ANTIPASTI

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

Prosciutto e Coppa con Gnocco Fritto
Prosciutto di Parma and Coppa Piacentina with warm fried dough

Bruciatini all'Aceto con Insalata di Campo
Baby greens with warm crispy pancetta glazed with balsamic vinegar

Flan di Parmigiano con Verdure Primaverili
Parmigiano flan with spring vegetables ***($5 supplemental)***

Lumache alla Bobbiese
Braised escargots with white wine, leeks, and tomato in the style of the town of Bobbio

PRIMI

Tagliatelle al Ragu' Bolognese
Fresh wide-ribbon pasta with Bolognese meat ragù. *A meat stew (also made with vegetables and fish) was popular in medieval France in the XII-XIV centuries. It arrived in Italy thanks to the Pope's transfer to the Vatican and the Angevin court of Naples. Tomatoes were not included in the original recipe until 1790 and the sauce spread throughout Italy. But it wasn't until the perfect pairing with tagliatelle pasta from Bologna that it became a world-famous dish. The original recipe was filed in 1982 and has been kept at the Bologna Chamber of Commerce ever since.*

Pisarèi e Faśö alla Piacentina
Tender bread gnocchi with braised borlotti beans, tomato, olive oil, and Parmigiano-Reggiano cheese

Spoja Lorda alla Faentina coi Ripieno dei Cappelletti
House-made cheese-filled pasta squares in chicken broth and spring vegetables. *Spoja lorda (Dirty, stained pasta in dialect) is a traditional dish from the town of Faenza. It was created to recycle leftover cheese filling for cappelletti pasta, the most common and popular hand-made pasta from the area. Rather than throw away the remaining cheese, it was thinly spread between two thin layers of pasta, cut into squares, and simmered in chicken broth.*

Garganelli alla Panna, Prosciutto e Piselli
Pasta quills with prosciutto, spring peas, and Parmigiano-Reggiano cheese sauce

Crespella di Spinaci al Forno Ripiena di Mortadella di Bologna IGP
Oven-baked spinach crepe with creamy Mortadella filling

Un Viaggio in Emilia-Romagna

Traditional Emilia-Romagna Cuisine $75

CUSTOMIZE YOUR DINNER
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 Urbieta, Executive Chef
Elliot Mumpy, Sous Chef
Chris Cotter, 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 heath department.

SECONDI

Grigliata Mista di Carne
Mixed grill: beef strip loin, pork ribs, lamb chop, and Italian sausage,
served with garlic-rosemary roasted potatoes ***($7 supplemental)***

Branzino al Vino Rosso
Poached Mediterranean sea bass with Brussels sprouts and red wine reduction

Agnello con Piselli alla Romagnola
Roast of lamb Romagna-style with stewed spring peas and tomato

Maiale al Latte alla Ravennate
Ravenna-style pork tenderloin braised in milk, herbs, and lemon zest**.**
Although it may seem unusual, this is a very traditional preparation of the region.
It is common in the cuisine of Emilia-Romagna to braise certain proteins in milk,
a unique and unexpected step, often with surprising results.

Ragù d'Astice al Curry "San Domenico"
Lobster fricassée with vermouth and curry cream scented with tarragon
($12 supplemental)

DOLCI

Pera Cotta al Lambrusco
Bosc pear poached in Lambrusco wine with mascarpone cream

Crema di Limone "Costa d'Amalfi"
Chilled lemon custard with toasted meringue and blueberry compote

Budino di Caramello
Sea salt caramel pudding with dark chocolate ganache

Torta di Cioccolato Amaro
Flourless chocolate cake with vanilla bean crème anglaise

Classico Tiramisu' del Ristorante Bartolotta dal 1993
Signature dessert of layered mascarpone mousse,
espresso soaked savoiardi cookies dusted with dark cocoa

Un Viaggio in Emilia-Romagna

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

emilia-romagna

Journey begin:

Emilia-Romagna	**April 17**
Abruzzo	May 22
Puglia	June 26
Sicilia	July 31
Friuli Venezia Giulia	September 4
Toscana	October 9
Trentino Alto-Adige	November 6
Piemonte	December 4

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