

EN



ÜSTERIA

FOOD



Small daily gestures,
as once upon a time.
Smells, flavors, textures.
Kneading, waiting, patience.
Sacrifices, passion, constancy.
New dishes come to life.

Cooking is life
and as long as the heart beats,
it must be lived.

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





TASTING MENU "DALLA TERRA"

CRISPY EGG ^{1,3,7,8,11}

with truffle potato cream

THE RAVIOLONE* ^{1,3,7,8}

with porcini mushrooms, guanciale and truffle

STEWED DUCK MEATBALLS* ^{1,3,7,8,9,11}

orange flavoured, with polenta chips, glazed onions and brown stock

CAPRESE CAKE* ^{1,3,7,8}

with anglaise cream and red fruits

55 €, with 4 glasses of paired wines 85 €

TASTING MENU "DALL'ACQUA..."

BREADED RICOTTA SPHERE ^{1,3,7,8}

fried, with tomato cream, basil and parmigiano

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

stuffed with baccalà on a potato cream, cherry tomatoes, broccoli and anchovy sauce

SALMON FILLET ⁴

grilled, on a yellow pepper cream and seasonal vegetables

CREME BRULÉE ^{3,7}

cooked and burnt custard

60 €, with 4 glasses of paired wines 90 €



Chef, Emanuele Spinelli

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

TO START...

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


COD TART* ^{1,3,4,7,12} 15
with purple potato, “**cafone**” **bread** and **bottarga**

STEWED DUCK MEATBALLS* ^{1,3,7,8,9,11} 15
orange flavoured, with polenta chips, glazed onions and **brown stock**

ÜSTERIA TARTARE* ^{1,6} 15
cacciatore sauce and **bread chips**

BREADED RICOTTA SPHERE ^{1,3,7,8} 14
fried, with tomato cream, basil and **parmigiano**

 **CRISPY EGG** ^{1,3,7,8,11} 15
truffle potato cream

 **PUMPKIN PIE*** ^{3,7} 15
with **taleggio** cream, zucchinis and chestnut crumble

 **VEGETARIAN DISH**

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IN BOILING WATER


THE TAGLIATELLA* 1,3,4,7 17
stuffed with **baccalà** on a potato cream, cherry tomatoes, broccoli and **anchovy sauce**

THE SCIALATELLI* 1,3,4,12,14 18
with **clams**, yellow cherry tomatoes and **bottarga**

THE RAVIOLONE* 1,3,7,8 18
with porcini mushrooms, guanciale and truffle

THE TAGLIOLINI 1,3,7 17
with **cacio e pepe** cream and beef tartare

CHEF'S RISOTTO 17
an exclusive dish that cyclically renews

 THE PIZZOCCHERI 1,3,7 17
buckwheat pasta with cabbage, **cheeses** from Valsassina and aromatic **butter**

 VEGETARIAN DISH

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ON BURNING FIRE


SALMON FILLET 4 24
grilled, on a yellow pepper cream and seasonal vegetables

THE OCTOPUS* 4,7,14 25
with zucchini cream, roasted cherry tomatoes and **burrata cheese**

THE DEER, MUST OF ÜSTERIA 7,9,10,12 30
Deer filet cooked at low temperature with its **sauce**, flavoured **butter** and potatoes

THE LAMB SHANKS* 9,12 25
with chestnut cream and baby carrots

THE BEEFSTEAK 9,12 25
with porcini mushrooms, baked potatoes and **brown stock**

 POTATO CAKE 3,7 17
on blanched lettuce, cherry tomatoes, spring onion and **saffron sauce**

Cover charge 3 €

ÜSTERIA'S PIZZAS

 MARGHERITA 1,5,6,7,8,10,11	10	4 SEASONS 1,5,6,7,8,10,11	16
tomato sauce, mozzarella cheese and basil		tomato sauce, mozzarella cheese , prosciutto cotto, olives, artichokes, porcini mushroom	
COTTO 1,2,3,6,7,10,11	15	MORTAZZA 1,5,6,7,8	16
tomato sauce, mozzarella cheese , prosciutto cotto and dried cherry tomatoes		focaccia, mortadella , stracciatella cheese , chopped pistachio	
 VEGETARIAN 1,5,6,7,8,10,11	15	PEAR AND SPECK 1,5,6,7,8,10,11	16
tomato sauce, mozzarella cheese , seasonal vegetables		mozzarella cheese , gorgonzola cheese , pear and speck	
PICCANTE 1,5,6,7,8,10,11	15	MUSHROOMS AND SAUSAGE* 1,5,6,7,8,10,11	16
hot tomato sauce, smoked provola cheese , spicy salami, cappers, Nduja and onion		tomato sauce, mozzarella cheese , porcini mushrooms and sausage	
 PARMIGIANA 1,5,6,7,8,10,11	15	TUNA AND ONION 1,4,5,6,7,8,10,11	16
eggplant ragout and grana cheese flakes		tomatoes sauce, mozzarella cheese , tuna and onions	
CRUDO E BUFALA 1,5,6,7,8,10,11	16	PUMPKIN, BACON AND PECORINO* 1,5,6,7,8,10,11	16
tomato sauce, prosciutto crudo, bufala cheese		pumpkin cream, bacon and pecorino flakes	
CANTABRICA 1,4,5,6,7,8,10,11	16	GOURMET	23
tomato sauce, mozzarella cheese and anchovies		desire to amaze you with taste and with raw materials that are cyclically renewed	
 5 CHEESES 1,5,6,7,8,10,11	16		
mozzarella , taleggio , gorgonzola , latteria , brie honey and black olives powder			

 VEGETARIAN DISH

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PIZZA EVERY NIGHT,
EXCEPT MONDAY

Cover charge 3 €

A DESSERT TO END ON A HIGH NOTE...

HOMEMADE ICE CREAM ^{3,7,8,11}	8
with almonds, mou sauce and raspberry	
PEAR BAVARESE* ^{1,3,7}	8
with chocolate crunch and meringue	
TIRAMISÙ ^{1,3,7,8}	7
mascarpone cream, savoiardi and coffee	
CREME BRULÉE ^{3,7}	7
cooked and burnt custard	
CAPRESE CAKE* ^{1,3,7,8}	8
with anglaise cream and red fruits	
FRESH FRUIT	9

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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	4.5
CHINOTTO / GAZZOSA / LEMONADE Lurisia	5
GINGER BEER / TONIC WATER	4.5
CRODINO XL	5
COFFEE	1.5
DECAFFEINATED COFFEE / ORZO / GINSENG	2
CAPPUCCINO	2.5

AMARI

THE CLASSICS:

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

OUR SELECTION:

6

AMARA

Sicilian artisanal bitters made from blood orange and wild herbs from Etna Volcano

JEFFERSON

Calabrian bitters made from bergamot, bitter and sweet oranges, rosemary, oregano and other bitter herbs

CLANDESTINO

A fragrant, very balanced bitter with a predominantly herbaceous aroma and many nuances ranging from balsamic to citrusy, with a spicy finish

GENEPY

A traditional liqueur from the Western Alps made from the infusion of Artemisia Mutellina flowers

VACA MORA

Infusion of aromatic herbs from the Poli company in Grappa and alcohol. Excellent bitter digestive, with a typical spicy and minty aroma

AMARO 16

An unprecedented amaro: 16 different botanicals collected 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.



ILEX

An infusion of 38 herbs that grow on Mount Resegone, with the addition of a secret ingredient



SAN SEBASTIAN

Produced with aromatic herbs and wild roots from Valsassina



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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