

## ANTIPASTI

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### **Insalata mista**

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

### **Frico Friulano di Patate**

Traditional potato, caramelized onion, and Montasio cheese pancake. *The first records of a soft cheese pancake in Friuli dates back to the mid-fifteenth century. “Maestro Martino,” a gourmand that could be considered the first ever “celebrity chef” used to prepare the “Caso in Patellecte” a recipe that was also written in his cookbook “De arte coquinaria” c. 1465.*

### **Jota Istriana**

Fermented cabbage soup with potatoes, Cragno sausage, and borlotti beans, scented with caraway, cumin, and bay leaf. *The Roman villages in the Istrian Peninsula during the time of Emperor Carlo Magno c. 800 knew how to preserve cabbage and cook with it extensively. The addition of potatoes came later after the discovery of the Americas. This soup is also popular in the upper Adriatic, including Slovenia and Croatia.*

### **Insalata di Granzievola alle Erbe**

Spider crab salad with lemon and fine herb mayonnaise (**\$5 supplemental**)

### **Toc'in Braide con Salsiccia e Porcini**

Creamy and toasted polenta with Friulian cheese fonduta, pork sausage, and porcini mushrooms

## PRIMI

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### **Gnocchi di Susine con Burro Fuso e Pane Gratugiato, Canella e Zucchero**

Potato gnocchi stuffed with plum. Served with butter, cinnamon, and toasted breadcrumbs. *This dish of Bohemian roots dates back to a time when Friuli was under Austro-Hungarian rule. The original recipe involved the use of dried apricots, but changed over time due to the abundance of plums in the area, especially along the Slovenian border.*

### **Orzotto mantecato con Zucca, Finferli e Mandorle Tostate**

Creamy pearled barley whipped with roasted butternut squash, chanterelle mushrooms, and almonds (**\$4 supplemental**)

### **Spaghetti con Sardoni alla Barcolana**

Spaghetti with sautéed garlic, cherry tomatoes, parsley, capers, anchovy, olive oil. *In the upper Adriatic, fishermen from the coastal town of Barcola, bring a highly prized anchovy locally known as “Sardoni”. The name of this pasta dish is also linked to the famous sailing regatta (barcolana) that takes place every year in Trieste, one of the largest and most popular in the Mediterranean.*

### **Fusi Istriani con Sugo di Gallina**

Hand-made pasta quills with white wine-braised chicken ragù scented with rosemary and marjoram

### **Blecs di Rapa Rossa alla Crema di Formaggio Jamar,**

### **Semi di Papavero e San Daniele DOP**

House-made “rags” of beet pasta with Friulian Jamar cheese sauce, San Daniele prosciutto, and poppy seeds. *Jamar is a rare cave-aged Friulian cheese. The name “Jamar” (jama in Slovenian) comes from the limestone caves of the Karst plateau (Italy and Slovenia).*



# Un Viaggio in Friuli - Venezia Giulia

## Traditional Friulian Cuisine \$75

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  
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

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### **Grigliata Mista di Carne**

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

### **Rombo alla Graisana**

Oven-baked Mediterranean turbot with braised cabbage and charred garlic and vinegar sauce. *One of Italy's simplest and most unique fish soups originates from the town of Grado. The island's population traces its roots to the ancient city of Aquileia, a Roman city founded in 181 BC. The original recipe does not contain tomatoes from the new world. Instead, the use of wine vinegar, a common ingredient in Roman recipes, hints of its ancient origins. (\$15 supplemental)*

### **Gulasch Triestino**

Braised beef in red wine, onions, and Hungarian paprika. *A dish of nomadic shepherds of the Hungarian prairie, called Gulyás. They brought cattle to the markets of Moravia, Vienna, Nuremberg, and Venice. Paprika was not an original ingredient, it was added at the end of the nineteenth century. The dish began to spread to the surrounding countries, ending up on the tables of noble families.*

### **Seppie in Umido con Biete e Polenta**

Braised Mediterranean cuttlefish with polenta and chard

### **Cotto Caldo in Crosta di Pane con Senape e Kren**

Traditional Triestine "Praga" hot ham baked in a crust with mustard and horseradish. *The history of Trieste cooked ham is linked to Central European influences and the art of charcuterie, which was perfected in Trieste starting in the 19<sup>th</sup> century.*

## DOLCI

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### **Gubana delle Valli del Natisone**

Traditional Friulian cake filled with nuts, cocoa, and ground cookies scented with grappa. *Peasants high up in the mountains prepared this dessert for the local festivities with whatever humble ingredients they had available such as dry fruits, milk, honey and grappa. Gubana is considered a symbol of prosperity and good omen for the people of the Natisone Valleys.*

### **Crema di Limone "Costa d'Amalfi"**

Chilled lemon custard with toasted meringue and blueberry compote

### **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' del Ristorante Bartolotta dal 1993**

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

# Un Viaggio in Friuli-Venezia Giulia

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



*Friuli-Venezia Giulia*

## **Journey begin:**

<b>Friuli-Venezia Giulia</b>	<b>September 4</b>
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 un-  
ending support.  
*Enjoy your trip to Italy.  
Buon viaggio e buon appetito!*  
-PB

RISTORANTE  
BARTOLOTTA

