

## ANTIPASTI

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### **Insalata mista**

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

### ❖ **Zuppa alla santé di Agnone e di Venafro**

Classic soup of chicken broth, caciocavallo and beef meatballs, escarole, and croutons. *According to legend, the Zuppa alla Santè (to good health) was made by a cook in Agnone, inspired by the controversial figure of Giovanna II, queen of Naples (1371-1435). She often came to the village to entertain her many love affairs, hence the need for an invigorating meal. (\$4 supplemental)*

### **Pallotte cacio e ova**

Traditional egg and cheese croquettes braised in tomato sauce. *The history of this dish dates back to the times of World War II, when due to the looting of houses and farmhouses, people used to hide bread, eggs and cheese under the beams of the floor, essential ingredients for these croquettes. After the war, families continued to cook this hearty dish to nourish the farmers after a long day of work.*

### **Crostini con le cozze**

Atlantic mussels steamed in white wine, garlic, and parsley on grilled bread  
**(\$4 supplemental)**

### **Antipasto Molisano**

An assortment of traditional Molise antipasti: grilled caciocavallo cheese and pickled pear, “scarpelle” cauliflower fritters, orange with anchovy and olive oil, cured guanciale, lonzino and ventricina salami

## PRIMI

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### **Cavatielli Montenerese al sugo vedovo**

Hand-rolled concave pasta with fried lardo, basil, tomato, and pecorino. *A pasta of very ancient origins, cavatelli was first served in the most prestigious banquets during the rule of the Holy Roman Emperor and King of Sicily Frederick II (1194-1250). It is also a pasta of devotion, served to pilgrims on January 17 in honor of St. Anthony the Abbot, patron saint of farm animals and pets. Animals are dressed up and blessed in front of the church dedicated to the saint. In the town of Montenero di Bisaccia, the name “vedovo” (widower) is given to the sauce because it is devoid of meat.*

### **Ravioloni Scapolesi**

Traditional large ravioli filled with meat, chard and potato with tomato sauce. *Linked to Carnival tradition, the “Ravioli Festival” is held in the town of Scapoli every year on the Sunday before Fat Tuesday. The rich meat filling of these large ravioli offers a last chance to indulge before Lent. (\$4 supplemental)*

### ❖ **Fusilli alla Molisana**

Spiral pasta with lamb ragú and pecorino. *Fusilli is one of the most common formats of pasta present in every region of Italy, but few know it comes from Molise. For them, lamb ragú is the most traditional preparation.*

### ❖ **Pantacce con ragu di San Pietro “Miseria e Nobiltá”**

Short ruffled pasta with braised John Dory fish, potatoes, celery and cherry tomatoes. *“Miseria e nobiltá” (poverty and nobility) is a term often used to describe the contrast of inexpensive and luxurious ingredients in a dish. The delectable Mediterranean John Dory marries the humble vegetables in this “ragú di mare.” (\$5 supplemental)*

### ❖ **Millefanti all’uso dell’alto Molise**

Rustic clumps of pasta with braised white beans, pork rinds, garlic, chili, olive oil, and pecorino. *Millefanti (thousand infantrymen) was listed as one of the “vitto quaresimale” (Lenten meals) in 1636 by Paolo Zacchia, the archiater (chief physician) of Pope Innocent X (1574-1655).*



# Un Viaggio in Molise

## Traditional Molise Dinner \$65

Celebrate the arrival of the prized Black Truffles

Menu items marked with  pair well with black truffles  
*\$30 supplemental per course*  
*\$75 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

Anthony Troisi, 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 and Italian sausage, garlic-rosemary roasted potatoes **(\$8 supplemental)**

### **Pampanella di maiale alla Sammartinese**

Traditional country-style pork spiced with chili, garlic, vinegar, and roasted in grape leaves. *The first testimony of pampanella dates back to the early 1800s, when Michelangelo Manicone, a Franciscan priest, naturalist, and philosopher, wrote in his book “La Fisica Appula”: “thieves and swineherds steal pigs and roast them with spices, covered in grape leaves (pampani).” “Pampanella” is traditional street food in the town of San Martino in Pensilis.*

### **Dentice con tretarielle in guazzetto alla Termolese**

Red snapper stewed in white wine, tomato, green peppers, and broken spaghetti **(\$7 supplemental)**

### ❖ **Miscischia di pecora all’uso di Guardialfiera**

Mutton braised in red wine, vinegar, garlic, chili, and rosemary. *With the widespread practice of transhumance, “miscischia” served a purpose. The dried and cured lamb meat enabled shepherds to preserve the meat of animals that were unable to continue the journey. Over the years, the recipe has evolved and fresh mutton has replaced the dried meat, a rare sight these days, even in Molise.*

### ❖ **Involtino di manzo ripieno di caciocavallo e capocollo**

Sautéed beef cutlet stuffed with hot salami and caciocavallo cheese

## DOLCI

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### **Milk Pan “il dolce del Molise” della “Pasticceria Iannetta”**

White chocolate-hazelnut cake with grapefruit sorbet. *Pastry chefs of the famous “Pasticceria Iannetta” in the town of Campobasso created the “milk pan.” “Milk” is a local saffron and milk-based liqueur, a key ingredient of this pastry typical of Molise.*

### **Pesca di Castelbottaccio**

Yeast “peach-shaped” dough filled with cream and algerian liquor. *Originally made in winter in the town of Castelbottaccio as a way to “trick the mind,” these peach-like pastries are reminiscent of real summer peaches.*

### **Semifreddo di ricotta con canditi e gocce di cioccolato**

Frozen ricotta mousse with candied fruit and chocolate

### **Panna cotta**

Chilled milk custard with fresh berries

### **Classico tiramisù del Ristorante Bartolotta dal 1993**

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

# Un Viaggio in Molise

Let us take you to Molise, 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:

Molise	February 24
Abruzzo	March 31
Sicilian Islands	May 12
Basilicata	June 23

*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*

RISTORANTE  
BARBACOTTA

