestive, with a typical spicy and minty aroma</i>	6
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AMARO 16 <i>An unprecedented bitter: 16 different botanicals to tell the past in a way alternative. Made with a single alcoholic infusion, as in ancient times pharmacopoeia. Most of the 16 botanicals used are harvested directly from the trees of our lands: lime, mulberry, ash, cypress, birch and blackcurrant. A bitter but fresh aroma, with a herbaceous but balanced persistence</i>	6
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 ILEX <i>An infusion of 38 herbs that grow on Mount Legnone, with the addition of a secret ingredient</i>	6
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 SAN SEBASTIAN <i>Produced with aromatic herbs and wild roots from Valsassina</i>	6
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Discover the English menu

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ALLERGEN TABLE

- 1] CEREALS containing gluten namely wheat, rye, barley, oats, emmer, kamut and derivative products
- 2] CRUSTACEANS and products thereof
- 3] EGGS and products thereof
- 4] FISH and products thereof
- 5] PEANUTS and products thereof
- 6] SOY beans and products thereof
- 7] MILK and products thereof (including lactose)
- 8] NUTS, almonds, hazelnuts, walnuts, pistachios and products thereof
- 9] CELERY and products thereof
- 10] MUSTARD and products thereof
- 11] SESAME seeds and products thereof
- 12] SULPHUR DIOXIDE and sulphites > 10 mg/kg or 10 mg/l SO₂
- 13] LUPIN and products thereof
- 14] MOLLUSCS and products thereof



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