



ÜSTERIA

FOOD



EN

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 e brown stock

GUINEA FOWL RAVIOLI ^{1,3,6,7,8,9,12}

With Taleggio cream, brown stock and truffle

BRAISED BEEF CHEEK ^{7,8,12}

With polenta

TIRAMISÚ ^{1,3,7,8}

Mascarpone cream, savoiardi and coffee

50€, with 4 glasses of paired wines 80€

TASTING MENU "DALL'ACQUA..."

GRILLED OCTOPUS ^{7,11,14}

On a saffron potato cream, crunchy artichoke and pecorino cheese

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

With red tomatoes ragout, Perch and black olives powder

BLANCHED SALMON FILET ^{1,4,6,7,12}

On a bread cream with capers, olives, tomatoes and baby fennel

CREME BRULEE ^{3,7}

Cooked and burnt custard base

60€, with 4 glasses of paired wines 90€



Chef, Emanuele Spinelli

TO START...

BREADED SARDINES ^{1,3,4,5,11}

On a red onion cream and crunchy guanciale

14



OUR TAGLIERE ^{1,6,7,12}

Selection of local **cheeses** and cold cuts,
with red onions compote

18

GRILLED OCTOPUS ^{7,11,14}

On a **saffron** potato cream,
crunchy artichoke and **pecorino** cheese

16

BEEF TARTARE ^{1,9,12}

With **cacciatore** cream (tomato, onion and capers)
and black olives powder

14

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

With bittersweet peppers, glazed onion and **brown stock**

15



POTATO PIE ^{3,6,7,11}

With **scamorza fondue**, chicory, zucchini and crunchy leek

10



LOCAL RAW MATERIALS



VEGETARIAN DISH

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



IN BOILING WATER

ONION SOUP ^{1,7} 13

With staled **bread** and seasoned **Latteria cheese**

PAPPARDELLA ^{1,9,12} 16

With boar ragout

 PIZZOCCHERI ^{1,3,7} 15

With potatoes, cabbage, **Valtellina cheeses**

RAVIOLI DI FARAONA ^{1,3,6,7,8,9,12} 16

With **Taleggio cream**, **brown stock** and **truffle**

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

With clams, muscles, **shrimps**, lemon, tomato, garlic and parsley

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

With red tomatoes ragout, **Perch** and black olives powder

RISOTTO DELLO CHEF 17

An exclusive dish that cyclically renews

ON BURNING FIRE

BLANCHED SALMON FILET ^{1,4,6,7,12} 23

On a **bread** cream with capers, olives, tomatoes and baby fennel

BOCCONCINI DI OMBRINA ^{4,6,8,11} 23

With **topinambur cream**, purple potato and turnip tops

THE DEER ^{7,12} 30

Deer filet cooked at low temperature with its **demi-glace**, flavored **butter** and baked potatoes

BEEF STEAK 24

With salty shallot, **Porcini mushrooms** cream and baked potatoes

BRAISED BEEF CHEEK ^{7,8,12} 23

With polenta

 CABBAGE AND POTATOES FLAN ^{3,7} 17

On a **suffron** and beetroot cream

 ROASTED EGGPLANT ^{3,7} 16

On a tomato sauce, basil, **Parmesan cheese** and **buffalo mozzarella**



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Cover charge 3 €

ÜSTERIA'S PIZZAS

LA MARGHERITA ^{1,5,6,7,8,10} 10

Tomato sauce, **Mozzarella cheese** and basil

LA CANTABRICA ^{1,4,5,6,7,8,10,12} 16

Tomato sauce, **Stracciatella** and Cantabrian sea Anchovies

LA PICCANTE ^{1,6,7,8,10,12} 15

Hot tomato sauce, **Mozzarella cheese**, Hot salame and 'Nduja cream

LA CRUDO E BUFALA ^{1,5,6,7,8,10} 17

Tomato sauce, **Buffalo mozzarella**, Parma Ham and basil

LA PANCETTA E PROVOLA ^{1,5,6,7,8,10} 15

Tomato sauce, **Mozzarella cheese**, Bacon and smoked Provola cheese

LA MARINELLA ^{1,5,6,7,8,10} 15

Tomato sauce, Garlic, oregano, mortadella and basil

LA SALSICCIA E FRIARIELLI ^{1,5,6,7,8,10} 15

Mozzarella cheese, Sausages and Friarielli

 **LA VEGETARIANA** ^{1,5,6,7,8,10} 15

Tomato sauce, **Mozzarella cheese**, grilled Zucchini and eggplant, crunchy artichoke and olives

LA SPECK, ZOLA E PATATE ^{1,5,6,7,8,10} 16

Tomato sauce, **Mozzarella cheese**, potatoes, Speck and Blue cheese cream

LA GAMBERI E ZUCCHINE 2.0 ^{1,5,6,7,8,10,14} 16

Zucchini cream, shrimps tartare, guanciale and Buffalo **Mozzarella cream**

 **LA 5 FORMAGGI** ^{1,5,6,7,8,10} 16

Made with 5 different type of cheeses:
Mozzarella, Taleggio, Gorgonzola, Latteria and Brie
Served with honey and black olives powder

LA GOURMET ^{1,5,6,7,8,10} 23

The raw material we use changes frequently, to try to surprise you with new tastes

PIZZA EVERY NIGHT,
SATURDAY AND SUNDAY ALSO AT LUNCH.



LOCAL RAW MATERIALS



VEGETARIAN DISH

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FOR A SWEET ENDING

CREME BRULEE ^{3,7}	7
Cooked and burnt custard base	
IL TIRAMISÙ ^{1,3,7,8}	7
Mascarpone cream, savoiardi and coffee	
LA COPPA ÜSTERIA ^{1,3,7,8}	7
Cream ice cream, amaretto crumble, mou sauce and blueberries	
BERRIES CHEESECAKE ^{1,3,7,8}	7
Traditional cheesecake, savory biscuit and berries.	
PEAR & WINE ^{1,7,8}	8
Cooked in Nebbiolo wine with pistachio crumble and mou sauce	
FRESH FRUIT	8

BEARS



PILS · Birificio Augustiner [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

0,3 6



MARTIN'S WHITE IPA - Birificio John Martin (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.

0,3 6



COFFEE BAR

ACQUA NATURALE / FRIZZANTE 0,5 L	1.5
ACQUA Lurisia NATURALE / FRIZZANTE 0,75 L	3.5
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, BRANCA MENTA, BRAULIO, CYNAR, MIRTO SARDO, LIMONCELLO	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 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



ILEX

An infusion of 38 herbs that grow on Mount Legnone, 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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