

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"



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

with tomato cream, basil and Parmesan

HOMEMADE PAPPARDELLA ^{1,3,7,9,12*}

white meat ragù with the scent of aromatic herbs

PORK RIBS ^{6,10,11,12}

with spices, sweet and sour sauce, new potatoes

HOMEMADE TIRAMISÙ ^{1,3,7,8}

with mascarpone cream, ladyfingers and coffee

55 €, with 4 glasses of paired wines 85 €



TASTING MENU "DALL'ACQUA..."



SICILIAN CAPONATA ^{7,8,9,12}

with burrata foam

FRESH FETTUCCINE PASTA ^{1,3,4,12*}

with lake fish ragù and dill

SEA BASS ^{1,4*}

with ginger carrot cream, marjoram-flavoured bread
and herbs sautéed with garlic

SICILIAN CANNOLO ^{1,3,7,8*}

filled to order with ricotta mousse and candied orange zest

60 €, with 4 glasses of paired wines 90 €

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

TO START...

SCALLOP 1,4,7,8,14* 18

with beetroot cream, salted anchovy crumble
and fresh baby spinach

 **BREADED RICOTTA SPHERE** 1,3,7* 14

with tomato cream, basil and Parmesan

SALMON TARTARE 4,7 18

marinated in orange, crispy fennel and tzatziki sauce

 **BRUSCHETTA** 1 13

with tomato concassè and basil

 **CAMPANIA BUFFALO MOZZARELLA** 7 13

with tomato and basil

MEAT MONDEGHILI 1,3,6,7,9,12* 15

with panko, pea mayonnaise, tomato concassè
and oregano

BEEF TENDERLOIN CARPACCIO 3,12 17

with honeyed Whisky mayonnaise and mixed salad

 **SELECTION OF LOCAL COLD CUTS AND CHEESES** 7,8,12 18

with honey and fig compote

 **SICILIAN CAPONATA** 7,8,9,12 14

with burrata foam

 **VEGETARIAN DISH**

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IN BOILING WATER

-  **HOMEMADE TAGLIOLINO** ^{1,3,7,8*} 16
with genoese-style basil pesto
- SAFFRON RAVIOLI** ^{1,3,4,12,14*} 22
stuffed with potatoes and swordfish, sautéed
with crispy asparagus, tomato confit and squid ink
- HOMEMADE PAPPARDELLA** ^{1,3,7,9,12*} 17
white meat ragù with the scent of aromatic herbs
-  **POTATO GNOCCHI** ^{1,3,12*} 16
with dried tomatoes, crispy courgettes,
taggiasca olives and mint
- FRESH FETTUCCINE PASTA** ^{1,3,4,12*} 18
with lake fish ragù and dill
-  **LO SPAGHETTO 2.0** ^{1,7} 15
with double tomato texture (concassè and cream),
topped with burrata cream and crispy basil
- CHEF'S RISOTTO *** 17
an exclusive dish that cyclically renews

 **VEGETARIAN DISH**



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Cover charge 3 €

ON BURNING FIRE

- FISH CATCH OF THE DAY *** 25
chef's choice based on the available catch
- SEA BASS** ^{1,4*} 23
with ginger carrot cream, marjoram-flavoured bread
and herbs sautéed with garlic
- DEER, MUST DELL'USTERIA** ^{7,9,10,12*} 35
sous-vide smoked deer filet with its sauce,
flavoured butter and new potatoes
- PORK RIBS** ^{6,10,11,12} 23
with spices, sweet and sour sauce and new potatoes
- BEEF STEAK** 26
with new potatoes
-  **VEGETABALLS** ^{1,3,9,11*} 16
with chickpea hummus and oven-roasted vegetables
- VEAL WITH TUNA SAUCE** ^{3,4,9,12} 17
tender veal cut with tuna sauce

SALADS

- KING SALAD** ^{4,7} 14
green salad, cherry tomatoes, carrots, corn,
bufala mozzarella bites and tuna
-  **VEGGIE SALAD** ⁸ 17
green salad, fennel, pineapple, blueberry, orange,
nuts and seeds mix
-  **GREEK SALAD** ⁷ 17
green salad, feta, cucumber, peppers, tomatoes,
red onion, black olives and yoghurt dressing
- CAESAR SALAD** ^{1,3,4,10} 17
iceberg lettuce, chicken, bread croutons,
grana cheese and caesar dressing

