

## ANTIPASTI

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### **Insalata mista**

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

### **Pamojo di Roncá-Verona**

Potato, zucchini, and bread soup with olive oil, cracked pepper, and aged Piave

### **Zucca in saor alla Chioggiotta**

Sweet and sour roasted acorn squash with pine nuts, raisins, and candied red onions

### **Pestume con salsa di Pomodoro Veronese e ricotta affumicata**

“Fresh salame” with house-made tomato sauce and smoked ricotta.

*“Pestume” or “tastasal” is a mix of ground pork, garlic, and salt. It is the base of the traditional Veronese salame: sopressa. Butchers cook it to determine the proper seasoning before turning it into the popular cured sausage.*

### **Seppioline alla Veneziana con polenta**

Venetian-style cuttlefish stewed with wine, tomatoes, and its ink on polenta

## PRIMI

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### **Tortellini di Valeggio in brodo, I cosiddetti “nodo d’amore”**

Meat-filled fresh pasta in capon broth. *In the town of Valeggio sul Mincio, an old tale recounts that at the end of the 14th century, a soldier of the Visconti troops who had camped nearby with his army, fell in love with a beautiful nymph named Silvia. A great love was born between the two. Hunted by the men who wanted to capture them, the lovers took refuge in the depths of the Mincio river, leaving their pursuers a handkerchief of golden silk, which they had symbolically knotted as a token of their love. From that day on, the girls of the area remember the sweet story of the two lovers by preparing the traditional love knots “nodo d’amore,” which are folded like a handkerchief. Every year in Valeggio, along the Visconti Bridge, the great Love Knot Festival takes place. A themed dinner with more than 3,000 diners, come from all over Europe to taste the tortellini of the legend and attend a parade dressed in medieval costumes.*

### **Bigoli col anara**

House-made thick spaghetti with duck ragu. *In 1604 a pasta maker from Padua, called “Abbondanza,” was granted the patent of a machine of his own invention. Abbondanza produced different types of pasta, but the people adopted the rough spaghetti as their favorite. (\$5 supplemental)*

### **Risotto all’Isolana**

The classic risotto from Isola della Scala with pork, veal, rosemary, and Grana Padano

### **Gnocchi sbatui di malga di Sant’Ana Alfaedo allo zenzero e cannella**

Traditional gnocchi from the Lessinia mountains with melted butter, ginger, cinnamon, Monte Veronese cheese, and smoked ricotta. *Malghe are traditional dairy posts of the Lessinia mountains. The batter for gnocchi is traditionally beaten by hand and uses the freshest ingredients from the malga like “fioretta” liquid ricotta, milk, and butter.*

### **Spaghetti al nero con schie della laguna, granseola e capesante**

House-made squid ink spaghetti with cherry tomatoes, baby shrimp, scallops, and spider crab *(\$7 supplemental)*



# Un Viaggio in Veneto

## **Traditional Venetian Meal \$65**

### CUSTOMIZE YOUR MEAL

YOUR CHOICE

*Please Select one of each:*

ANTIPASTO

your small starter appetizer

PRIMO

your small pasta course

SECONDO

your main course

DOLCE

your small dessert



Juan Urbieta, Executive Chef  
Elliot Mumpy, Sous Chef  
Anthony Troisi, 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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### **Tagliata di manzo con rucola e scaglie di parmigiano**

Beef strip steak with arugula, shaved Parmigiano-Reggiano, and olive oil  
(\$8 supplemental)

### **Coscia di faraona con tardivo al forno e salsa peverada**

Roasted Guinea hen with traditional peverada sauce. *Peverada* was the ancient sauce prepared by Venetian nobles to accompany game and fowl like hare and pheasant. In contrast, peasants were forbidden to hunt, so they used the sauce for rabbit and guinea fowl. *Pevarada* (peppery), appears to have originated in the Longobardo Middle Ages. At a banquet in Verona, Rosamund, Queen of the Lombards c. 572, was forced by her cruel husband, King Alboin, to drink from the skull of her father. She fell into such a state of depression, losing all appetite. A royal cook “healed” her with the bold flavor of a peppery sauce.

### **Costine di maiale affumicate al ginepro con crauti e polenta alla Bellunese**

Juniper-smoked pork ribs with sauerkraut and polenta

### **Petto d’anatra al recioto e miele**

Seared duck breast with honey and recioto wine glaze

### **Capesante alla Veneziana**

Pan-seared scallops with wine, lemon, garlic, and parsley (\$7 supplemental)

## DOLCI

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### **Pinza Vicentina**

Rustic polenta and dry fruit cake with whipped crème fraîche. *In Italian folklore, the Befana is an old lady, a sort of a good witch that delivers gifts to children on the evening of the Epiphany, January 5. In many towns of Veneto, the Befana effigy is burned at the traditional bonfire with the silhouette of the old woman. People eat pinza, drink mulled wine, and sing popular nursery rhymes. The elders claim that depending on the direction the wind carries the smoke, it will be an indication of how the next harvest will be: if the smoke goes southwest it announces rains and therefore an abundant harvest, but if the wind carries them to the northeast, the weather will be dry with arid soils and poor harvests.*

### **Sugolo di mosto d’uva**

Concord grape pudding with toasted meringue. *Fall is the season for this traditional pudding of ancient origins in peasant life. It’s usually prepared during the harvest using grape wines, sugar, and flour.*

### **Crema zabaione al passito “I Capitelli” di Roberto e Tommaso Anselmi**

Passito wine custard with crumbled sbrisolona and shaved chocolate.

*Legendary winemaker, Roberto Anselmi, is an old friend of Chef Paul Bartolotta.*

*In particular, Anselmi’s dessert wine “I Capitelli” is one of the best passitos in Italy.*

(\$4 supplemental)

### **Panna Cotta**

Chilled milk custard with fresh berries

### **Classico tiramisù del Ristorante Bartolotta dal 1993**

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

# Un Viaggio in Veneto

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



*Veneto*

**Journeys begin:**

**Veneto      October 28**

**Piemonte      November 18**

*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  
BARTOLOTTA

