



Discover the English drink list

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drink list
ROOFTOP ÜSTERIA

Music is the electrified sound in which the living spirit thinks and creates
[Ludwig van Beethoven]

RICOMINCIAMO

Rye whiskey
Artisanal Amaretto from Etna Volcano
Muscovado cane sugar
Aromatic chocolate bitter

12€

01.26 ————— 4.22



"Ricominciamo" talks about a man who does not resign himself to the end of an important love story and tries to convince his partner to start again, giving that relationship a new chance to develop

The cocktail is about the rebirth of the old fashioned, its carving out a new chance to assert itself in this modern age

QUELLO CHE LE DONNE NON DICONO

Sherry ammontillado
White vermouth
Black cherry bitter
Aromatic peach bitter

10€

01.26 ————— 4.22



A song about women, their instincts, their ability to adapt, their ability to always be there and their consistency

The drink has delicate but decisive traits, just like a woman knows how to be



L'ISOLA CHE NON C'È

Rhum agricole
Sherry ammontillado
Grape juice
Acacia honey
Franciacorta sparkling wine

10€

01.26

4.22



The island is the symbol of the search for happiness, of a harmony that cannot be achieved but always seems to be within reach, and in the end we all need to believe in it.

As the song suggests, the drink wants to achieve harmony, to take us to the Neverland to free us from everyday life.

MALEDETTA PRIMAVERA

Gin
Bitter
Citrus mix
Apricot pulp
West Coast IPA beer

10€

01.26

4.22



'Maledetta primavera' is the story of a woman who indulges in a night of passion. There is pleasure, then regret, as unrequited love is born

In the drink are the fruits of 'cursed' spring: a floral gin, apricot, a tropical beer... As you sip it, you will allow yourself a moment of pleasure, in this case without repentance



TUTTO IL RESTO È NOIA

Cognac VS
White vermouth
Rooibos
Grape juice
Blackberry syrup

12€

01.26 ————— 4.22



Califano sings of how, on a first date, one prepares oneself excited; how one waits eagerly for the first night of love. Immediately afterwards, however, one plunges into the vortex of banality, leaving a bad copy of what was

The cocktail is meant to rekindle the desire for novelty, something that wants to remind us how we get excited when you step out of the ordinary, out of bore

franco califano
tutto il resto è noia

EROS
RAMAZZOTTI

FUOCO NEL FUOCO

Tequila reposado
Mezcal
Ancho reyes
Oolong tea with cocoa beans
Muscovado brown sugar

10€

01.26 ————— 4.22



It's 'a matter of feeling', they say, that instant liking that leads us to tune in immediately to a person we have just met, to open our hearts to them, "as if we had known them forever"

The drink is immediate, drinkable, something that immediately triggers of the 'feeling' with the taste buds
Solo per gente passionale



QUESTIONE DI FEELING

Oolong tea with cocoa beans
Passion fruit
Wildflower honey

8€

01.26 ————— 4.22



RICCARDO COCCIANTE

It's 'a matter of feeling', they say, that instant liking that leads us to tune in immediately to a person we have just met, to open our hearts to them, "as if we had known them forever"

The drink is immediate, drinkable, something that immediately triggers of the 'feeling' with the taste buds

PEPPINO DI CAPRI ST. TROPEZ TWIST

ST TROPEZ TWIST

Lemon juice
Basil syrup
Ginger bee

8€

01.26 ————— 4.22



St Tropez is the promised land, the ideal mooring for the fun of the 1960s, where young people can have a good time with the twist in the background

The 'twist' between lemon, basil and ginger is fun,
a cool beach drink
but with a bit of spice that makes it intriguing



BIAGIO ANTONACCI

IRIS

Non-alcoholic botanical spirit
Hibiscus flower tonic

12€

01.26 ————— 4.22



*A man rummages through the memories of his companion
and finds poems that talk about how the woman followed
her own life, even before she got involved with him.
The man then thanks her for the naturalness
with which she can love him*

It is the idea of naturalness that is the key to the drink.
A bouquet of flowers in a glass that expresses poetry,
a desire to share the moment, to fall in love

