

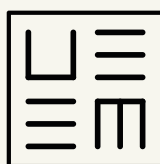


UEMÉ

TASTE EXPERIENCE



MENU
TAKE AWAY



The world of Uemé revolves around food,
its sharing and the care of the product
through which it expresses itself:
The Pizza, The kitchen and the quality Beverage.

The first, understood as research and experimentation
both in the dough and in the recipes,
no longer just simple crankset but a real immersion
in the Italian productive basin,
with the best raw materials of the artisan chain.

The second, which manifests itself through the preparation
of dishes that mix tradition and innovation,
to give life to a culinary proposal that,
starting from products that have made Italian cuisine
the most appreciated in the world, revisits them to create
combinations of tastes, flavors and textures never experienced before.

The Drinks, no more simple menu of drinking
but a selection of cocktails from the mixology refined
thought in gastronomic pairing with food,
as well as the beers of the best Italian brassicole productions
and wines expression of the great contemporary Apulian enology.

TO START

GRANNY BEEF 8

Double crunchy and light dough with high hydration, thyme marinated beef carpaccio, bearnaise sauce, green apple marinated in gin tonic, porcini mushroom sauce, endive

BOLLYWOOD 7

Fried rolls of Jasmine rice with curry, marinated purple cabbage salad, toasted sesame seeds, greek yougurt flavoured coconut, lime and lemongrass sauce

CHIPS 7

Homemade chips potatoes served with homemade bbq sauce

PIZZA EVOLUTION

UEMÉ 18

Fiordilatte mozzarella cheese, local mild pecorino cheese. **Out of the oven:** topinambur cream with browned butter, sliced black angus marinated in whiskey, radicchio, angostura bitter

RITURNELLA 12

Fiordilatte mozzarella cheese, pepperoni, roasted potatoes.

Out of the oven: smoked cheese sauce, reduction of winter tomato sauce, laurel powder, fried onions

PORK 'N' ROLL 13

Fiordilatte mozzarella cheese, chicory sauce, roasted homemade suckling pig belly.

Out of the oven: roasted chicory, reduction of winter tomato sauce, herbs powder

RADICAL CHIC 16

Fiordilatte mozzarella cheese, bacon from local pork, roasted artichokes, local mild pecorino cheese. **Out of the oven:** saffron sauce, fried artichokes, mint, sansho pepper

SELVA 14

Fiordilatte mozzarella cheese, buffalo blue cheese, taleggio cheese, provola cheese.

Out of the oven: smoked raw ham, sliced cremini mushrooms, baby spinach, hazelnut, honey and orange sauce, thyme

FULLHAM 15

Fiordilatte mozzarella cheese, roasted spring onions, basil pesto, roasted aubergine.

Out of the oven: artisan ham, semi-dried tomatoes, salty ricotta

CAPRICCIO 14

Smoked provola cheese, porcini mushroom sauce, roasted artichokes, cardoncelli mushrooms.

Out of the oven: black olives, baby spinach, pumpkin, almond and rosemary sauce

Since the combination of ingredients that make up our pizzas is the result of a thorough study for the taste should not be changed except for the possibility of certain variants or specific needs.

(Mozzarella lactose free +3, Buffalo mozzarella +3, Mozzarella +2. Dough 7 cereals +2)

PIZZA

OUR TRADITION

BUCOLICA 15

Yellow tomato sauce, buffalo mozzarella cheese, sausage from Matera, sauteed chicory.

Out of the oven: almond and garlic cream, laurel flavoured oil, toasted almonds

FUMO NEL BOSCO 16

Smoked provola cheese, cremini and cardoncelli mushrooms.

Out of the oven: yellow datterino tomato sauce, belly ham from local pork, porcini mushroom crumble, homemade beetroot chips

COSTIERA 11

San Marzano tomato sauce, buffalo mozzarella cheese, red and yellow tomatoes.

Out of the oven: anchovies from cetara, fried capers, lemon and parsley sauce

BASILICATA 12

Fiordilatte mozzarella cheese, roasted spring onions, basil pesto, roasted aubergine.

Out of the oven: semi-dried datterino tomatoes, tuna fillets in oil, salted lemon

SANTA MARGHERITA 9

San Marzano tomato sauce, San Marzano tomato strips marinated in olive oil and wild oregano, fiordilatte mozzarella cheese, 30 months aged parmesan cheese, basil, olive oil

30 MESI 13

Fiordilatte mozzarella cheese. *Out of the oven:* smoked and marinated reduction of tomato, 30 months aged parmesan cheese sauce, basil sauce

CATTIVA 14

Fiordilatte mozzarella cheese, provola cheese, sausage from matera, hot spicy sausage from Spilinga, olives. *Out of the oven:* hot spicy habanero sauce, red pepper powder, fennel powder

SOFT DRINK

NATURAL WATER PANNA 50 CL	1.5
SPARKLING WATER SAN PELLEGRINO 50 CL	1.5
SCHWEPPE LEMON	3
SCHWEPPE TONIC	3
COCA-COLA 33 CL	3.5
COCA-COLA ZERO 33 CL	3.5
FANTA 33 CL	3.5
GINGER BEER FEVER-TREE	4
FEVER TREE INDIAN	4
FEVER TREE MEDITERRANEAN	4
CEDRATA	4
CHINOTTO – GALVANINA BEVANDA BIO	5.5
PEACH ICED TEA – GALVANINA BEVANDA BIO	5.5
LEMON ICED TEA – GALVANINA BEVANDA BIO	5.5
RED ORANGE JUICE – GALVANINA BEVANDA BIO	5.5

