



ÜSTERIA

FOOD & WINE



What matters, is the journey, not the destination.
For this reason, to design the new ÜSTERIA menu,
we thought a **new path** to let you discover better
flavors and aromas of our kitchen.

A journey, one **from the Earth** and the other **from the sea**,
will be represented from the new tasting menu.

Ours wine have been **carefully selected** from our **Enologist**
Laura Cereda, with the help of our **Bartender** Giuseppe Canino.

If you want, we'd love to guide you in your choice.
The wine cellar is always in change.
Will be ours thoughtfulness let you know in case of different
vintages or labels from the menu.





— TASTING MENU “FROM THE EARTH ...”

BEEF TARTARE ^{1, 7}

Topping with **sheep cheese cream** served with garlic toasted bread and porcini mushrooms

HOMEMADE RAVIOLI ^{1, 3, 7, 9, 12}

Stuffed with braised veal risotto served with **saffron** sauce topping with **meat juice**

STEWED LAMB SHANK ^{9, 12}

Served on violet potatoes **cream** with roasted baby carrots

PEAR & WINE ^{1, 7, 8}

Pear cooked in **Nebbiolo** wine with crunchy **pistachio** and caramel

50€, tasting menu with 4 glasses of wine pairing 80€

— TASTING MENU “FROM THE SEA...”

BABY SQUID ^{1, 14}

Served on violet potato foam and black truffle

STUFFED TAGLIATELLA PASTA ^{1, 3, 4, 7, 12}

With **shrimp** served on yellow cherry tomato cream, topping with **stracciatella** cheese and **shellfish** powder

GRILLED SEA BASS ^{4, 7, 11}

On eggplant **parmigiana** cream with baked potatoes

CREAMY MASCARPONE ^{1, 3, 7, 8}

With **coffe&cocoa crumble** and white **chocolate**

60€, tasting menu with 4 glasses of wine pairing 90€

Chef, Emanuele Spinelli

TO START..



COLD CUT BOARD ^{1, 6, 7, 12}

Selection of local cold cut and **cheeses** with red onion compote 18

CONFIT SALTED COD ^{4, 8, 9} 13

With **chickpeas** soup, topping with roasted cherry tomato, spring onion and rosemary oil

BABY SQUID ^{1, 14} 15

Served on violet potatoes foam and black truffle

BEEF TARTARE ^{1, 7} 14

Topping with **sheep cheese cream** served with garlic toasted bread and porcini mushrooms

MONDEGHILI ^{1, 3, 7, 8, 9, 12} 13

Duck meatballs with saffron **sauce** and pork cheek (crispy style)



CRUNCHY FRIED EGG ^{1, 3} 13

Served on potatoes cream and truffle



SOFT PUMPINK PIE ^{3, 7, 11} 10

Served on sweet bluecheese **gorgonzola** cream with crunchy eggplant and black olives powder



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



IN BOILING WATER

STUFFED TAGLIATELLA PASTA ^{1, 3, 4, 7, 12} 17

With **shrimp** served on yellow cherry tomato cream, topping with **stracciatella** cheese and **shellfish** powder

HOMEMADE RAVIOLI ^{1, 3, 7, 9, 12} 16

Stuffed with braised veal risotto served with **saffron** sauce topping with **meat** juice

 CALAMARATA PASTA ^{1, 3, 7} 16

Served on porcini **mushrooms** cream, **Parmesan** sauce and truffle

 RED BEETROOT HOMEMADE TAGLIOLINO PASTA ^{1, 3, 7} 15

With eggplant ragout, salty **ricotta** cheese and basil

FUSILLONI PASTA ^{1, 3, 4, 7, 10} 16

With broccolo's **pesto**, sausage and **anchovy** sauce

RISOTTO 17

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

ON BURNING FIRE

BEEF CHEEK ^{5, 7, 8, 9, 12} 23

Braised with polenta and porcini **mushrooms**

STEWED LAMB SHANK ^{9, 12} 20

Served on violet potato cream with roasted baby carrots e its **sauce**

DEER ^{7, 9, 12} 27

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

GRILLED SEA BASS ^{4, 7, 11} 22

On **eggplant** **parmigiana** cream with baked potato

 WHITEFISH SALTIMBOCCA ^{4, 7} 23

Whitefish slice rolled up with Parma ham, **butter**&sage served with baby **eggplant** and porcini **mushrooms**

