

ANTIPASTI

Insalata Mista

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

Polenta e Schie della Laguna Veneziana

Venetian-style sautéed tiny, sweet shrimp with oven-baked polenta

Carpaccio di Manzo “Arrigo Cipriani”

Thinly shaved beef with capers and Venetian “barman’s” aioli. *The original recipe of beef carpaccio from Harry’s Bar in Venice. Invented in 1950, legend has it, this was the creation of the affable restaurateur Arrigo Cipriani to please Countess Amalia Nani Mocenigo. The colors of the dish resembled Vittorio Carpaccio’s paintings, and so it was named, an antipasto known worldwide.*

Moeca fritta alla Veneziana con Melanzane, Pomodoro e Basilico

Fried Venetian-style soft-shell crab with eggplant, mozzarella, tomato, basil

Fegato alla Veneziana all’Antica

Sautéed Venetian veal liver with caramelized onions, roasted figs, sage. *Venetian-style liver has a very ancient history dating back to Roman times. In fact, “fegato”, the Italian word for liver, derives from the Latin “ficatum” (“figs” in Italian) because the Romans used to cook it with figs to tame the strong flavor of liver. Figs were then replaced by onions over time.*

PRIMI

Spaghetti al Nero in Guazzeto di Calamari

House-made squid ink spaghetti with calamari, garlic, tomato, white wine, parsley

Bigoli con l’Anatra

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.*

Tagliolini alla Granseola

Hand-made thin ribbon pasta with spider crab, tomato, cream, white wine
(\$5 supplemental)

Risi e Bisi

Classic Vialone Nano risotto with peas, Parmigiano-Reggiano, and thinly sliced pancetta. *Rice cultivation in the area began with a resolution in 1527 by The Council of Ten and the highest authorities of the Republic of Venice. Rice and peas became a symbolic dish for the Venetians, it was the main course featured in banquets given by the chief magistrate of Venice. This risotto can be found in practically every restaurant in Venice.*

Risotto ai Frutti di Mare

Vialone Nano rice whipped with shrimp, scallops, clams, mussels
(\$5 supplemental)



Un Viaggio in Italia

La Cucina Veneziana

Traditional Venetian Cuisine \$75

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 Urbieta, Executive Chef
Elliot Mumpy, Sous Chef
Ben Smalley, Sous Chef

The  **Bartolotta** Restaurants
1993 **30TH ANNIVERSARY** 2023

**THANK YOU FOR 30 YEARS
AND SHARING YOUR
LIFE MOMENTS WITH US!**

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 (**\$5 supplemental**)

Capesante alla Veneziana

Pan-seared scallops with wine, lemon, garlic, parsley

Castradina

Smoked lamb stew with onions, savoy cabbage and rosemary. *The castradina dish is a tribute to the Dalmatians. During the bubonic plague that devastated Europe in 1630, Venice was almost totally isolated. The only ones who dared to challenge the disease were the Dalmatians, who continued to supply the city by transporting smoked mutton on luggers. The meats arrived above all from the Balkans and landed in “Riva degli Schiavoni,” the monumental waterfront of Venice, so called because “Sclavonia” was the name of the whole coastal strip of Dalmatia, Bosnia, Albania. Once a year dried meats were replaced with fresh ones and the provisions were divided between the population and the poor. This took place in anticipation of the Salute festival. To this day, castradina is served during such Venetian festival, November 21.*

Sampiero alla Carlina con Tortino di Radicchio e Patate

Sautéed John Dory with capers, pickled gherkins, tomatoes. *Giuseppe Cipriani opened the renowned Harry’s Bar of Lido Venezia in the 1950s. His daughter Carla who was considered “the best cook in the family,” created a dish that bears her name, and would become a staple of the restaurant.*

Manzo all’Amarone con Spezie dall’Oriente “Marcus Polus Venetus”

Beef stew braised in Amarone wine sauce with exotic spices and potato purée (**\$5 supplemental**). *The spices in this beef stew showcase the culinary influence that resulted from the expedition of Marco Polo from 1271-1295. The Silk Road trade route connected Venice to Asia, and as a result, the use of these spices has remained, distinguishing the culinary flavor in the Northeastern region of Italy.*

DOLCI

Fugassa Veneziana

Venetian sweet “focaccia” filled with vanilla pastry cream

Sgroppino al Limone

A refreshing, palate-cleansing Venetian digestivo of lemon sorbet, Prosecco, vodka, cream

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean crème Anglaise

Budino di Mou Salato

Chilled sea salt caramel pudding with dark chocolate ganache

Classico tiramisù’ del Ristorante Bartolotta dal 1993

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

Un Viaggio in Italia

Let us take you to Venezia, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps. We now invite you on a culinary journey through some of the best food cities in Italy.

La Cucina Veneziana

Journeys begin:

Venezia

Napoli

Palermo

Bologna

Firenze

Torino

June 15

July 20

August 24

September 21

October 26

November 30

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

