

## ANTIPASTI

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### **Insalata Mista**

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

### ❖ **Fegato Grasso d'Anitra al Vino Moscato d'Asti Passito con Pere Caramellate**

Seared duck foie gras, hazelnut, Moscato wine reduction, sautéed pear  
(\$6 supplemental)

### ❖ **Vitello Tonnato “Vitel Tonné Bartolotta”**

Roast veal loin, thinly sliced with savory tuna-anchovy-caper mayonnaise.  
*This classic Piedmontese dish, with dubious origins, has neighboring regions claiming it for their own.  
This version has been served for many years on special menus at Ristorante Bartolotta dal 1993.*

### ❖ **Ciotola del Trifolaoa**

Buckwheat polenta, egg yolk, parmigiano and alpine cheese fonduta.  
*Originating in China and Siberia, the first written documents about buckwheat being cultivated  
in Italy date back to the beginning of the 1500s. Alpine peasants living on the border  
between Italy and Germany used buckwheat flour to make polenta since ancient times.*

### ❖ **Uova Strapazzate al Tartufo con Robiola di Roccaverano**

Truffled scrambled egg with Robiola cheese

## PRIMI

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### ❖ **Tajarin “40 tuorli” al Burro e Oro**

Egg yolk ribbon pasta with butter and Parmigiano-Reggiano

### ❖ **Agnolotti dell'Alto Monferrato al Barbera**

Meat-filled Piedmontese ravioli served in Barbera wine (\$5 supplemental)

### ❖ **Rabaton Alessandrini al Forno**

Hand-rolled herb-ricotta gnocchi baked with butter, parmigiano, veal glaze

### ❖ **Uovo in Raviolo “Maestro Valentino”**

Egg, ricotta, and spinach raviolo with brown butter and Parmigiano-Reggiano.  
*Often imitated around the world, this pasta was first created by Chefs Nino Bergese “chef of kings,  
king of chefs” (1904-1977) and Valentino Marcattili at Ristorante San Domenico, to perfectly pair with  
truffles. Chefs Paul Bartolotta and Juan Urbietta apprenticed under Marcattili while studying in Italy  
(\$5 supplemental)*

### ❖ **Risotto all'Asti con Funghi Porcini “Gener Neuv”**

Creamy carnaroli rice whipped with Asti spumante wine, porcini mushrooms,  
sweet butter, parmigiano



# Un Viaggio in Piemonte

**Traditional Piemontese Meal \$75**

**Celebrate the Arrival of the Prized Alba White Truffles**

Menu items marked with ❖ pair well with white truffles

*\$75 supplemental per course*

*\$125 supplemental for three courses*

## **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 Urbietta, 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 health department.

## SECONDI

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### **Grigliata Mista di Carne**

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

### ❖ **Pollo alla Marengo**

Seared chicken breast with crayfish, mushrooms, fried egg. *Napoleon Bonaparte was not a known gourmand, he dedicated only the necessary time to food, he ate in a hurry and never before battles. On the afternoon of June 14, 1800, he was hungry after the most important victory of his life. An unexpected triumph against the Austrian army, marked a crucial moment in the history of Europe, one which made the town of Spinetta Marengo famous and Napoleon glorious. Upon returning from the fighting fields, Napoleon asked Dunand his cook Chef for something to eat. Dunand sent his cooks to look for ingredients in the nearby farms; he didn't have much time to think of a well-thought-out dish with what they brought him, and so he put together chicken, eggs, mushrooms and crayfish, sprinkled them with lemon and a little Cognac, and presented his dish. The success was immediate and definitive, from then on what was immediately named "chicken Marengo" became untouchable. Dunand later tried to modify the recipe, presenting more suitable versions to Napoleon, but every attempt was rejected. The general, superstitious as he was, demanded that it always be prepared in the exact same way as on the day of the battle at Marengo.*

### ❖ **Rombo Chiodato alla Crema di "Bagna Cauda"**

Mediterranean "nail-head" turbot, anchovy-thyme sauce, savoy cabbage, leeks. *Bagna Cauda (hot dip) is an iconic symbol of Piedmontese cuisine. The origins of this dish are medieval, consumed by laborers using inexpensive ingredients to prepare this unctuous sauce (\$10 supplement)*

### ❖ **Brasato al Barolo**

Barolo-braised beef with polenta. *In the 1700s, many cooks of the wealthy Piedmontese families traveled to France to apprentice, bringing back this wine-braising technique. The recipe was adapted to highlight a local gem, Barolo wine. The combination of a luxurious wine with a humble cut of beef became a staple of an entire region.*

### ❖ **Petto d'Anatra al Vino Passito**

Roasted duck breast cooked in sweet Passito wine with raisins and heirloom carrot purée

## DOLCI

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### **Bonet**

Traditional chocolate and amaretti flan. *There is historical evidence that the first recipes of Bonet began to circulate as early as the 1200s. The original Bonet of Monferrato did not contain chocolate, but the modern version of the Langhe features new-world ingredients like chocolate and rum.*

### **Crespella di Mela con Gelato**

Warm apple-raisin crepe with vanilla bean gelato

### **Torta di Cioccolato Amaro**

Flourless chocolate cake with vanilla bean creme anglaise

### **Budino di Caramello**

Sea salt-caramel pudding with dark chocolate ganache

### **Classico Tiramisu' del Ristorante dal 1993**

Our signature version of this classic dessert of layered mascarpone mousse, savoiardi cookies, espresso, cocoa

# ALBA WHITE TRUFFLES

*Tuber Magnatum Pico*

The rare “white diamonds” of  
the culinary world are here!

Ristorante Bartolotta dal 1993 has been a staple for white truffles in Milwaukee for nearly 30 years, a tradition that continues this year. Our white truffles, sourced by world-renowned URBANI TARTUFI, are flown in directly from Piemonte, Italy and on to our tables within a day or two of their harvest to guarantee freshness at their fullest expression. With the arrival of the crisp winter air, their inebriating aroma develops almost magically deep in the foggy hills of the Piemonte countryside, the same aroma that has seduced kings and nobility from time immemorial. What begins with the secretive truffle hunt in the forests of Alba culminates at your table in a glorious and tantalizing experience that arouses the senses. Ask your server about adding a shaving of  
Alba white truffles to your meal.



**Let us take you to Piemonte 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:**

**Piemonte**  
Valle d'Aosta  
Lazio

**November 27**  
January 9  
February 6

