ANTIPASTI

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

❖ Zuppa di Fagioli dall'Occhio e Carciofi alla Ravenate
Artichoke and black eyed pea soup with Parmigiano-Reggiano crouton

Salumi con Gnocco Fritto
Shaved Parma Prosciutto, salame felino, and Pistà ad gràss (savory cured lardo) with fried pizza dough

Radicchio con Bruciatini all'Aceto
Radicchio salad with sautéed pancetta deglazed with balsamic vinegar

❖ Sformato di Spinaci con Fonduta di Parmigiano
Warm spinach flan with parmigiano fonduta

PRIMI

❖ Lasagne Verdi alla Bolognese
Traditional house-made spinach pasta baked with bechamel and bolognese meat ragù. *"Laganon" and "Laganum" were Greek and Latin terms referencing flat sheets of dough, cooked over a fire. They were not the pasta we know today, nor was it boiled. During the Middle Ages, in the 14th century, the Neapolitan cookbook "Liber de Coquina" featured a lasagna recipe with layers of boiled pasta, topped with cheese and spices. The idea of alternating layers of pasta with cheese came up in the 19th century by the Bolognese Francesco Zambrini.*

❖ Cappelletti Ferraresi in Brodo
Meat-filled pasta in a rich chicken broth

❖ Garganelli d'Imola alla Zingara
Pasta quills with tomato, roasted peppers, mushrooms, onion, and pancetta. *Legend has it that in 1400, at the court of Caterina Sforza in Imola, a cat ate the cappelletti filling. The nervous cooks used their ingenuity and scrambled to improvise a pasta by cutting squares of pasta and rolling it with a stick over a comb-shaped wood board they found, creating the garganelli pasta. The name "Zingara" (gypsy) refers to the variety of ingredients, much like a caravan of nomads carrying a multitude of different things.*

❖ Tortelli Reggiani di Zucca
Hand-made pumpkin ravioli with butter, sage, Parmigiano-Reggiano, and amaretti cookie

❖ Pappardelle al Sugo d'Anatra (Tuscany)
Bartolotta's signature wide-ribbon pasta with red wine-braised duck ragù
($5 supplemental)

Un Viaggio in Emilia-Romagna

Traditional Emilia-Romagna Cuisine $75

Celebrate the Arrival of the Prized Alba White Truffles

Menu items marked with ❖ pair well with white truffles
$80 supplemental per course
$130 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 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)***

Orata dell'Adriatico con Guazzetto di Ceci
Baked Mediterranean sea bream with cherry tomatoes, chickpeas, white wine, and parsley

❖ **Costolette d'Agnello Fritte alla Bolognese**
Breaded and fried lamb chops with artichoke, spinach, and porcini mushrooms and fresh lemon ***($7 supplemental)***

❖ **Quaglia Disossata alla Griglia con Indivia, Funghi e Pancetta**
Grilled quail with endive, mushrooms, pancetta, sage, and red onion

❖ **Straccetti di Manzo con Rucola e Parmigiano**
Sautéed thin-sliced beef "rags" with arugula and shaved parmigiano.
The ancient recipe called for horse meat, which was more readily available than other types of domestic animals. In the city of Parma, some local trattorias feature the so-called "la vecchia" (the old one), still prepared with ground horse meat, peppers, mushrooms, and wine.

DOLCI

Fiordilatte (Coppo) alla Bolognese
Chilled baked custard. *The name probably derives from the lid used in times gone by to cook the custard. When the fireplace was used for cooking, the pan (called a ruola in Bologna) with the custard was placed next to the fire, and embers were placed on the lid, called a "coppo", to ensure that the heat reached from all sides.*

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	**November 6**
Piemonte	December 4