

ANTIPASTI

Insalata mista

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

❖ **Battuta di manzo all'Albese**

Alba-style truffled beef tartare **(\$4 supplemental)**

❖ **Flan di topinambur con tartufo e fonduta di Toma Piemontese**

Warm sunchoke flan with truffled Alpine cheese fondue

❖ **Tonno di gallina di Bra**

Free-range chicken confit with porcini mushrooms. *Chicken “tuna” owes its name to the cooking and preservation process similar to that of tuna. Legend has it that at a monastery in Avigliana, near Turin, the friars cooked rabbits and hens immersed in oil, much like tuna, to circumvent the prohibition of eating meat during Lent “without sinning.”*

❖ **Bagna cauda con pinzimonio di verdure**

Traditional vegetable crudité and warm anchovy-garlic dip. *Centuries ago, salt came to Asti from the salt mines at the mouth of the Rhone River in Provence, France. It was brought by mules crossing the Alps through a series of trade routes known as (strata salis) “salt roads”–This is noted in a 1259 document. The trade of salted anchovies was a way to obtain the highly-taxed salt. This produced an excess of anchovies and so “bagna cauda” was created as a way to use them.*

PRIMI

❖ **Tajarin “ai 40 tuorli” al burro e oro**

Egg yolk ribbon pasta with butter and Parmigiano-Reggiano

❖ **Agnolotti del plin al sugo d'arrosto**

Meat-filled Piemontese ravioli with sage, brown butter, and veal glaze. *In a notarial deed dated 1182 there is mention of a raviolo-agnolotto in the region. Boccaccio wrote in the Decameron c. 1353: “In the town of Cuccagna there were men who did nothing but cook ravioli, and they rolled the pasta over a mound of grated cheese.”*

(\$5 supplemental)

❖ **Panissa alla Novarese**

Novara-style risotto with salame, pancetta, borlotti beans, savoy cabbage, and grana. *Novara and Vercelli, two towns and bitterly ancient rivals. The Ticino River separated the towns before 1734, Novara was on the Austrian-Lombardy side while Vercelli was on the Duchy of Savoy-Piedmont side. This rivalry translates into food, and both towns adamantly claim that their Panissa is the best.*

❖ **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)***

❖ **Gnocchi della Val Varaita Cuneese gratinati al Castelmagno**

House-made potato gnocchi baked with Castelmagno cream



Un Viaggio in Piemonte

Traditional Piemontese Meal \$65

Celebrate the arrival of the prized Alba White Truffles

Menu items marked with ❖ pair well with white truffles
\$65 supplemental per course
\$175 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
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

Grigliata mista di carne

Mixed grill: beef strip loin, pork ribs, lamb chop, and Italian sausage, garlic-rosemary roasted potatoes (**\$8 supplemental**)

❖ **Piccione arrosto al miele e rosmarino**

Roasted squab scented with honey, juniper, and rosemary

❖ **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.*

(\$7 supplemental)

Carpione di lucioperca

European freshwater pike baked with wine, vinegar, and bay leaf.

In Italy, the origin of Carpione probably dates back to the Middle Ages, or even to ancient Rome, as a result of the need to preserve food in vinegar when refrigerators didn't exist. Common in peasant cooking, its popularity spread among the bourgeoisie by means of country women who served in more affluent city families.

❖ **Coniglio all'Arneis**

Rabbit leg braised in Roero-Arneis wine

DOLCI

Bonet

Cocoa and amaretti custard with caramel. *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.*

Frolla con mele e uvetta

Baked apple-raisin shortcrust with a duo of plum and vanilla sauces

Semifreddo alle nocciole Piemonte IGP

Frozen Piemontese IGP hazelnut mousse with warm chocolate sauce.

Research has shown that the hazelnut tree was already present in Piemonte from the time of ancient Rome. In 1806, following the war against England, Napoleon imposed a freeze on imports from that country, including cocoa, making it practically unobtainable at intolerable prices. Pastry chefs in Turin began to mix what little cocoa they had with the cheaper hazelnut and the famous gianduja (Nutella) was born. True Piemonte IGP hazelnuts are considered the best in the world.

Panna cotta

Chilled milk custard with fresh berries

Classico tiramisu' del Ristorante dal 1993

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

Un Viaggio in Piemonte

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.



Piemonte

Journeys begin:

Piemonte

November 18

Val d'Aosta

January 6

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
BARTOLOTTA

