

ANTIPASTI

Insalata mista

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

Acquacotta Maremmana

Tuscan peasant tomato-bread soup with egg and pecorino. *Traditional of Maremma, “cooked water” was the “soup of the poor.” Hungry coal miners and shepherds of the area would boil tomatoes with any vegetables they had on hand; wild herbs, stale bread, and whenever possible, eggs.*

“Tonno del Chianti” con cipolla rossa di Certaldo e fagioli sgranati

Slow-roasted pork loin with juniper and rosemary; Served with red onions and Tuscan white beans. *This old recipe was rediscovered by Dario Cecchini, the famous butcher of Panzano. A local elder told him how his father, who was a butcher, cooked his pork in wine with herbs and spices, then kept it in olive oil. The preserved pork resembled tuna that was made in the Chianti hills, far from the ocean.*

Tagliere di salumi tipici con crostini neri al vinsanto e salvia fritta

Assortment of Tuscan cured meats, vinsanto-chicken liver crostini and fried sage

Triglia di scoglio alla Viareggina

Mediterranean red mullet baked with cherry tomatoes, garlic, and parsley

(\$4 supplemental)

PRIMI

Pici Senesi a piacere

Hand-rolled thick spaghetti. Choose one of these traditional sauces:

All’aglione: tomato-garlic sauce and pecorino

Al pesto Etrusco: Etruscan pesto of hard-boiled eggs, basil, mint, olive oil and pecorino.

The origins of pici date back to the Etruscan era, inside of the “Tomb of the Leopards” (5th century BC), one of the frescoes depict terracotta vessels containing this long and irregular pasta.

Pappardelle al sugo di cinghiale

Tuscan wide ribbon pasta with braised wild boar ragu and Parmigiano-Reggiano

(\$4 supplemental)

Crespelle alla Fiorentina

Florentine crepes filled with spinach and ricotta, baked with béchamel, tomato, and Parmigiano-Reggiano. *As with other modern dishes from sorbet to onion soup, we can thank Florentine Caterina de’ Medici for introducing crepes to France when she married the future King, Henry II, in 1533. The Tuscan chefs she brought with her to Paris diligently replicated her beloved spinach dishes. Ever since any dish with spinach in it became known as “Florentine style.” The original sauce, “salsa colla,” became famous around the world by the more elegant name of béchamel.*

Tordelli Versiliesi di branzino in guazzetto di pesce, vongole e

verdure “Ristorante Pesce Baracca”

Sea bass-stuffed ravioli with baby clams and steamed vegetables. *Two years ago, Chef Juan Urbietta joined Chef Paul Bartolotta and his family on a vacation in Forte dei Marmi, a beautiful seaside town on the Tuscan coast. “Pesce Baracca” is Chef Bartolotta’s favorite seafood restaurant in the area where they had this memorable hand-made pasta.*

Cappellacci alla Chiantigiana

Mushroom and ricotta-filled pasta with porcini, caramelized onion, and veal glaze



Un Viaggio in Toscana

Traditional Tuscan Meal \$65

CUSTOMIZE YOUR MEAL
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

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

Tagliata di manzo con rucola e scaglie di parmigiano

Beef strip steak with arugula, shaved Parmigiano-Reggiano, and olive oil
(\$8 supplemental)

Arista di maiale con patate arrosto e cacciucco di ceci

Slow-roasted herbed pork loin with roasted potatoes and braised chickpeas

Papero alla melarancia della Corte dei Medici

Whole roasted duck scented with orange. *This dish was first created in the Middle Ages when it was common to use citrus fruits as a way to preserve meat in noble kitchens. Orange duck was exported to France in 1529, when the 14-year-old Caterina de' Medici, daughter of Lorenzo II de' Medici, ruler of Florence, married the future king of France, Henry II. Forty chefs from Siena and Florence accompanied her to Paris, bringing some of their best recipes, many of which were later claimed by the French. Among these are crespelle (crepes), besciamella (béchamel sauce), carabaccia (onion soup) and papero alla melarancia (canard à l'orange).*

Coniglio brasato con le olive e pinoli “Ristorante Da Delfina”

Braised rabbit with olives and pine nuts. *Ristorante Da Delfina in Artimino, is one of Chef Paul Bartolotta and his family's favorite restaurants in the Tuscan countryside. Chef Juan Urbieto joined them for dinner in 2019 where he tasted this simple, yet memorable dish. Da Delfina's outdoor dining area sits high above a valley overlooking Sangiovese di Carmignano vineyards, which, surely served as inspiration for this dish of wild rabbit and local olives, rosemary, and pine nuts.*

Branzino al forno con salsa estiva

Olive oil-baked Mediterranean sea bass with summer “sauce” of fresh cherry tomatoes, red onion, basil, wine vinegar, and olive oil

DOLCI

Torta della nonna con gelato al “profumo del Chianti”

“Grandmother's pie” of shortcrust, vanilla crème and pine nuts with Tuscan herb-infused gelato: lavender, rosemary, sage, fennel

Sorbetto al vinsanto con lamponi e pesche scioppate

Vin santo sorbet with raspberries and candied peaches *(\$4 supplemental)*

Mousse di cioccolato e olio d'oliva Toscano

Silky chocolate and Tuscan olive oil mousse

Pecorino con pere, noci e miele d'acacia

Young Tuscan pecorino with pear, walnuts, and acacia honey

Panna cotta

Chilled milk custard with fresh berries

Classico tiramisu' del Ristorante dal 1993

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

Un Viaggio in Toscana

Let us take you to Tuscany today, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps.



Forte dei Marmi
Viareggio/Livorno
Firenze
Panzano
Siena

toscana

Journeys begin:

Toscana	September 2
Friuli-Venezia -Giulia	September 30
Veneto	October 28
Piemonte	November 18

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

RESTORANTE
BARTOLOTTA
1864