BEERS

BOTTLED BEERS 30 CL

BALADIN, SUPER BITTER 6.5

Belgian Amber Ale 8%

BALADIN, ISAAC 6.5

Blanche 5%

BALADIN, NAZIONALE 6.5

Blonde Ale 6,5%

BIRRA NOVA, ABBOCCATA 6

Bock 6,5%

BREWDOG 6.5

Punk Ipa 6%

BIRRA DEL BORGO, DUCHESSA 6.5

Saison 6%

SAN MIGUEL, GLUTEN FREE 6

Lager 5,4%

BOTTLED BEERS 70 CL

VERTIGA, MOONELLA 12



German Ale 4,8%

VERTIGA, BISLAKKA 13

Amber Ale 5,7%

WINE LIST

SPARKLING WINES - SPUMANTI CHARMAT METHOD

L'astore Rosé, Masseria L'astore  25 6 

Spumante Rosè Brut, (Susumaniello) - Puglia

Marasco, L'archetipo  25

Spumante Nature Millesimato IGP Salento (Marasco) - Puglia

Susumante, L'archetipo  25

Spumante Rosato Millesimato IGP Salento (Susumaniello) - Puglia

Bosco di Gica, Adami 30

Prosecco Valdobbiadene DOCG (Glera, Chardonnay) - Veneto

SPARKLING WINES - TRADITIONAL METHOD AND CHAMPAGNE

Tippi, Tenute Macchiarola 26

Rosato Frizzante Salento (Primitivo) - Puglia

Ca' de Pazzi 30

Franciacorta DOCG Brut (80% Chardonnay, 20% Pinot bianco) - Lombardia

D'Arapi 38

Pas Dosé (70% Bombino bianco, 30% Pinot nero) - Puglia

D'Arapi 40

Brut Rosé (50% Montepulciano, 50% Pinot nero) - Puglia

Ferrari 40

Maximum Brut (Blanc De Blancs) - Trentino

Laurent Perrier 80

Champagne la Cuvée (50% Chardonnay, 35% Pinot noir, 15% Pinot meunier) - Francia


Laurent Perrier 120

Champagne Millesime 2012 (50% Pinot noir, 50% Chardonnay) - Francia

WHITE WINES

Pietra, Cantine Menhir 20 5 

(Verdeca) - Puglia

Greco Bianco, L'archetipo  23

IGP Salento (Greco Bianco) - Puglia

Giancola, Tenute Rubino 26

IGT Salento (Malvasia bianca) - Puglia

Ora, Cantine Menhir 27

(Fiano) - Puglia

Askos, Masseria Li Veli 28

IGT Salento (Verdeca) - Puglia

Gewürzstraminer, Franz Haas 33

Alto Adige/Sudtirolo DOC - Alto Adige

ROSÉ WINES

- Pietra, Cantine Menhir** 20 5 
(Primitivo, Susumaniello) - Puglia
- Tenute Serranova, Azienda Agricola Vallone**  24
Susumaniello Rosè (Susumaniello) - Lombardia
- Sellaia, Colli Della Murgia** 28
Rosato Puglia IGP (Primitivo) - Puglia
- Etna Rosato, Benanti DOC** 32
(Nerello mescalese) - Sicilia

RED WINES

- Tinente Negramaro, Marulli** 20 5 
(Negramaro) - Puglia
- Askos, Masseria Li Veli** 29 6 
Susumaniello Salento IGT (Susumaniello) - Puglia
- “Jema”, L’astore Masseria**  25
Primitivo Salento IGP (Primitivo) - Puglia
- Primitivo Aglianico, L’archetipo**  28
IGP Puglia (Primitivo, Aglianico) - Puglia

DESSERT WINES

- Passo de le Viscarde, Azienda Agricola Vallone** 35 6 
IGP Salento Passito (Sauvignon, Malvasia bianca) - Puglia
- Moscato d’Asti, Vignaioli di Santo Stefano** 30
DOCG (Moscato bianco) - Piemonte
- Ben Ryé, Donna Fugata** 60
Passito di Pantelleria (Zibibbo) - Sicilia

ALLERGEN LIST

TO START

GRANNY BEEF* (1, 2, 8, 10)

BOLLYWOOD (1, 2, 3, 9)

CHIPS (1, 4, 5, 7, 8, 10)

PIZZA (EVOLUTION)

RITURNELLA (1, 2, 10)

PORK 'N' ROLL* (1, 2)

CAPRICCIO (1, 2, 5, 8, 10)

SELVA (1, 2, 5, 8)

FULLHAM (1, 2, 8, 10)

RADICAL CHIC (1, 2, 3)

UEMÉ* (1, 2, 8, 10)

PIZZA (OUR TRADITION)

SANTA MARGHERITA (1, 2)

COSTIERA (1, 2, 3, 4, 10)

BASILICATA (1, 2, 4)

30 MESI (1, 2)

CATTIVA* (1, 2, 3, 10)

BUCOLICA (1, 2, 5)

FUMO NEL BOSCO (1, 2, 3, 10)

(1) Cereals containing gluten and products thereof
(wheat, rye, barley, oats, spelt, kamut)

(2) Milk and milk products

(3) Eggs and egg products

(4) Fish and fish products

(5) Nuts and products thereof (almonds, hazelnuts, pistachios)

(6) Celery

(7) Soya and derived products

(8) Mustard

(9) Sesame

(10) Sulphur dioxide and sulphites

* Some ingredients may be frozen or have undergone the abatement process pursuant to Reg. CE 852/04 depending on the season.

For any clarification ask the staff.

Legenda simboli

 Vegetarian

 Lactose free

 Low gluten

All prices are in Euro (€)

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