

## ANTIPASTI

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### **Insalata Mista**

Field greens with fresh vegetables, olive oil, red wine vinegar

### ❖ **Cimette di Cavolfiore e Cardi alla Cavour**

Cauliflower and cardoons gratinated with butter and Parmigiano, hard-boiled egg, anchovy, parsley sauce. *Camillo Benso, Count of Cavour was an Italian politician, businessman, economist, nobleman, and a leading figure in the movement toward Italian unification (1848–1871). He was the most famous Italian gourmand of his time and this is said to be one of his favorite dishes.*

### ❖ **Pollo all’Albese in Insalata**

Piemontese chicken salad with lemon, mustard, and anchovy vinaigrette. Traditionally served with truffles.

### ❖ **Polenta di Grano Saraceno, Tuorlo d’Uovo e Fonduta di Robiola**

Buckwheat polenta, egg yolk, Parmigiano and alpine cheese fonduta. *Originating in China and Siberia, the first written documents about buckwheat being cultivated in Italy date back to the beginning of the 1500s. Alpine peasants living on the border between Italy and Germany used buckwheat flour to make polenta since ancient times.*

### **Antipastino Piemontese con il Bagnet Verd**

Piemontese antipasto of griddled Tomino cheese, crostini, boiled meat, potatoes. Served with the classic salsa verde. *This is a historic recipe born in the 19th century at the court of King Carlo Alberto to flavor meats.*

## PRIMI

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### ❖ **Tajarin “40 Tuorli” con Sugo alla Salsiccia di Bra**

Traditional “40 egg yolk” ribbon pasta with Piemontese sausage ragu. *This renowned sausage was initially produced exclusively with veal, without using pork fat. The production was intended for the Jewish community in the nearby town of Cherasco. King Carlo Alberto of Savoy signed a royal decree in 1847 banning the production of bovine sausages throughout the country except in Bra, authorizing local butchers to use veal for its production. This sausage is typically eaten raw like tartar and it’s the only one of its type in Italy.*

### ❖ **Agnolotti del Plin al Sugo d’Arrosto**

Piemontese meat-filled “pinched” ravioli with roasted veal jus. *In a notarial deed dated 1182 there is mention of a ravioli-agnolotti in the region. Boccaccio wrote in the Decameron c. 1353: “In the town of Cuccagna there were men who did nothing but cook ravioli, and they rolled the pasta over a mound of grated cheese”*

### ❖ **Risotto al Tartufo Bianco**

Creamy white truffle, butter, grana risotto

### ❖ **Cabiette di Rochemolles**

Alpine buckwheat and wild nettle gnocchi baked with Toma Piemontese cheese, sweet onions, butter

### ❖ **Uovo in Raviolo “Maestro Valentino”**

Large egg yolk, ricotta, and spinach raviolo with brown butter and Parmigiano. *Often imitated around the world, this pasta was first created by chefs Nino Bergese “chef of kings, king of chefs” (1904-1977), and Valentino Marcattili at Ristorante San Domenico, to perfectly pair with truffles. Chefs Paul Bartolotta and Juan Urbietta apprenticed under Marcattili while studying in Italy (\$5 supplemental)*



# Un Viaggio in Piemonte

**Traditional Piemontese Meal \$75**

**Celebrate the Arrival of the Prized Alba White Truffles**

Menu items marked with ❖ pair well with white truffles  
*\$55 supplemental per course*  
*\$140 supplemental for three courses*

## **CUSTOMIZE YOUR DINNER**

*Please select one of each:*

### **UN ANTIPASTO**

your small starter appetizer

### **UN PRIMO**

your small pasta course

### **UN SECONDO**

your main course

### **UN DOLCE**

your small dessert



Juan Urbietta, Executive Chef

Elliot Mumpy, Sous Chef

Vegan and vegetarian options available upon request.

\*Eating raw or undercooked meat, poultry, eggs, or seafood may pose a health risk.  
For further information, contact your physician or public health department.

## SECONDI

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### **Grigliata Mista di Carne**

Mixed grill: beef strip loin, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes (**\$5 supplemental**)

### ❖ **Ganassino di Vitello all'Uva**

Veal cheeks-braised with grapes and Arneis wine

### ❖ **Cappone Arrosto con Castagne, Melograno e Funghi**

Roasted capon chicken with chestnuts, mushrooms, pomegranate. *The history of this animal of noble and ancient origins begins a long time ago: Reference to it appears in the writings of Cicero and Pliny. In ancient Rome, it was bred to circumvent the law that forbade raising chickens at home. Capon was pompously served in large banquets of the great Renaissance courts because it was considered food for the noble.*

### **Straccetti di Salmone in Carpione**

Sautéed salmon cutlets in white wine vinegar sauce. *In Italy, the origin of carpione probably dates to the Middle Ages, or even to ancient Rome, as a result of the need to preserve food in vinegar when refrigerators didn't exist. Common in peasant cooking, its popularity spread among the bourgeoisie by means of country women who served in more affluent city families.*

### ❖ **Filetto con Salsa al Barbera**

Roasted filet of beef with Barbera wine sauce and porcini mushroom ragu (**\$10 supplemental**)

## DOLCI

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### **Bonet**

Traditional chocolate and amaretti flan. *There is historical evidence that the first recipes of bonet began to circulate as early as the 1200s. The original bonet of Monferrato did not contain chocolate, but the modern version of the Langhe features new world ingredients like chocolate and rum.*

### **Crema allo Zabaione con Lingue di Gatto**

Chilled marsala cream with Piemontese sugar cookies

### **Semifreddo alla Nocciola**

Frozen Piemontese IGP hazelnut mousse with warm chocolate sauce. *Research has shown that the hazelnut tree was already present in Piemonte from the time of ancient Rome. In 1806, following the war against England, Napoleon imposed a freeze on imports from that country, including cocoa, making it practically unobtainable at intolerable prices. Pastry chefs in Turin began to mix what little cocoa they had with the cheaper hazelnut and the famous gianduja (Nutella) was born. True Piemonte IGP hazelnuts are considered the best in the world.*

### **Panna cotta**

Chilled milk custard with fresh berries

### **Classico tiramisu' del Ristorante dal 1993**

Our signature version of this classic dessert of layered mascarpone mousse, Savoiardi cookies, espresso, cocoa

# ALBA WHITE TRUFFLES

*Tuber Magnatum Pico*

The rare “white diamonds” of the culinary world are here!

Ristorante Bartolotta dal 1993 has been a staple for white truffles in Milwaukee for nearly 30 years, a tradition that continues this year. Our white truffles, sourced by world-renowned URBANI TARTUFI, are flown in directly from Piemonte, Italy and on to our tables within a day or two of their harvest to guarantee freshness at their fullest expression. With the arrival of the crisp winter air, their inebriating aroma develops almost magically deep in the foggy hills of the Piemonte countryside, the same aroma that has seduced kings and nobility from time immemorial. What begins with the secretive truffle hunt in the forests of Alba culminates at your table in a glorious and tantalizing experience that arouses the senses. Ask your server about adding a shaving of  
Alba white truffles to your meal.



**Let us take you to Piemonte today,** we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps.

## **Journeys begin:**

**Piemonte**

Lombardia

Umbria

“I Classici del Ristorante”

**November 17**

January 5

February 2

March 2

