

ANTIPASTI

Insalata mista

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

Fave e cicoria (Fave e cicureddi)

Rustic fava bean and olive oil puree with sautéed chicory and toasted bread

This is one of most traditional Puglian dishes, one of very ancient origins. Aristophanes, a comedy writer in Ancient Greece, wrote in the comedy “The Frogs” around 450 B.C. that Hercules, son of Jupiter, “having had an adequate meal” of his favorite dish “fave e foglie” (beans and leaves, as this dish is sometimes called) made ten thousand virgins “change their status.”

Cozze arraganate

Traditional Atlantic mussels baked with toasted bread crumbs and Mediterranean herbs

Burrata di Andria IGP con melone, olio d’oliva e mosto cotto

Fresh burrata with heirloom melons, olive oil, sea salt, and sweet grape must syrup

(\$5 supplemental) *The best-known cheese from Puglia, burrata was invented in the Masseria di Piana Padula in the town of Andria. After a strong winter storm left the local cheese factory stranded with all their precious bounty of the day, cheese maker Lorenzo Bianchino, feared that the straciatella (cream and rich milk solids that are very perishable because of its high-fat content) would go bad. He had the idea of encasing it in the more stable mozzarella cheese to make it last longer, and thus a world favorite was born.*

Panzerotto classico

Fried dough filled with fresh mozzarella fiordilatte, tomato, and Mediterranean oregano
Panzerotterie are to Pugliese, what pizzerie are to Neapolitans—a place to gather with friends and family to enjoy a delicious local treat. Panzerotti, like pizze, range from the classic to the creative gourmet. There’s always one for every palate. It is believed that a baker had leftover dough and not wanting it to go to waste, he made a sort of pastry and stuffed it with what he had on hand—tomato and mozzarella—then fried it. Today, panzerotti is in its many versions a symbol of casual Pugliese food.

PRIMI

Orecchiette con cime di rapa e salsiccia

“Little ears” pasta with sautéed broccoli raab, sausage, and Pecorino

The Latin poet Varro, who lived around 116 to 27 B.C., wrote of a type of pasta with a round shape and concave interior called “lixulae.” Also around the year 1500, a document found in the archives of the Basilica of San Nicola in the city of Bari makes a reference to a local baker who was proud of his daughter’s ability to make “recchiettede,” considered to be an attribute for would be brides during that time.

Tiella di riso Barese

Baked casserole of rice, mussels, potatoes, parsley, onions, tomatoes, and Pecorino

Foglie d’ulivo alla Sangiovese (San Giuanidde)

House-made “olive leaf” pasta with tomato, chili, olives, capers, anchovy, garlic, and Pecorino

Capunti con i cardoncelli, pesto di pomodori secchi, capocollo di Martina Franca e caciocavallo di grotta

Cavatelli pasta with king trumpet mushrooms, sun-dried tomato pesto, capocollo salami, and cave-aged caciocavallo

Troccoli al sugo di spada, cipolla e pomodoro

Hand-made thick spaghetti with sautéed swordfish, sweet onions, cherry tomatoes, and white wine



Traditional Apulian Meal \$65

CUSTOMIZE YOUR MEAL
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 Urbieto, Executive Chef
Elliot Mumpy, 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 steak, pork ribs, lamb chop, Italian sausage, and garlic-rosemary roasted potatoes (**\$5 supplemental**)

Lu quataru dei pescatori di Porto Cesareo

Stew of Mediterranean fish, langoustines and calamari with yellow tomato, parsley, onions, garlic, and white wine (**\$7 supplemental**)

This stew was first consumed by poor fishermen during long trips at sea. They would cook a seafood soup in a “quataru”, a copper-lined pot using fish that wasn’t sellable, damaged or half-eaten by other sea creatures. Originally a “piatto di recupero” (to re-use secondhand or old food) it is nowadays a local specialty in seafood restaurants all over Porto Cesareo on the beautiful Ionian sea coast.

Le bombette di Martina Franca

Roasted pork neck cutlets stuffed with pancetta, Caciocavallo cheese, garlic, and parsley

Purpu alla pignata

True Mediterranean octopus braised with potatoes, leeks, tomato, and garlic

Bistecca d’agnello con fichi arrosto al rosmarino e miele

Grilled lamb porterhouse with vincotto, honey, and rosemary-roasted figs

DOLCI

Pasticciotto Leccese

Traditional baked short crust tart filled with chocolate cream

In 1745, Nicola Ascalone, a local pastry chef in the town of Galatina, province of Lecce, decided to utilize the short crust trimmings in his pastry shop to create something to sell to the many pilgrims gathering at the local Basilica for the feast of St. Peter and St. Paul. Nicola crafted little tartlets filled with pastry cream and the pasticciotto was born. Today, the doors of the iconic Pasticceria Ascalone are still open, where one can savor the original pasticciotto Leccese.

Spumone Salentino alla nocciola, vaniglia e cioccolato

Layered frozen hazelnut, vanilla, and chocolate mousse

Grano cotto Foggiano

Cooked farro with pomegranate seeds, currants, walnuts, vincotto, chocolate chips, and whipped ricotta

Panna cotta

Silky milk custard with fresh berries

Classico tiramisù’ del Ristorante Bartolotta dal 1993

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

Un Viaggio in Puglia

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

Puglia



Journeys begin:

Puglia	June 10
Sardegna	July 8
Calabria	August 5
Toscana	September 2
Friuli-Venezia -Giulia	September 30
Veneto	October 28
Piemonte	November 18

Thank You

RISTORANTE
BARTOLOTTA
1993

*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

