

ANTIPASTI

Insalata mista

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

Licurdia alla Rosetana ('a ghecurde")

Rustic Calabrian onion soup with potato, caciocavallo, and toasted bread

Gianfuttiri

Calabrian vegetable stew with eggplant, potatoes, peppers, spring onion, garlic, tomatoes, fresh basil, and olive oil

Polpette alla Mammolese ("Pruppetti a Mammulusi")

Roasted pork and goat cheese meatballs with tomato sauce (\$4 supplemental)

Antipasto Calabrese

Assortment of Calabrian antipasti: nduja, cured pancetta, Calabrian salame, Pecorino, and "vecchiarelle" anchovy fritters

PRIMI

Fileja alla nduja di Spilinga con broccoli e cipolla dolce di Tropea

Hand-pasta with spicy nduja salame, broccolini, red onions, and ricotta salata. *Calabrian nduja di Spilinga is traced back to the Napoleonic period. It was popular among the Calabrians, who modified the recipe based on the resources of the time: fat, pork rinds, offal and, hot pepper. Since then, the preparation has been refined.*

Maccheroni alla pastora

Ziti pasta "shepherd's style" with fresh ricotta, olive oil, cracked black pepper and Pecorino

Struncatura ammollicata ("ammuddricata")

House-made, whole grain linguine with olive oil, garlic, chili, anchovy, and breadcrumbs. *"The contraband pasta" was born in the town of Gioia Tauro, where poor housewives collected the flour and bran residues after the milling of various grains. The name comes from "struncaturi", which is the long saw from which the sawdust fell during work, resembling the milling leftovers. For that reason, this was a "forbidden pasta" and was sold in secret shops, almost like contraband. This is the traditional sauce of humble Mediterranean ingredients for this pasta in Calabria, in which, the breadcrumbs were considered the "cheese of the poor"*

Rigatoni alla Silana

Tube pasta with hot Calabrian salame, guanciale, Porcini mushrooms, tomato, basil, and caciocavallo

Shtrydhelat con guanciale e fagioli poverelli

Hand-pulled pasta with white bean ragu, guanciale, paprika, and Pecorino. *Shtridhelat is a unique specialty among the Albanian community. The progressive conquest of territories of the Byzantine Empire by the Ottoman Turks brought immigrants from Albania as well as Morea and Ciamuria to Calabria.*



Un Viaggio in Calabria

Traditional Calabria 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 or fruit



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

Grigliata mista di carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes, sautéed bitter greens (\$6 supplemental)

Involtini di pesce spada con marmellata di cipolla di Tropea e pesto di capperi

Breaded and sautéed swordfish rolls with red onion marmalade and caper pesto

Cappone arrosto alla Calabrese (“Cappuni a ra Calavrisi”)

Capon chicken slow roasted with lemon, anchovy, Marsala, and nutmeg (\$5 supplemental)

Salsiccia nostrana in cartoccio sotto la cenere

House-made pork and Calabrian chili sausage roasted “under the ashes.”

The origins of the Calabrian sausage can be found in the history of the production of cured meats. The first documentation on the processing of pork is contained in “Della Calabria Illustrata” by Giovanni Fiore da Cropani. He mentioned that there were those transformed “into hams, cured lard, sausages, brawn and the like among the salted meats.” Methods of processing and cooking meat using traditional techniques are still utilized in southern Italy.

Baccala alla Cirotana

Atlantic cod stewed with potatoes, tomato, and olives

DOLCI

Crema Reggina con fichi scioppati

Traditional gelato with rum, candied fruit, crushed chocolate, and candied figs.

Pastry Chef, Giuseppe Caridi, was preparing pastry cream and found himself without flour, so he improvised by adding rum. When he turned it into ice cream by adding fruit and chocolate, it became an instant success. To honor his hometown of Reggio Calabria, he named it “Crema Reggina.”

Tortino di melanzane e cioccolato all’arancia

Baked chocolate, eggplant, and orange timbale with chocolate sauce.

Eggplant is common to find in chocolate desserts in Calabria and Campania.

Cremoso al bergamotto di Reggio Calabria DOP

Bergamot custard with currant jelly and almond sablé.

Bergamot is Calabria’s typical citrus. The first sources speak of a “bergamotteto” (bergamot tree) in Calabria was when the caramelized fruit was offered to the emperor and archduke of Austria Charles V, passing through Rome.

Panna Cotta

Silky milk custard with fresh berries scented with garden mint

Classico tiramisù del Ristorante Bartolotta dal 1993

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

Un Viaggio in Calabria

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

Journeys begin:

Calabria	August 5
Toscana	September 2
Friuli-Venezia-Giulia	September 30
Veneto	October 28
Piemonte	November 18



Calabria

Thank You

*to our patrons, our partners, and to our
community for the continued and un-
ending support.*

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

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BARTOLOTTA
1993