NOT JUST COCKTAILS



COOKIES · Birrificio War [Bitter, 4% vol]
English-style beer of a light amber colour, characterised by
biscuit and caramel flavours

6€



ITALIAN PILS · Birrificio 50&50 [Pils, 5% vol]
Intense citric notes on the nose; simple and satisfying drink
with pleasantly bitter finish

6€



FA BALA L'OEUCC · Birrificio Lambrate [Ddh american Ipa, 5,8% vol]
Beer with a strong hoppy character, brewed with oats and rye
which give it notes of tropical fruit

6€



GIOIA · Birrificio War [Blanche, 5% vol]
Elegant and drinkable pale beer, with notes of citrus fruits, cereals and spices
that gradually give way to vanilla and honey

6€

BEER OF THE MONTH

The world of beer is immense and always evolving. That is why we will try,
with the support of our beer specialists, to offer you a different beer every month,
to meet the novelties of the market and your requests



SPARKLING



CHAMPAGNE AUBERT ET FILS BRUT AOC

56% Pinot Nero, 26% Meunier, 18% Chardonnay

8 40€

CHAMPAGNE CANARD DUCHÊNE "CUVÉE LÉONIE" BRUT AOC

40% Pinot Nero, 40% Pinot Meunier, 20% Chardonnay

- 60€

CHAMPAGNE SOPHIE BARON BRUT AOC

60% Meunier, 30% Chardonnay, 10% Pinot Nero

10 50€

CHAMPAGNE BRIGANDANT BLANC DE NOIRS BRUT AOC

100% Pinot Nero

- 70€

WHITE



BLANC DE MORGEX ET DE LA SALLE VALLE D'AOSTA DOP 2022

Valle d'Aosta - Cantina Ermes Pavese, Priè blanc 100%

- 35€

SYLVANER VALLE ISARCO DOC 2022

Alto Adige - Cantina Strasserhof, Sylvaner 100%

6 30€

LE TRE ROERO ARNEIS DOCG

Piemonte - Cantina Malabaila, Arneis 100%

5 25€

RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOC

Friuli Venezia Giulia - Cantina Zorzettig, Ribolla Gialla 100%

5 25€

CRONO FALERNO DEL MASSICO DOC 2019

Campania - Masseria di Sessa, Falanghina, Fiano

- 27€

TRAMONTI BIANCO COSTA D'AMALFI DOC 2022

Campania - Tenuta San Francesco, Falanghina, Biancolella, Pepella

6 30€

ETNA BIANCO DOC 2021

Sicilia - Cantina Planeta, Carricante 100%

6 30€



ROSÈ



ROSA DEI MASI ROSATO TRIVENETIE IGT 2022

Veneto - Cantina Masi, Teroldego 100%

5 5€

ACQUA DI VENUS TOSCANA IGT 2021

Toscana - Cantina Ruffino, Pinot Grigio, Sangiovese, Syrah

- 30€

RED

SCHIAVA SUPERIORE ALTO ADIGE DOC 2020

Trentino Alto Adige - Cantina Erste+Neue, Schiava 100%

6 30€

LOCO TOCCO TERRE LARIANE IGT 2021

Lombardia - Consorzio Terre Lariane, Pinot Nero, Merlot

- 30€

LACRIMA DI MORRO D'ALBA DOP 2020

Marche - Cantina Offida, Lacrima 100%

5 25€

ETNA ROSSO DOC 2021

Sicilia - Cantina Planeta, Nerello Mascalese 100%

- 35€



The aperitif on the terrace includes, for an additional of 10€ per person, a gourmet board consisting by:

PAN E SALAM

[a selection of local cold cuts and cheeses]

MINI SANDWICH ALL'ITALIANA O MINI BRUSCHETTA

CRUDITÉ

[meat, fish or vegetables]

GOURMET PIZZA AND FOCACCIA



SOMETHING TO START...

