



Un Viaggio in Liguria

Traditional Ligurian Meal 59

CUSTOMIZE YOUR MEAL

YOUR CHOICE

Please Select one of each:

ANTIPASTO

your small starter appetizer

PRIMO

your small pasta course

SECONDO

your main course

DOLCE

your small dessert or fruit



Juan Urbieta, Executive Chef

Elliot Mumpy, 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.

ANTIPASTI

Guazzetto di vongole veraci e muscoli

Sautéed tiny clams and mussels in a garlic, tomato-white wine sauce with fresh peperoncino, parsley, and oregano

Insalata tiepida di mare

Warm seafood salad of shrimp, scallops, calamari, tiny clams, mussels, Taggiasche olives, potatoes, extra virgin olive oil, lemon
4 supplemental

Insalata mista dell'orto

Crisp salad of arugula, radicchio, endive with freshly shaved garden vegetables, extra virgin olive oil, and red wine vinegar

Minestrone al pesto di Levante

Rustic summer vegetable soup with Levante-style basil pesto

Antipasto misto alla Riviera Ligure

“Farinata” rosemary scented chickpea-olive oil pancake, “Cucculli” Dover sole and crab fritters, “Fiori Fritti” fried zucchini blossoms filled with mozzarella di bufala

PRIMI

Ravioli di sogliola e ricotta al timo limone

Dover sole-ricotta ravioli with sea scallops glazed in lemon-thyme white wine butter sauce

Trofie al pesto di Camogli con patate e fagiolini

Traditional Ligurian twist shaped pasta with Camogli-style basil pesto, “prescinseua” housemade clabber cream, potatoes, and string beans

Pansotti al prebuggiun con salsa di noci e crema ai pinoli

Handcrafted classic Ligurian ravioli filled with ricotta and borage greens with walnut sauce and pinenut cream

Pennette con scorfanetto, vino rosso e olive taggiasche

Penne pasta with sauteed rockfish, tomato, red wine and Ligurian olives

Trenette all'Ammiraglia

Admiral-style linguine pasta with clams, mussels, wild pink shrimp, scallops, and calamari with garlic, white wine, and pomini tomatoes
4 supplemental

SECONDI

Buridda Genovese

Genoa-style seafood stew with shrimp, scallop, calamari, clams, and mussels in a spicy tomato-white wine broth

4 supplemental

Coniglio alla Ponentina

Ponente-style slow cooked rabbit with stewed sweet onions, bell peppers, potatoes, Taggiasche olives, basil, sage, and rosemary

Grigliata mista di carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes

4 supplemental

Merluzzo al Vermentino con carciofi e maggiorana

Sautéed line-caught cod glazed in Vermentino with thinly sliced artichokes, pomini tomatoes, and fresh marjoram

Coscia di faraona con tocco di porcini e patate

Wood-roasted guinea hen legs, sautéed porcini mushrooms and roasted potatoes scented with garlic, sage, and rosemary

DOLCI

Torta Ligure all'olio di oliva e limone con gelato alla salvia

Ligurian lemon-olive oil cake with lemon curd and fresh sage gelato

Spuma al miele di acacia e pinoli con albicocche

Acacia honey and pinenut mousse with summer apricot sauce

Fragole al basilico con sorbetto al limone

Summer strawberry salad scented with basil and lemon sorbetto

Panna Cotta

Silky milk custard with fresh berries scented with garden mint

Classico tiramisu' del Ristorante Bartolotta dal 1993

Signature dessert of layered whipped mascarpone cream, espresso soaked Savoiardi cookies dusted with dark cocoa