



7616 W. State Street, Wauwatosa, WI 53213  
Dan McNamara | Manager | (414) 771-7910  
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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 | 10
- House Salad** | field greens, tomatoes, fennel, radishes, red onion and cucumbers with red wine vinaigrette | 9.5
- Pomodoro** | tomatoes, red onion, arugula, and gorgonzola drizzled with aged balsamic and olive oil | 10.5

### Main Course

Priced per guest | Please select up to 3

- Garganelli** | pasta quills tossed with cream, prosciutto, peas and grana padana | 26
- Eggplant Rigatoni** | pasta tubes tossed with San Marzano tomato sauce, eggplant, mozzarella, and basil | 25
- 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 | 29

### 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\*



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## Appetizer Menu

### Appetizer Platters

Priced per guest | Please select up to 4

- Affettato Misto** | an assortment of shaved prosciutto and other Italian cured artisan meats | 15
- Grilled Shrimp with Lemon Oil** | jumbo shrimp grilled and seasoned with lemon oil | 14
- Bruschetta** | freshly chopped tomato, basil, garlic, and olive oil served on grilled bread | 8
- Calamari** | classic fried calamari marinated with mint, garlic, and pecorino; served with marinara sauce | 10
- Formaggi** | a selection of unique cheeses from Italy and around the world with traditional condiments | 12

### Passed Appetizers

Priced per dozen | Please select up to 4  
Minimum order of two dozen of any passed appetizer required

#### Chilled

- Bruschetta Crostini | 15
- Venetian Salt Cod Mousse Crostini | 19
- Rustic Chicken Liver Crostini | 17
- Taleggio Cheese and Truffle Honey Crostini | 18
- Mortadella Mousse Crostini | 16
- Chilled Mussels on the Shell with a Saffron Cream | 16
- Truffled Duck Liver Mousse on Toast | 24

#### Hot

- Rosemary Shrimp Skewers | 25
- Scallops with Truffle Vinaigrette on a Parmesan Crisp | 28
- Grilled Beef Skirt Steak with Italian Salsa Verde | 24
- Bite-sized Crab Cakes with house-made Mayonnaise | 24
- Risotto spoons with Grana Padano cheese | 19
- Risotto spoons with Spinach and Gorgonzola cheese | 20
- Wild Mushroom Crostini | 20