

## ANTIPASTI

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### **Insalata Mista**

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

### **Salumi Misti con Gnocco Fritto**

Shaved Parma Prosciutto, culatello di Zibello DOP, mortadella with fried gnocco fritto. *Culatello ham is essentially a center-cut prosciutto. The area of production is very small which makes it both very exclusive and expensive. Culatello is mentioned for the first time in a document of the Municipality of Parma of 1735. Culatello di Zibello is also part of the Slow Food Presidium of Emilia Romagna, it is produced from November to January and aged for at least 18 months. (\$4 supplemental)*

### **❖ Zuppa di Sedano e Carciofi dei Bentivoglio**

Artichoke, celery, and sausage soup with toasted bread. *The Bentivoglio was a powerful family and ruler of Bologna from 1401-1506. Their rule came to an end when the noble family was brought to ruin by Pope Julius II when he expelled them from Bologna. This soup was served at the Bentivoglio table.*

### **❖ Sformato di Parmigiano con Funghi Selvatici**

Parmigiano flan with wild mushrooms (*\$4 supplemental*)

### **Galantina all'Emiliana con Giardiniera**

Chilled roulade of chicken, pork, veal pate with pickled vegetables

## PRIMI

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### **❖ Garganelli alla Panna con Prosciutto e Piselli**

Pasta quills with cream, prosciutto, peas, Parmigiano-Reggiano

### **❖ Tortellini Bolognesi in Brodo di Cappone**

Traditional meat-filled tortellini in capon broth. *Tortellini is the classic pasta of the cities of Bologna and Modena. The first written testimony of tortellini dates back to a document of 1112. This pasta is served in a few traditional preparations. The presentation we offer in this menu was part of the Christmas lunch menu of 1708 for the monks of the monastery of San Michele in Bosco, in Bologna where they ate "tortellini soup."*

### **❖ Cappellacci di Zucca**

Hand-made pumpkin ravioli with butter, sage, ground amaretti cookies

### **❖ Gramigna alla Salsiccia**

Curly short house-made spaghetti with braised pork sausage ragu. *Gramigna is among the great classics of Emilian cuisine and little known outside the region, it appears in almost all the menus of Bolognese trattorias. Chef Urbietta has fond memories of it being served quite often for "staff meal" during his apprenticeship in Emilia-Romagna.*

### **❖ Cannelloni alla Piacentina**

Spinach and ricotta baked cannelloni with bechamel and Parmigiano-Reggiano



# Un Viaggio in Emilia-Romagna

## Traditional Emilia-Romagna Meal \$65 Choose your Culinary Journey

Alba White Truffles (*Tuber magnatum pico*) have arrived!

Menu items marked with ❖ pair well with white truffles.

*\$40 supplemental per course*

*\$100 supplemental for three courses*

### CUSTOMIZE YOUR MEAL

***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 **(\$8 supplemental)**

### **❖ Maiale al Latte**

Pork medallions braised in milk, herbs, lemon zest. *Although it may seem unusual, this is a very traditional preparation of the region. The cuisine of Emilia Romagna has a tendency of braising certain proteins in milk or adding it in recipes where one would not necessarily expect it, often with surprising results.*

### **Capesante al Limone e Zafferano**

Seared scallops with lemon-saffron sauce

### **❖ Rosa di Parma**

Beef tenderloin roulade stuffed with prosciutto and Parmigiano-Reggiano and braised in lambrusco and cream **(\$9 supplemental)**

### **❖ Quaglia allo Spiedino con Indivia Brasata**

Roasted quail with sage, pancetta, braised endive

## DOLCI

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### **Tris di Parmigiano-Reggiano con Frutta e Aceto Balsamico Tradizionale di Modena**

Tasting of Parmigiano-Reggiano: 18, 24 months, and “red cow”, with 25-year balsamic vinegar DOP. *Parmigiano and balsamic vinegar are two of Emilia-Romagna’s gifts to the world. Historic documents show that the Parmigiano produced in the 13th and 14th centuries by Benedictine and Cistercian monks is very similar to today’s Parmigiano, so eating a slice of Parmigiano is like eating a slice of history. Red cow Parmigiano is unique. Around 568A.D, the Barbarian invaders of the Roman Empire brought with them herds of a particular type of cow with a distinctive red wheat-colored coat, which they stole from the plains of southern Russia and Ukraine. Their milk yields a high concentration of casein and proteins which makes for a rich cheese. Red cows are rare, there were only 1,000 heads of “Vacche Rosse” in 1980, but that number has now increased to around 2,300. **(\$4 supplemental)***

### **Torta di Riso Emiliana**

Traditional rice cake baked with candied fruit and almonds

### **Pera Cotta al Lambrusco**

Bosc pear poached in lambrusco wine with mascarpone cream

### **Panna Cotta**

Chilled milk custard with fresh berries

### **Classico Tiramisu’ del Ristorante Bartolotta dal 1993**

Signature dessert of layered mascarpone mousse, espresso soaked savoiardi cookies dusted with dark cocoa

# Un Viaggio in Emilia-Romagna

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



*emilia-romagna*

## **Journey begin:**

<b>Emilia-Romagna</b>	<b>October 20</b>
Piemonte	November 17
Lombardia	January 5
Umbria	February 2
"I Classici del Ristorante"	March 2

*Thank You*  
*to our patrons, our partners, and to our*  
*community for the continued and un-*  
*ending support.*

*Enjoy your trip to Italy.*  
*Buon viaggio e buon appetito!*

*-PB*

RISTORANTE  
PARMA  
dal 1993