ÜSTERIA'S PIZZAS

 L'ESTIVA 1,5,6,7,8,10,11,12 16 Üsteria tomato sauce, stracciatella, confit cherry tomatoes and basil pesto	LA SPECK, ZOLA E PATATE 1,5,6,7,8,10,11 16 Üsteria tomato sauce, fiordilatte, fondant potatoes, speck and gorgonzola cheese mousse
LA COTTO 1,5,6,7,8,10,11 17 Üsteria tomato sauce, fiordilatte, prosciutto cotto, dried cherry tomatoes and pistachio pesto	 LA 5 FORMAGGI 1,5,6,7,8,10,11 16 fiordilatte, taleggio, gorgonzola, latteria, brie, honey and black olives powder
 LA MARGHERITA 1,5,6,7,8,10,11 10 Üsteria tomato sauce, fiordilatte and basil	LA CONTADINA 1,3,5,6,7,8,10,11 17 Üsteria tomato sauce, asparagus, guanciale, poached egg and grana cheese
LA CANTABRICA 1,4,5,6,7,8,10,11 16 Üsteria tomato sauce, fiordilatte, anchovies and cherry tomatoes	LA MORTAZZA 1,5,6,7,8,10,11 17 yellow datterino tomato sauce, mortadella, burrata and pistachio crumble
LA CRUDO E BUFALA 1,5,6,7,8,10,11 16 Üsteria tomato sauce, prosciutto crudo and bufala mozzarella added cold	 LA SCAPECE 1,5,6,7,8,10,11 16 Üsteria tomato sauce, fiordilatte, marinated courgettes and ricotta
LA PICCANTE 1,5,6,7,8,10,11 15 Üsteria tomato sauce, fiordilatte, spicy salami, n'duja cream and crushed peppers	LA NORDICA 1,4,5,6,7,8,10,11* 20 crème fraîche, chives, spinach, smoked salmon and salmon roe
LA 4 STAGIONI 1,5,6,7,8,10,11* 16 Üsteria tomato sauce, fiordilatte, prosciutto cotto, porcini mushrooms, artichokes and black olives	LA HAWAII 1,5,6,7,8,10,11,12 17 Üsteria tomato sauce, fiordilatte, pancetta, caramelised onion and pineapple
 LA VEGETARIANA 1,5,6,7,8,10,11 15 Üsteria tomato sauce, fiordilatte and seasonal vegetables	

PIZZA EVERY NIGHT,
EXCEPT MONDAY

 VEGETARIAN DISH

**A causa della stagionalità dei prodotti, alcune materie
prime potrebbero essere a conservazione surgelata.*

*Our pizzas can also be prepared
with lactose-free mozzarella.*

Cover charge 3 €

LA BOCA L'È MINGA STRACCA...

MIXED CHEESE TASTING (6pcs) ^{7,8,10} 15

a selection of local cow's and goat's cheeses,
served with honey and fig compote



FOR A SWEET ENDING

MANGO BAVARIAN CREAM ^{3,7,8*} 8

dark chocolate biscuit, shredded coconut and caramel

BRAULIO SEMIFREDDO ^{1,3,7,8,12*} 8

almond crumble and coffee cream

HOMEMADE TIRAMISÙ ^{1,3,7,8} 7

with mascarpone cream, ladyfingers and coffee

CRÈME BRÛLÉE ^{3,7} 7

traditional vanilla flavor

FRESH FRUIT CUT ^{3,7} 9

served with vanilla custard gelato

SICILIAN CANNOLO ^{1,3,7,8*} 8

filled to order with ricotta mousse and candied orange zest

CHEESECAKE ^{1,3,7*} 8

mixed berries filling with digestive biscuit base

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due to non-availability of fresh product*

BEERS



PILS · 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 leave 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. It offers, at tasting, 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 / SPARKLING WATER 0,5 L	1.5
WATER 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:

AMARA

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

JEFFERSON

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

CARDAMARO

Liqueur made from Piedmontese wine, infused with thistle and medicinal herbs. Smooth and rounded, with herbal and aromatic spice notes and a pleasantly bitter finish. Ideal as a digestif served over ice

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 digestif, with a typical spicy and minty aroma

AMARO 16

An unprecedented bitter, 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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