 POTATOES FLAN ^{3, 7, 8, 11} 17

Served with lentils, roasted tomatoes and umami **porcini** **mushrooms**

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

OUR PIZZAS

LA MARGHERITA 1, 5, 6, 7, 8, 10 10

Tomato sauce, **Mozzarella cheese** and basil

 **LA CRUDO E BUFALA** 1, 5, 6, 7, 8, 10 17

Tomato sauce, **Buffalo Mozzarella cheese**,
Marco d’Oggiono Parma ham and Basil

 **LA QUATTRO FORMAGGI** 1, 6, 7, 8, 10 16

Tomato sauce, **Mozzarella cheese**, Gorgonzola
Latteria, Taleggio and Basil

 **LA VEGETARIANA** 1, 6, 7, 10 15

Tomato sauce, **Mozzarella cheese**, Zucchini, Aubergine,
Tomatoes and Scarola

 **LA COTTO E FUNGHI** 1, 6, 7, 8, 10 17

Mozzarella cheese, Ham and Porcini Mushroom

 **LA PICCANTE** 1, 6, 7, 8, 10, 12 15

Tomato sauce, **Mozzarella cheese**, Spicy salami,
Nduja cream and Sausage

LA BRESAOLA 1, 6, 7, 8, 10 17

Tomato sauce, Bresaola beef salami, Cherry tomatoes, Rocket
salad and **Parmesan cheese**

LA TONNO E CIPOLLE 1, 4, 6, 7, 8, 10, 11 16

Tomato sauce, **Mozzarella cheese**, Tuna in Evo oil
and red onions

LA SPECK E BRIE 1, 5, 7, 8, 10, 11 16

Tomato sauce, **Mozzarella cheese**, Speck salami
from Tirolo and **Brie cheese**

LA CANTABRICA 1, 5, 6, 7, 8, 10, 12 16

Tomato sauce, **Mozzarella cheese** and Cantabrico’s **Anchovies**

LE GOURMET 23

The raw materials we use change seasonally,
to try to surprise you with new tastes!

PIZZA EVERY NIGHT,
SATURDAY AND SUNDAY ALSO AT LUNCH.



FOR A SWEET ENDING

CREAMY MASCARPONE ^{1, 3, 7, 8}	7
With coffe&cocoa crumble and white chocolate drops	
CHOCOLATE CAKE ^{3, 7}	7
With Milk mousse, fresh red berries served with cocoa bean hot tea	
PEAR & WINE ^{1, 7, 8}	7
Pear cooked in Nebbiolo wine with crunchy pistachio and caramel	
ÜSTERIA CUP ^{1, 3, 7, 8}	7
Cream ice cream topping with almond crumble, mou sauce and blueberries	
FRESH FRUIT	7

SWEET and PASSITI WINES ^{*12}

BIO FRANCIACORTA DOCG ROSÉ BRIOLETTE DEMISEC	-	45
<i>Lombardia - Cantina Villa; 75% Chardonnay, 25% Pinot Nero; 12,5% vol</i>		
MOSCATO D'ASTI DOCG 2022	-	28
<i>Piemonte - Cantina Paolo Saracco; 100% Moscato; 5,5% vol</i>		
BRISTACE PASSITO CALABRIA IGT 2016	-	35
<i>Calabria - Tenuta Luzzolini; 100% Greco Bianco; 14% vol</i>		

SPARKLING WINES *12



QUATTROCENTO 40 LUNE METODO CLASSICO EXTRA BRUT <i>Lombardia - Cantina Nicola Gatta; 70% Chardonnay, 30% Pinot Nero; 12% vol</i>	-	45
BIO FRANCIACORTA EMOZIONE BRUT DOCG 2019 <i>Lombardia - Cantina Villa; 85% Chardonnay, 10% Pinot Nero, 5% Pinot Bianco; 12% vol</i>	9	45
ROSÉ DOSAGGIO ZERO M.C. 2017 <i>Piemonte - Cantina Erpacrife; 100% Nebbiolo; 13% vol</i>	-	40
CHAMPAGNE LAURENT-PERRIER “LA CUVÉE” BRUT AOC <i>Vallée de la Marne - Maison Laurent; Perrier; 55% Chardonnay, 35% Pinot Nero, 10% Pinot Meunier</i>	-	90
CHAMPAGNE AUBERT ET FILS BRUT AOC <i>Epernay - 56% Pinot Nero, 26% Meunier, 18% Chardonnay; 12% vol</i>	-	35
CHAMPAGNE BLANC DE NOIRS BRUT AOC <i>Aube - Maison Brigandant; 100% Pinot Nero; 12% vol</i>	-	70
CHAMPAGNE “CUVÉE LÉONIE” BRUT AOC <i>Montagne de Reims - Maison Canard Duchêne; 40% Pinot Nero, 40% Pinot Meunier, 20% Chardonnay; 12% vol</i>	10	60
CREMANT DE BOURGOGNE ROSÉ - PERLE D’AURORE <i>Francia - Borgogna; Maison Louis Bouillot; 45% Chardonnay, 35% Pinot nero, 15% Gamay, 15% Aligoté; 12 % vol</i>	8	40

