

ANTIPASTI

Insalata Mista

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

❖ **Minestra di Riso, Patate e Lenticchie**

Countryside lentil, rice, and potato soup with extra virgin olive oil and cracked black pepper. *This popular Umbrian soup is made with two of the region's staple ingredients: lentils, which were the legumes of philosophers and legionaries in ancient Greece and Rome, and rice, which symbolizes prosperity and happiness.*

❖ **Strapazzata al Tartufo di Stagione**

Truffled scrambled eggs with grilled bread

Torta al Testo

Traditional griddled flatbread stuffed prosciutto and arugula. *This preparation was already widespread in ancient Rome, where the brick tiles on which the flatbreads were cooked were known by the Latin name "textum." The diffusion of the Umbrian torta al testo, however, is a cultural legacy of the Byzantine era.*

❖ **Crespella Ripiena di Formaggio al Forno con Besciamella Tartufata**

Baked cheese crepe with bechamel

PRIMI

❖ **Umbricelli ai Pomodorini Freschi**

Hand-rolled Umbrian spaghetti with cherry tomatoes and pecorino. *This rustic spaghetti is a traditional pasta of the province of Perugia and the municipality of Orvieto. The name umbricelli comes from the Perugian dialect word "umbrico" (earthworm).*

❖ **Tortelli di Fagiolina del Trasimeno con Vongole e Prezzemolo**

House-made pasta filled with Umbrian black-eyed peas and sautéed clams

❖ **Pappardelle con Ragù di Fagiano**

Hand-cut wide ribbon pasta with pheasant ragù **(\$4 supplemental)**

❖ **Penne alla Nursina**

Penne pasta with a creamy Italian sausage ragù, sweet butter, ewe's milk pecorino and Parmigiano-Reggiano cheese sauce. *Curiously, there are two versions of "pasta alla norcina," one made with black truffles and this one. Originally, this pasta was made with ricotta, the substitution with cream is a more recent version. Umbria is famous for its butchers "norcini," hence the name. This is perhaps the most common pasta found in Umbrian trattorias.*

❖ **Tagliatelle ai Funghi Porcini "Villa Roncali"**

Handcrafted wide ribbon pasta with wild-harvested Porcini mushrooms.

*Inspired by a favorite restaurant of Chef Paul Bartolotta in Foligno. **(\$5 supplemental)***



Un Viaggio in Umbria

Traditional Umbrian Dinner \$75

Celebrate the arrival of the prized Black Truffles

Menu items marked with ❖ pair well with black truffles

\$35 supplemental per course

\$75 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
Chris Cotter, 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

❖ **Grigliata Mista di Carne**

Mixed grill: beef strip loin, pork ribs, lamb chop and Italian sausage, garlic-rosemary roasted potatoes (**\$7 supplemental**)

❖ **Guanciale di Manzo all'Grechetto con Salsa Verde**

Beef cheeks braised in white wine with parsley sauce

❖ **Coregone in Porchetta**

Sautéed freshwater white fish scented with garlic, rosemary, and wild fennel.

Umbria is a land-locked region and consumption of lake fish is much more common than seafood. This preparation alludes to one of Umbria's most priced traditional dishes "porchetta," which is typically scented with garlic and fennel.

❖ **Tagliata d'Agnello al Tartufo, Pecorino di Fossa e Perle di Cannara**

Seared lamb loin with truffled cave-aged pecorino cheese sauce and crispy red onions (**\$7 supplemental**)

❖ **Involentino alla Perugina con Lenticchie di Castelluccio**

Sautéed beef cutlet filled with turkey, pork, and prosciutto on braised Castelluccio lentils

DOLCI

Crescionda Spoletina

Chocolate baked custard with ground amaretti and Savoiardis cookies, vanilla crème anglaise. *This traditional Umbrian cake hails from the town of Spoleto. Crescionda has its roots in the Middle Ages. An ancient version, in addition to chocolate, included the use of chicken broth, breadcrumbs, and pecorino cheese.*

Ciaramicola

Traditional Easter cake with whipped meringue. *The red color (alchermes liqueur) in the cake is said to represent the blood of Christ while the white signifies the rebirth of hope in the resurrection. According to an old document, in 1431 in the town of Gubbio, the camerlengo allocated a large sum to offer "ciaramigola" to all citizens on the occasion of the feast of Sant'Ubaldo on 15 May. During Easter, the red is said to represent the blood of Christ, and the white signifies the rebirth of hope in the resurrection.*

Budino di Caramello

Sea salt-caramel pudding with dark chocolate ganache

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean crème anglaise

Classico Tiramisu' di Ristorante Bartolotta dal 1993

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

Un Viaggio in Umbria

Let us take you to Umbria 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:

Umbria	March 13
Emilia-Romagna	April 17
Abruzzo	May 22
Puglia	June 26
Sicilia	July 31
Friuli Venezia Giulia	September 4
Toscana	October 9
Trentino Alto-Adige	November 6
Piemonte	December 4

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
TOLOTTA
dal 1993

