

## ANTIPASTI

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### **Mondeghili di Carne, Salsa di Pomodoro e Parmigiano-Reggiano**

Small breaded meatballs filled with beef, pork sausage, and mortadella, pan-fried in butter with stewed tomato and shaved Parmigiano-Reggiano. *This dish is a version of the Spanish “albondigas,” and was inherited from Spanish conquerors, the Habsburgs, who occupied Milan and Lombardia from 1525 to 1700.*

### **Insalata mista dell’orto**

Crisp salad of arugula, radicchio, endive with freshly shaved garden vegetables, extra virgin olive oil and red wine vinegar

### **Bresaola IGP con Rucola e Scaglia di Grana Padano**

Thinly sliced, cured eye round of beef, crisp arugula salad, shaved Grana Padano, extra virgin olive oil, and lemon.

### **Gras Pistà, Salame di Varzi e Taleggio**

Cured pancetta spread with garlic, parsley, rosemary, and fried polenta. Hand-cut Varzi salame with fried dough and Taleggio cheese.

### **Minestra di Zucca “Corte dei Gonzaga”**

Winter pumpkin soup with almonds, cream, and orange juice. *This dish first appeared in Chef (Cuoco) Bartolomeo Stefani’s cookbook “L’Arte di Ben Cucinare” (The Art of Cooking Well) in 1662, during his tenure as chef of the Gonzaga Court, the ruling noble family of the Po Valley from Mantova. The book was dedicated to Prince Ottavio Gonzaga. This delicious Renaissance-inspired recipe was documented as being served at the Palazzo Ducale by Duke Carlo dei Gonzaga for a special banquet in honor of the Queen of Sweden on Christmas Eve in 1655.*

## PRIMI

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### **Pizzoccheri di Furmentùn alla Valtellinese**

Short buckwheat-ribbon pasta with savoy cabbage, potatoes, artichoke hearts, shaved Fontina cheese, Grana Padano, and whole garlic cloves cooked in butter

### **Casonsèi alla Bergamasca**

Savory and sweet (casoncelli) ravioli filled with beef, Salame di Varzi, Grana Padano, amaretti cookies, raisins, and roasted pear tossed in butter with fresh sage leaves and pancetta. *Casoncelli or “Casonsèi” are traditional ravioli from the hilltop town of Bergamo and dating back to 1366 in Bergamo Citta’ Alta.*

### **Gnocchi Verdi Gratinati alla Crema di Gorgonzola con Noci**

Spinach-potato gnocchi browned in a creamy gorgonzola cheese sauce, toasted walnuts.

### **Agnolini Mantovani in Brodo (Sorbir d’Agnoli o Bevr’in Vin)**

Meat-filled ravioli in chicken broth with a splash of Lambrusco wine, butter, and Grana Padano. *A cousin to the tortellini, this recipe is known as a plate for “Principi e Popolo” (Princes and the People) and is a countryside tradition around Mantua. The term “sorbir” means a small splash and “Bevr’in Vin” means to drink a bit of wine, typically local Lambrusco.*

### **Risotto alla Milanese (Risot a la Milanesea)**

Risotto with saffron pistils, beef marrow, butter, and Parmigiano-Reggiano. *With roots in Medieval Arabic and Hebrew cooking, this risotto became famous in 1574 at the table of the glassmaker Valerio di Fiandra, while he was using saffron to color the glass commissioned for the Cathedral of Milan (Il Duomo di Milano). The use of risotto with saffron was introduced for his daughter’s wedding, and the new recipe was immediately embraced by the Milanese for the flavor and the gold color that symbolized prosperity and riches. (\$10 supplemental)*



# Un Viaggio in Lombardia

## Traditional Lombardian Dinner \$65

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 or fruit



Juan Urbietta, Executive Chef

Elliot Mumpy, Sous Chef

*The health of our employees and guests is our top priority.*

*A \$4 per person health & safety surcharge has been added  
to support our safety protocols. If you would like it removed, simply ask.*

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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### Ossobuco alla Milanese “Os Bùs”

Slow-braised, center-cut veal hind shank in a light white wine sauce with potato puree and gremolata of lemon zest, parsley, and mint. *This dish has origins that come from Medieval antiquity. Then in 1891, Pellegrino Artusi writes about “dell’Oss Buss” in his celebrated cookbook, “La Scienza in Cucina e L’Arte di Mangiar Bene”(The Science in the Kitchen and the Art of Eating Well), which memorializes this dish as a symbol of Milanese Cuisine. (\$10 supplemental)*

### Cassoeûla (Cassoeula)

Oven-baked casserole of pork ribs (costole), pork sausage (salsiccia), pork skin (cotenne), and pork cheek (guanciale) with savoy cabbage. *Rooted in the Middle Ages, this rustic winter dish is traditionally made with poorer cuts of pork. It is a delicious cousin of the Spanish dish called “Qasûla”; while in France it is called “Cassoulet”; and in Lombardia, it has many names in the local dialects such as “Cassoeûla”, “Casöra”, and “Cazzola.” All the names originate from the terra cotta vessel that is of Arabic origins. The baked pork casserole, however, is believed to have been brought by the Spaniards through Naples to Milan.*

### Faraona al Forno “L’Ambasciata di Quistello”

Wood-roasted Guinea hen with pomegranate, raisins, orange, and mint. *In 1998, Chef Urbietta visited the Michelin-starred Ristorante L’Ambasciata in Quistello by Chef Romano Tamani. (The restaurant has since moved to Villa Bartolomea a short distance from Quistello.) This recipe was inspired by Chef Urbietta’s “taste memory” of that unforgettable dining experience.*

### Grigliata Mista di Carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes *(\$5 supplemental)*

### Storione Arrostito su Foglie di Vite, Cipolline in Agrodolce, Mosto Cotto

Roasted sturgeon on grape leaves with sweet and sour cipollini onions and cooked grape syrup

## DOLCI

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### Tortionata Lodigiana (Turta de Lod) con Pucia Dulsà

Lemon-scented almond cake with mascarpone cream. *This antique, medieval specialty is found in and around the town of Lodi. Finally codified in 1885 as a traditional Italian food product of historical merit by Alessandro Tacchinardi to honor this iconic recipe of his grandfather Carlo Tacchinardi.*

### Cavollatt Milanese

Classic Milanese dessert of whipped lemon-scented egg cream with crunchy baked meringue and warm chocolate sauce

### Dolce di Varese con More, gelato al gelsomino

Soft hazelnut-polenta cake with blackberries and jasmine gelato

### Panna Cotta

Silky milk custard with fresh berries scented with garden mint

### Classico Tiramisu’ di Ristorante Bartolotta dal 1993

Signature dessert of layered whipped mascarpone cream, espresso-soaked Savoiardi cookies dusted with dark cocoa

# Un Viaggio in Lombardia

**Let us take you to Lombardia today,** we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps.



*Lombardia*

## **Journeys begin:**

**Lombardia**      **March 18**

Marche      April 8

Campania      May 20

Puglia      June 10

Sardegna      July 1

Calabria      July 22

Friuli-Venezia-Giulia      September 23

*Thank You*

RISTORANTE  
BARTOLOTTA  
dal 1993

*to our patrons, our partners, and to  
our community for the continued and  
unending support.*

*Enjoy your trip to Italy.*

*Buon viaggio e buon appetito!*

*-PB*