WHITE WINES *12

SYLVANER VALLE ISARCO DOC 2022 <i>Alto Adige - Cantina Strasserhof; 100% Sylvaner; 13,5% vol</i>	6	30
PINOT GRIGIO COLLIO DOC 2022 <i>Friuli - Cantina Muzic; 100% Pinot Grigio; 13% vol</i>	-	30
FRIULANO COLLI ORIENTALI DEL FRIULI DOC 2022 <i>Friuli - Cantina Zorzettig; 100% Friulano; 13,5 % vol</i>	5	25
ELLEBORO BOLGHERI IGT 2021 <i>Toscana - Podere Conca; Viogner, Chardonnay, Sauvignon Blanc; 13% vol</i>	6	28
YLICE VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE DOC 2021 <i>Marche - Poderi Mattioli; 100% Verdicchio; 13% vol</i>	-	30
COME D’INCANTO BLANC DE NOIR NV <i>Puglia - Cantina Carpentiere; 100% Nero di troia; 13,5% vol</i>	5	25
BIO CRONO FALERNO DEL MASSICO DOC 2019 <i>Campania - Cantina Masseria di Sessa; Falanghina, Fiano; 13,5% vol</i>	-	30
RIESLING WEHLENER SONNENUHR SPÄTLESE 2018 <i>Germania - Mosella; Cantina Kerpen; 100% Riesling; 8,5% vol</i>	9	45





RED WINES ^{*12}



VALTELLINA SUPERIORE DOCG "IL PETTIROSSO" 2019 <i>Lombardia - Cantina Arpepe; 100% Chiavennasca; 13% vol</i>	8	40
VALTELLINA SUPERIORE SASSELLA DOCG "ULTIMI RAGGI" 2016 <i>Lombardia - Cantina Arpepe; 100% Chiavennasca; 14% vol</i>	-	110
OLTREPÒ PAVESE PINOT NERO DOC "GIORGIO ODERO" 2017 <i>Lombardia - Cantina Frecciarossa; Pinot nero 100%; 14% vol</i>	-	50
VIGNETI DELLE DOLOMITI IGT FOJANEGHE 2016 <i>Trentino - Cantina Conti Bossi Fedrigotti - Masi; Merlot, Cabernet Franc, Teroldego; 13,5% vol</i>	-	40
AMARONE DELLA VALPOLICELLA CLASSICO DOC CAMPOLONGO DI TORRE 2013 <i>Veneto - Cantina Privata Boscaini - Masi; Corvina, Rondinella, Molinara; 16% vol</i>	-	160
BIO VALPOLICELLA RIPASSO SUPERIORE CAMPI MAGRI DOC 2019 <i>Veneto - Corte Sant'Alda; Corvina Grossa, Corvina, Rondinella; 13.5% vol</i>	-	45
FREISA D'ASTI DOC CONVENTO 2020 <i>Piemonte - Cantina Stella; 100% Freisa; 13,5% vol</i>	5	25
FRIULI COLLI ORIENTALI REFOSCO DOC MYO 2018 <i>Friuli - Cantina Zortettig; Refosco 100%; 13,5% vol</i>	-	45
BARBARESCO DOCG RABAJÀ-BAS 2019 <i>Piemonte - Castello di Verduno; 100% Nebbiolo; 14% vol</i>	-	70
BIO CHIANTI CLASSICO RISERVA DOCG "IL GRIGIO" 2020 <i>Toscana - Cantina San Felice; Sangiovese 100%; 13% vol</i>	-	35
BIO BOLGHERI ROSSO DOC 2020 <i>Toscana - Tenuta Le Colonne; Cabernet Franc, Merlot, Cabernet Sauvignon; 14% vol</i>	7	35
BIO NARNI CILIEGIOLO IGT 05035 2022 <i>Umbria - Cantina Bussoletti; 100% Ciliegiolo; 13,5% vol</i>	-	25
MONTEFALCO SAGRANTINO DOCG 2018 <i>Umbria - Fattoria Col Santo; Sagrantino 100%; 15,5% vol</i>	-	40
PRIMITIVO DEL SALENTO IGP "125" 2021 <i>Puglia - Cantina Feudi Salentini; 100% Primitivo; 12,5% vol</i>	5	25

