



UEMÉ

TASTE EXPERIENCE

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THE EXPERIENCE.
TO TAKE AWAY.

The world of Uemé revolves around food,
its sharing and the quality of the product
with which it expresses itself:

Pizza and Beverage.

First, as search and experiment in doughs
and recipes, no longer a simple garnish but a
real immersion into italian production, with best
craft ingredients.

Drinks, no more a simple drink list, but a spirit
selection in food pairing, from mixology to best
italian craft beers, and contemporary apulian
selected wines.



STARTERS

CHIPS

CHIPS POTATOES,
BLACK PEPPER, HERBS SALT
(SERVED AT ROOM TEMPERATURE)

- HOMEMADE BBQ SAUCE (+€1)
 - THYME AND LEMON
MAYONNAISE (+€1)
- CURRY MAYONNAISE (+€1)
- MUSTARD MAYONNAISE (+€1,5)

€ 5 (1,4,5,6,7,8,10)

SMALL CROCCHETTE³

FRIED MASHED POTATOES,
WITH RICOTTA,
SMOKED SCAMORZA,
SMOKED COOKED HAM, PEPPER.
SERVED WITH PECORINO
AND MINT SAUCE

€ 5 (1,2,3,10)

PORK & MUSHROOMS SMALL ARANCINI

FRIED CARNAROLI RICE BALLS,
CARDONCELLI MUSHROOMS,
SEMI-AGED PEZZENTE SAUSAGE,
CACIOCAVALLO PODOLICO
CHEESE, LAUREL, CHARD
AND BEETROOT

€ 6 (1,2,3)

VEAL, TRUFFLE AND GREEN PEAS SMALL ARANCINI

FRIED CARNAROLI RICE
BALLS, WHITE VEAL RAGOUT,
CANESTRATO PUGLIESE CHEESE,
TRUFFLE AND FRESH PEAS

€ 6 (1,2,3)

BLUE CHEESE, LEMON AND ROSMARY SMALL ARANCINI

FRIED CARNAROLI RICE BALLS,
BUFFALO BLUE CHEESE, LEMON
ZEST AND ROSEMARY

€ 6 (1,2,3)



LA PIZZA

PIZZAS ACCORDING TO UEMÉ

The art of the classic pizza, reinterpreted through pizza according to Uemé the best raw materials and the excellence of the Italian farms.

All the pizzas are in pairing with our drink list: **cocktails or beer.**

Since the combination of ingredients that makes up our pizzas is the result of a thorough study in order to highlight the best taste, the pizzas cannot be changed.

MARGHERITA

TOMATO SAUCE,
FIORDILATTE MOZZARELLA
CHEESE, PARMESAN CHEESE,
BASIL, EVO OIL

€ 6,5 (1,2,10)

BUFALA

TOMATO SAUCE,
BUFFALO MOZZARELLA CHEESE,
PARMESAN CHEESE,
BASIL,
EVO OIL

€ 9,5 (1,2,10)

CRUDATELLA

SIMPLE PIZZA BASE.

OUT OF THE OVEN:

STRACCIATELLA CHEESE,
PROSCIUTTO CRUDO AGED FOR
24 MONTHS, BASIL, EVO OIL

€ 12 (1,2)

NAPOLI

TOMATO SAUCE, FIORDILATTE
MOZZARELLA CHEESE, CAPERS
FROM ARADEO, BASIL.

OUT OF THE OVEN:

CANTABRIAN SEA ANCHOVIES,
WILD OREGANO, CELLINA DI
NARDÒ BLACK OLIVES GRIND,
EVO OIL

€ 11 (1,2,4,10)

QUATTRO FORMAGGI

SMOKED PROVOLA CHEESE,
BUFFALO GORGONZOLA CHEESE
FONDUE, PARMESAN CHEESE,
PROVOLONE CHEESE

€ 12 (1,2,10)

BOLOGNA BY NIGHT

FIORDILATTE MOZZARELLA
CHEESE

OUT OF THE OVEN:

SALTY PISTACHIOS,
BOLOGNA MORTADELLA
PGI, PISTACHIO MAYO

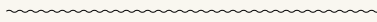
€ 11 (1,2,5,10)


TOPPINGS AVAILABLE ONLY ON MARGHERITA/BUFALA:

FRESH CHERRY TOMATOES,
ROCKET SALAD, OLIVES,
TOMATO SAUCE (+1€)
LACTOSE FREE MOZZARELLA
CHEESE, MORTADELLA (+2€)
BUFFALO MOZZARELLA CHEESE,
PROSCIUTTO CRUDO AGED FOR
24 MONTHS, SMOKED COOKED
HAM (+3€)
FRESH CHAMPIGNON
MUSHROOMS (+2€)
CANTABRIAN ANCHOVIES (+3€)
PARMESAN CHEESE FLAKES (+1,5€)

FOOD ALLERGENS

- (1) Cereals with gluten (wheat, rye, barley, oats, emmer, kamut)
- (2) Milk and derivatives
- (3) Eggs and derivatives
- (4) Fish and derivatives
- (5) Nuts (almonds, hazelnuts, pistachios)
- (6) Celery
- (7) Soy and derivatives
- (8) Mustard
- (9) Sesam
- (10) Sulfites



 This recipe has been treated with temperature killing (as Reg. CE 852/04). Mentioned products are:

- The sauces
- The meats
- Salmon
- Mushroom powder

BEVERAGE



SOFT DRINK

NATURAL WATER PANNA	€ 2,5
SPARKLING WATER SAN PELLEGRINO	€ 2,5
COCA-COLA GLASS 33 CL	€ 3
COCA-COLA ZERO GLASS 33 CL	€ 3
FANTA	€ 3
SCHWEPPES LEMON	€ 3
CEDRATA	€ 4
CHINOTTO (GALVANINA, BIO DRINKS)	€ 5
PEACH ICED TEA (GALVANINA, BIO DRINKS)	€ 5
LEMON ICED TEA (GALVANINA, BIO DRINKS)	€ 5
SPARKLING BLOOD ORANGE (GALVANINA, BIO DRINKS)	€ 5

BOTTLED BEERS

Our bottled selection,
best of the best talian and foreign breweries,
perfect for pairing with appetizers and
our gourmet pizzas.

SAN MIGUEL / GLUTEN FREE LAGER 5,4%	€ 5
BREWDOG / PUNK IPA IPA 5,6%	€ 5
BIRRA DEL BORGO / DUCHESSA SAISON 5,8%	€ 5,5
BIRRANOVA / ABBOCCATA BOCK 5,8%	€ 6
BALADIN / SUPER BITTER BELGIAN AMBER ALE 8%	€ 6,5
BALADIN / ISAAC BLANCHE 5%	€ 5,5
BALADIN / NAZIONALE BLONDE ALE 6,5%	€ 5,5

BOTTLED BEERS 75 CL.

VERTIGA / MOONELLA GERMAN ALE 4,8%	€ 12
VERTIGA / BISLAKKA AMBER ALE 5,7%	€ 13



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