

ANTIPASTI

Insalata Mista

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

❖ **Salumi della Norcineria con Brustengo di Gubbio**

Prosciutto and guanciale di Norcia with goat cheese and fried dough. *The art of pork curing has always been at the center of Norcia's gastronomic tradition. The term "norcino" (one who specializes in the techniques of processing and maturing of meat) was born in the XII century, almost a thousand years ago. Pork conservation has been practiced in this area since the time of the Sabines (people who inhabited the ancient Italian Peninsula before the founding of Rome).*

❖ **Uovo su Crema di Patate e Tartufo**

Fried soft egg with truffled potato velouté

Paté di Pesce Persico con Insalatina di Fiori ed Erbe Spontanee

Olive oil-whipped perch paté on crostini with herb salad and black truffle-sherry vinaigrette. *Umbria is a landlocked region with a great fishing lake: Lago di Trasimeno. Since the time of the Etruscans, lake fish have been preserved by whipping with olive oil. It is nowadays a delicacy found in many trattorie along the shores of the Trasimeno.*

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

Baked cheese crepe with bechamel and black truffle sauce **(\$5 supplement)**

PRIMI

❖ **Penne alla Norcina all'Antica**

Penne pasta with pork sausage, white wine, ricotta, black truffles (not included). *The harshness of winter, the difficult agriculture, and the distance from the main routes that connect Umbria with other regions. This isolation has always pushed the local populations to grow, raise, and consume their own products. One example is this pasta that combines locally made sausages, ricotta, and truffles.*

❖ **Ravioli di Pecorino con Crema al Laticello e Zafferano di Cascia**

House-made Pecorino cheese ravioli, saffron, buttermilk cream

❖ **Cirirole alla Ternana**

Hand-made Umbrian long pasta with tomato sauce, chili, pecorino, parsley, olive oil

Maltagliati con I Ceci

Fresh pasta ribbons with rosemary-scented chickpea soup

❖ **Gnocchi alla Collescipolana**

Hand-rolled bread gnocchi with tomato, borlotti bean, pork ragu. *A classic winter Umbrian pasta, this is a recipe that has roots in peasant cooking. For the poor, it was meant as a single dish that had to satisfy the needs of a complete meal.*



Un Viaggio in Umbria

Traditional Umbrian Dinner \$75

Add Umbrian Black Truffles (Winter Truffles) to your meal!

Menu items marked with ❖ pair well with black truffles
\$30 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
Ben Smalley, 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, Italian sausage, garlic-rosemary roasted potatoes (**\$5 supplemental**)

❖ **Filetto al Sagrantino su Cicoria Brasata e Polenta di Roveja**

Pan-seared pork tenderloin with Sagrantino wine, raisins, pine nuts, and traditional Umbrian wild pea polenta. *The Umbrian wild pea or roveja, was first cultivated by Neolithic people living on a plain in the Sibillini mountains. It is believed by some researchers to be an ancestor of the common pea. In past centuries, roveja was a staple in the diet of the herders and farmers who lived in the mountains. In ancient Rome, it was used to make “puls” a sort of porridge. Roveja was still consumed in the Middle Ages but was forgotten over time. More recently a few local producers have revived this ancient but rare legume.*

❖ **Fricco all'Eugubina**

Umbrian stew of chicken, lamb, and rabbit “Gubbio-style” braised in wine, tomato, garlic, rosemary, sage, bay leaf, juniper

❖ **Luccio al Grechetto**

Sautéed northern pike with asparagus, basil, Grechetto wine sauce

❖ **Torello alla Perugina**

Roasted beef top round carpaccio with anchovy-caper sauce. *This is a local dish of Perugia. It is the staple of Ristorante “La Rosetta,” a member of “Ristorante Buon Ricordo,” a guide that promotes staple cuisine throughout Italy with their hand-painted terracotta plates.*

DOLCI

Crescionda Spoletina

Chocolate-amaretti custard cake with crème Anglaise. *This traditional cake hails from the medieval town of Spoleto but it is popular all over Umbria.*

Salame del Re

Cake roll-filled with chocolate pastry cream and strawberry preserves. *The name “Salame del Re” begin appearing in documents dating back to 1700, when this dessert traditional of the Aniene Valley near Rome, was produced exclusively for the nobles. Other scholars believe that it was first made in Umbria and then spread to neighboring Tuscany.*

Gelato alla Liquirizia con Composta di Rabarbaro e Lampone

House-made licorice gelato with rhubarb and raspberry compote

Panna Cotta

Chilled milk custard with fresh berries

Classico Tiramisu' di Ristorante Bartolotta dal 1993

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

UMBRIAN BLACK TRUFFLES

(WINTER TRUFFLES)

Tuber Melanosporum Vitt

The rare “black diamonds” of
the culinary world are here!

Ristorante Bartolotta dal 1993 has been a staple for black truffles in Milwaukee for nearly 30 years, a tradition that continues this year. Our black truffles, sourced by world-renowned URBANI TARTUFI, are flown in directly from the Italian regions of Tuscany, Marche, Umbria, and Molise and on to our tables within a day or two of their harvest to guarantee freshness at their fullest expression. With the arrival of the crisp winter air, their inebriating aroma develops almost magically deep in the woodlands of the Italian countryside, the same aroma that has seduced kings and nobility from time immemorial. What begins with the secretive truffle hunt culminates at your table in a glorious and tantalizing experience that arouses the senses. Ask your server about adding a shaving of Umbrian black truffles to your meal.



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.