€



COLD CUT BOARD [1,6,12]

Selection of local cold cut and cheeses

*All with red onion compote and homemade **focaccia***

25 40

ROCK OCTOPUS [3,4,6,9,12]

With roasted melon, tomato **mayo**,
wine reduction and crispy bacon

16

BEEF CARPACCIO [1,3,7,12]

Honey marinade, **sciatt** and chicory salad

16

ÜSTERIA TOASTED BREAD [3,6,9,12,14]

Capasanta scottata, **maionese** al nero di seppia
e polvere di lattuga

16

ÜSTERIA CHE BRUSCHETTE [1,6,7,9]

Avocado cream and smoked **salmon**
Fresh tomato, garlic and basil
Pear, **blue cheese** and lard

15

Chef, Emanuele Spinelli



IN BOILING WATER

€

SCIALATIELLI [1,2,3,4,9,12,14]

Scialatielli pasta with **seafood** and lime leaf

18



PLIN [1,2,3,7]

Buckweat raviolo stuffed with potatoes and cabbage, served
with aromatic **butter** and **latteria cheese** cream

17

RISE

Ask to staff how we do it! Every week Chef Emanuele changes
ingredients based on his creativity

18

PERCH' S GARGANELLI PASTA [1,3,4,12]

Served with yellow datterino tomato and Taggiasca olives

16

ON BURNING FIRE

2 2

DAL MARE AL LAGO [2,4]

Mixed grilled **fish** served with mixed vegetables

28 50

FIORENTINA [7]

Florentine steak served with mixed vegetables

8
all'etto

DEER [7,9,12]

C.B.T. deer fillet served with its **demi-glace**,
baked potatoes and flavored butter

26

DOUBLE BURGER [1,6,7,10,11,12]

Beef burger, **cheddar**, mustard **mayo**, tomato,
salad, caramelized onions served with fries

20

FOR A SWEET ENDING

MILLEFOGLIE SCOMPOSTA [1,3,7,8]

Puff pastry with berries cream and flakes of coconut and **chocolate**

8

TIRAMISÙ [1,3,7,8]

Mascarpone cream, savoiardi biscuits and coffee

8

GIANPIERO ELLI'S ICE CREAM [3,7]

Ask the staff flavors ice cream

8

FRUIT SALAD WITH ICE CREAM

10

Cover charge 2 € / Cover charge 2 €



NICO'S PIZZA

€

LA MARGHE DELL'ÜSTERIA [1,6,7]

10

Üsteria's tomato sauce, **mozzarella cheese**, fresh basil, Evo oil



CRUDO [1,6,7,12]

15

Focaccia, **caprino cheese** muosse with dill and chives,
Parma ham, basil and rocket oil



COTTO [(1,3,4,5,6,7,12)]

16

Yellow tomato sauce, ham, **stracciatella cheese**, dry courgette
flower and **anchovy** mayo



PICCANTE [1,6,7]

15

Tomato sauce, **mozzarella cheese**, roasted red potatoes,
chilly sausage and meat juice

CANTABRICA [1,4,6,7,12]

15

Tomato sauce, **stracciatella cheese cream**, Cantabrian
anchovies, organ and Taggiasca olives

KYOTO [1,2,6,11,10,12]

18

Focaccia, spinach cream with raspberry vinagrette, **shrimp** in
teriyaki sauce, gazpacho, **sesame** seeds, fresh raspberry
and lime zest

MORTAZZA [1,6,7,8]

15

Focaccia, mortadella, **stracciatella cheese** and **pistachio**

CUNEESE [1,3,4,5,6,12]

16

Focaccia, C.B.T. veal, **tuna cream** and **caper flower**

STRANGE MEETING [1,3,4,5,6,12]

16

Focaccia, peas cream, **black squid mayo**, crispy bacon
and lime zest

LA BREZZA [1,4,6,10,12]

18

Focaccia, sprouts and salad mixed with lemon & orange
citronette, crispy **octopus**, passion fruit and mango cream,
parsley and pennyroyal oil

Pizza maker, Bozzi Nicolò

Every adding ingredients 2 €



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



ÜSTERIA uses only raw materials
supporting local producers