

ANTIPASTI

Minestra Viterbese

Vegetable soup with fresh basil and Grana Padano

A traditional soup from the Tuscia, an area of Northern Lazio, Tuscany, and Umbria. This soup is enriched with semolina during the colder months of the year.

Mazzancolle in cocchio

Prawns baked with tomato, garlic, white wine, lemon, and herbed breadcrumbs (\$5 supplement)

Duo di carciofi della citta eterna, alla Giudia e alla Romana

A duo of Rome's staple artichoke preparations: fried "Jewish-style" and "Roman-style" poached in olive oil with parsley, mint, and garlic

Polpette di lesso con maionese al raffano

Crispy beef and potato meatballs with horseradish mayonnaise

Insalata mista dell'orto

Field greens and fresh vegetables with red wine vinaigrette

PRIMI

Mezze maniche alla carbonara

Short pasta tubes in a creamy egg and Pecorino Romano sauce with crispy guanciale

Tonnarelli "cacio e pepe"

Roman spaghetti with a savory Pecorino Romano and cracked black pepper sauce

Rigatoni al sugo di coda

Pasta tubes with oxtail ragu and Parmigiano-Reggiano

A traditional "quinto quarto" preparation (cooking with offal or less noble cuts of meat) a very popular method of cooking in the Roman Jewish ghetto neighborhoods of Testaccio and Trastevere.

Stracci di Antrodoco

Olive oil cannelloni filled with beef ragu and mozzarella then baked with tomato sauce, butter, and Parmigiano-Reggiano

Fettuccine "paglia e fieno" alla vignarola

Green and yellow (straw and hay) house-made fettuccine pasta with artichokes, fava beans, spring onions, pancetta, and Pecorino Romano



Un Viaggio nel Lazio

Traditional Lazian Dinner \$65

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 or fruit



Juan Urbieta, 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

Saltimbocca alla Romana

Sautéed veal cutlets with sage, prosciutto, and white wine
“Saltimbocca” in Italian means “it jumps in the mouth,” and that’s precisely what this tasty combination of flavors will do with this typical Lazian dish.

Abbacchio alla Romana

Roasted spring lamb scented with rosemary and a savory anchovy-garlic sauce
An “abbacchio” (suckling lamb) has been a Roman springtime delicacy since ancient times, and today this dish is often served for Easter celebrations.

Grigliato misto di Carne

Mixed grill: beef rib-eye, pork ribs, lamb chop and Italian sausage
Garlic-Rosemary roasted potatoes (*\$5 supplement*)

Anatra alle prugne, cumino e semi di sesamo

Duck leg braised in white wine with prunes, toasted cumin, and sesame seeds
An “agrodolce” (sweet and sour) recipe dating back to the Roman Empire, from Apicius “De Re Coquinaria” (on the subject of cooking), the oldest known cookbook written in Latin around the first century AD.

San Pietro con fave e piselli profumato alla mentuccia e basilico

Oven-baked John Dory with spring peas, fava beans and cipollini onions, scented with basil and nepitella (Roman mint)

DOLCI

Crostata di ricotta e visciole “Antica Roma” con semi di sesamo e papavero

Ricotta and sour cherry tart with poppy and sesame seeds

Maritzo Romano con panna o gelato

Traditional Roman brioche filled with whipped cream or gelato

Grattachecca agli agrumi e salvia con confettura di fragole e rabarbaro

Roman lemon-lime granita, sage syrup, and strawberry-rhubarb compote
Grattachecca is a popular refresher sold on the streets of Rome on hot days, usually featuring seasonal fruits, but citrus is the most popular.

Panna cotta

Silky milk custard with fresh berries scented with mint

Classico tiramisu’ del Ristorante Bartolotta dal 1993

Signature dessert of layered whipped mascarpone cream, espresso-soaked savoiardi cookies dusted with dark cocoa

Un Viaggio nel Lazio

Let us take you to Lazio 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:

Lazio	April 29
Campania	May 20
Puglia	June 10
Sardegna	July 1
Calabria	July 22
Friuli-Venezia -Giulia	September 23
Veneto	October 14

Thank You

to our patrons, our partners, and to our community for the continued and unending support.

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

RISTORANTE
BARTOLOTTA

