

ANTIPASTI

Insalata Mista

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

❖ **Puntarelle di Campo de'Fiori alle Alici**

Traditional Roman chicory salad with the classic anchovy vinaigrette. *Puntarelle with anchovy sauce is the Roman salad par excellence. During this time of the year, the markets of Rome fill with the Catalogna chicory (Cichorium Intybus), a green that Romans love so dearly. As the Italian saying goes "piu semplice, non si puo" (simpler is impossible) Our puntarella is flown in directly from Italy as it is not available in the US.*

❖ **Minestra di Ceci e Castagne con Crostini**

Chestnut and chickpea soup with olive oil and black pepper crostino

❖ **Animelle Fritti d'Agnello alla Romana**

Roman-style fried lamb sweetbreads with porcini mushrooms

❖ **Torta Salata Laziale di Carciofi e Ricotta di Pecora**

Savory artichoke, zucchini, ricotta tart. *The first form of a stuffed pastry in Italy began in the 13th century. In the Middle Ages the outer crust was usually hard and was not edible. Bartolomeo Scappi, the greatest Italian chef of the Renaissance, published his cookbook in 1570 with several local recipes of savory tarts. Arguably the most beloved vegetable of the Romans is the "Romanesco del Lazio IGP" artichokes. Ancient wall paintings found inside tombs of the Etruscan necropolis in Tarquinia depict the importance of artichokes in the local diet since time immemorial.*

PRIMI

❖ **Tonnarelli Cacio e Pepe**

Roman spaghetti with a savory pecorino-black pepper cream. *This is one of the oldest recipes of Roman cuisine, as farmers and shepherds carried dried spaghetti, cheese, and pepper in their bags during their travels. A simple on-the-go meal that became a staple of Roman and Italian cuisine.*

❖ **Bucatini all'Amatriciana**

Thick hollow spaghetti with crispy guanciale, tomato, Pecorino Romano

Risotto alla Crema di Scampi

Creamy carnaroli rice whipped with deep-sea langoustines, white wine, tomato, fresh herbs, extra virgin olive oil (**\$5 supplemental**)

❖ **Pizzicotti alla Reatina**

Rieti-style "pinched" leavened pasta with tomato sauce, basil, Pecorino Romano. *This pasta is also jokingly known as cecamariti ("husband blinder"). According to popular folklore, it was prepared by housewives to amaze and "blind" their husbands with the goodness of this pasta, so the men "would no longer notice any shortcomings in their wives or in their domestic life." Cecamariti are served in many trattorias of Lazio and neighboring Umbria.*

❖ **Fettuccine alla Papalina coi Piselli**

"Pope-style" ribbon pasta with creamy eggs, ham, peas and pecorino. *This pasta dish was created by a Roman innkeeper for Cardinal Eugenio Pacelli, later Pope Pius XII, who requested a "lighter" version of the popular pasta carbonara. The recipe was also adopted by the innkeepers of Castel Gandolfo, the location of the "Apostolic Palace of Castel Gandolfo," a summer residence and vacation retreat for the pope.*



Un Viaggio nel Lazio

Traditional Lazian 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**)

❖ **Petto di Pollo alla Romana**

Free-range chicken breast with braised sweet peppers, tomato, fresh herbs

❖ **Saltimbocca di Vitello**

Sautéed veal cutlet with sage, prosciutto, white wine. *“Saltimbocca” in Italian means “it jumps in the mouth,” or an “explosion of flavors.” Although many food writers believe it originated in the northern city of Brescia, saltimbocca is nowadays widely considered as a staple Roman dish with an overwhelming popularity in the eternal city.*

❖ **San Pietro con Salsa di Capperi**

Poached John Dory with capers, lemon, tomato, arugula

❖ **Manzo Garofolato con Verza al Finocchietto**

Beef Tenderloin braised in tomato, garlic, red wine, cloves, nutmeg, marjoram. *This is among the rare dishes of Roman cuisine that reveals its aristocratic origins. Highlighted by the once-expensive clove, a spice well-known to the ancient Romans. Clove used to be a part of precious gifts among royalty like the one Emperor Constantine made to Pope Sylvester in the 4th century. A.D. (**\$9 supplemental**)*

DOLCI

Mousse di Ricotta con Visciole

Ewe's milk ricotta mousse with preserved Italian cherries

Bomba Fritta alla Gianduia

Fried Roman donut filled with chocolate-hazelnut cream

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 dal 1993

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

Lazio

Viterbo ○ Rieti
○ Roma
○ Latina

Journeys begin:

Lazio	February 5
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
BARTOLOTTA
dal 1870

