

ANTIPASTI

Insalata mista dell'orto

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

‘Mpepata e Cozze

Fresh Atlantic mussels sautéed with garlic, parsley, white wine, lemon, and black pepper

Insalata Caprese

Mozzarella di bufala, vine-ripened tomato, fresh basil, and olive oil

“Purpetiello” alla Luciana

Mediterranean stewed octopus with tomato, olives, and capers

A simple but succulent preparation of the fishermen of the borgo marinaro di Santa Lucia, a sea-side neighborhood of Naples and its beautiful marina.

Ricotta frita con colatura d'alicci, salsa ai peperoni e purea di broccoli

Fried ricotta with potato-anchovy, sweet pepper sauce, and broccoli puree

This is a staple dish from Chef Antonio Pisaniello, at his restaurant “La Locanda di Bu”, in Nusco, near Avellino. In 2014, we hosted Antonio and his family for several of dinners at Ristorante Bartolotta dal 1993. Antonio’s wife, Jenny, is from the town of Montella, known for its high-quality dairy products in the region, especially ricotta. Antonio buys his ricotta daily to serve at his restaurant.

PRIMI

Gnocchi alla Sorrentina

Potato gnocchi Sorrento-style baked with silky tomato sauce, mozzarella, basil, and Parmigiano-Reggiano

Scialatielli ai frutti di mare

Hand-cut basil pasta with cherry tomatoes, white wine, shrimp, mussels, clams and calamari (**\$5 supplemental**)

Cecaluccoli Irpini con pomodorini freschi, cipolla ramata e ricotta salata

Hand-rolled pasta with sweet onions, cherry tomatoes, basil, and aged ricotta. *Chef Juan Urbietta learned to make this unique pasta from his friend Chef Antonio Pisaniello. Known elsewhere as “cavatelli,” in the mountainous area of Irpinia, east of Naples, it takes the name “cecaluccoli.” This is the preferred shape of pasta in this part of Campania, and it is frequently prepared with anything from ripe tomatoes, to the local truffles of Bagnoli Irpino.*

Ziti alla Genovese

Pasta tubes with a slow-cooked beef-onion ragu, and Parmigiano-Reggiano *One of the most traditional pasta found in Neapolitan cuisine. Its name can be deceiving, as it suggests a Ligurian origin. Some say a cook whose last name was Genovese first made it in Naples. Some say it was people that came to Naples from Genoa.*

Spaghetti alle Vongole

Spaghetti tossed with sautéed baby clams, garlic, white wine, and parsley



Un Viaggio in Campania

Traditional Campanian 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

*The health of our employees and guests is our top priority.
A \$4 per person health & safety surcharge has been added
to support our safety protocols. If you would like it removed, simply ask.*

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 (**\$5 supplemental**)

Branzino all'acqua pazza

Mediterranean sea bass baked with tomatoes, garlic, and parsley.
In the late 800's in Naples, there was a heavy tax on salt. And so, a few taverns came up with a "crazy water" to cook fish by mixing fresh and sea waters diluted with some wine "to adjust the salt level." Now, Pesce all'acqua pazza is a popular way to prepare all kinds of Mediterranean fish in Napoli.

Coniglio all'ischitana

Braised rabbit cooked in tomatoes, garlic, white wine, basil, and marjoram. *After the invasion of the Island of Ischia by Sicilian crusaders in 470 a.C., they found the tiny Mediterranean island had an abundance of wild rabbits. Today, the locals, especially up in the hills of Ischia prefer rabbit over seafood. The simplicity of the ingredients highlights the best of Mediterranean flavors.*

Gran fritto misto del pescatore

An assortment of fried Mediterranean seafood: shrimp, soft shell crab, calamaretti, fish, langoustine, scallop, zucchini, and lemon

Capretto alla napoletana

Roasted milk-fed goat with white wine and lemon, sweet onions, potatoes, and spring peas (**\$9 supplemental**)

DOLCI

Baba napoletano alla crema con salsa ai frutti rossi

Classic yeast cake, soaked in syrup with rum and spices and stuffed with cream
The curious journey of baba begins around the mid-1700s in Luneville, northeast France, where the exiled, twice-dethroned Polish king, Stanislaw Leszczinski, once added Madeira to an Austrian cake, "kugelhopf," because he deemed it too dry. Later, rum was used instead of Madeira to great success. Eventually, the recipe was brought to Naples by Maria Antonietta, wife of King Louis XVI and it was quickly adopted as Napoli's favorite sweet.

Crema di limone all'amalfitana

Chilled Amalfi lemon custard with lemon gelee, meringue, and candied lemon

Torta caprese

Flourless chocolate-almond cake with espresso crème anglaise

Panna Cotta

Silky milk custard with fresh berries scented

Classico tiramisu' del Ristorante Bartolotta dal 1993

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

Un Viaggio in Campania

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

Campania



Journeys begin:

Campania	May 20
Puglia	June 10
Sardegna	July 1
Calabria	July 22
Friuli-Venezia-Giulia	September 23
Veneto	October 14
Emilia-Romagna	November 4

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

RISTORANTE
BARTOLOTTA
1993