ROSÈ WINES ^{*12}

VALTENESI RIVIERA DEL GARDA CLASSICO ROSÉ DOC MICAELA 2021 <i>Lombardia - Cantina Conti Thun; Groppello, Barbera, Sangiovese, Marzemino; 12% vol</i>	6	30
CERASUOLO D'ABRUZZO SUPERIORE DOC VILLA GEMMA 2022 <i>Abruzzo - 100% Cerasuolo; 13,5% vol</i>	-	30

BIRRA WARS



PILS · Augustiner Brew [5,6% vol]

Sweet and bitter beer, light and dry with final hop aroma



0,3 4,5

0,4 6



KELLER · Monchshof brew [5,4% vol]

Unfiltered amber beer, sweet with peach and strawberry aroma



0,5 7

BEER OF THE MONTH

The world of the beer is huge and it's constantly evolving. For this reason, with the help of our beerspecialist, we want to propose different beers every month to find out what's new and what satisfies your request.



0,3

6

THE LIMITED EDITION

Attention! As for the wines, beer availability can change. The staff will be happy to guide you through your choice. All the beers have been chosen from our Bartender Giuseppe and the experience of Giulia.



COFFEE BAR

ACQUA NATURALE / GASSATA 0,5 L	1.5
COCA-COLA / COCA-COLA ZERO / ARANCIATA AMARA Sanpellegrino	4.5
CHINOTTO / GAZZOSA / LIMONATA Lurisia	5
GINGER BEER / ACQUA TONICA / SODA AL POMPELMO ROSA	4.5
CRODINO XL	5
CAFFÈ	1.5
CAFFÈ DECAFFEINATO / ORZO / GINSENG / CAPPUCCINO	2

AMARI

THE CLASSICS:

MONTENEGRO, FERNET BRANCA, BRAULIO, CYNAR	4.5
BRAULIO RISERVA	6

OUR SELECTION:



ILEX	6
An infusion of 38 herbs that grow on Mount Legnone, with the addition of a secret ingredient	



SAN SEBASTIAN	5
Produced with aromatic herbs and wild roots from Valsassina	

AMARA	6
Sicilian artisanal bitters made from blood orange and wild herbs from Etna Volcano	

JEFFERSON	6
Calabrian bitters made from bergamot, bitter and sweet oranges, rosemary, oregano and other bitter herbs	

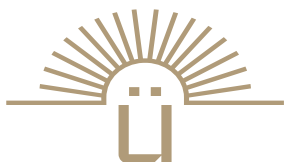
CLANDESTINO	6
A fragrant, very balanced bitter with a predominantly herbaceous aroma and many nuances ranging from balsamic to citrusy, with a spicy finish	

GENEPY	6
A traditional liqueur from the Western Alps made from the infusion of Artemisia Mutellina flowers	

VENTI	6
Twenty different botanical ingredients, each inspired by an Italian region	

ALLERGENI

- 1] CEREALI contenenti glutine come grano, segale, orzo, avena, farro, kamut e i loro ceppi derivati e i prodotti derivati
- 2] CROSTACEI e prodotti a base di crostacei
- 3] UOVA e prodotti a base di uova
- 4] PESCE e prodotti a base di pesce
- 5] ARACHIDI e prodotti a base di arachidi
- 6] SOIA e prodotti a base di soia
- 7] LATTE e prodotti a base di latte (incluso lattosio)
- 8] FRUTTA A GUSCIO come mandorle, nocciole, noci, pistacchi e i loro prodotti
- 9] SEDANO e prodotti a base di sedano
- 10] SENAPE e prodotti a base di senape
- 11] SEMI DI SESAMO e prodotti a base di semi di sesamo
- 12] ANIDRIDE SOLFOROSA e SOLFITI in concentrazioni superiori a 10 mg/Kg o 10 mg/litro in termini di anidride solforosa totale
- 13] LUPINI e prodotti a base di lupini
- 14] MOLLUSCHI e prodotti a base di molluschi



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