

R I S T O R A N T E

Bartolotta

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Dinner Menu

Please select from the following menu for your private dinner party.

Salads

Priced per guest | Please select up to 2

Caesar | crisp romaine hearts tossed with our anchovy-romano dressing, grana padana and toasted croutons | 9

House Salad | field greens, tomatoes, fennel, radishes, red onion and cucumbers with red wine vinaigrette | 8

Pomodoro | tomatoes, red onion, arugula, and gorgonzola drizzled with aged balsamic and olive oil | 10

Main Course

Priced per guest | Please select up to 3

Garganelli | pasta quills tossed with cream, prosciutto, peas and grana padana | 27

Eggplant Rigatoni | pasta tubes tossed with San Marzano tomato sauce, eggplant, mozzarella, and basil | 23

Beef Filet | oak-fired 8oz filet with pureed potatoes, carrots, rapini and Umbrian black truffle sauce | 40

Chicken | Tuscan brick style chicken with brussel sprouts, potato puree and a white wine pan sauce | 27

Salmon | grilled Atlantic salmon with pureed potatoes, spinach and Ligurian Taggiasca olive sauce | 27

Dessert

Priced per guest | Please select up to 2

Gelati | one scoop of house-made gelato | 7

Flourless Chocolate Cake | dark chocolate cake, crème fraiche, and Amarena cherries | 8

Tiramisu | layered whipped marscapone, espresso, Savoiardi cookies, and dark cocoa | 8

Biscotti and Dessert Wine | house-made toasted almond biscotti with a glass of sweet Tuscan dessert wine | 15

All menu items and prices are subject to change without notice