

## ANTIPASTI

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### **Insalata Mista**

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

### **Patata Ripiena alla Laurenzanese**

Potato gratin with pezzente salami, egg, pecorino

### **Involtino di Melanzana con Salsa alle Acciughe**

Ricotta-filled eggplant roll with a savory anchovy sauce

### **Rafanata**

Baked egg, horseradish, potato frittata

### **Pecorino canestrato di Moliterno IGP alla Piastra con Crema di Cime di Rapa**

Grilled Lucanian pecorino with broccoli raab purée. *Canestrato di Moliterno is an ancient cheese made in the town of Moliterno since the Middle Ages. The hand-made curd is pressed inside of baskets (canestre), hence the name “canestrato” (\$4 supplemental)*

### **Acquasale dei Pastori**

Grilled bread topped with egg, IGP cruschi peppers, leeks, grated ricotta.

*Acquasale is a peasant food prepared by fishermen and farmers to eat while at work. While the more common version is made with bread, olive oil, tomato, and oregano, the shepherd’s version is made with egg and dried peppers.*

## PRIMI

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### **Lagane e Ceci (Laane cu li miccule)**

Ancient wide ribbon pasta with braised chickpeas, garlic, chili, Parmigiano-Reggiano. *Lagane is almost certainly the first version of pasta in Italy as it is known today. The first official recipe to mention it is found in “De Re Coquinaria” (On the Subject of Cooking) of Apicius, the oldest known cookbook dating back to the 1st century AD.*

### **Trittico Lucano con Crema di Zucchine e Ricotta**

Trio of pasta shapes (strascinati, orecchiette, fusilli) with zucchini and ricotta pesto

### **Schiaffoni al Sughetto di Gallinella**

Tube pasta with Mediterranean red gurnard ragu **(\$5 supplemental)**

### **Strascinati alla Lucana**

Hand-made pasta with pezzente salami ragu, pork rind, horseradish, tomato, basil, pecorino. *According to a 15th-century chronicle, in 1494, captains Paolo and Camillo Vitelli invaded the area of Monteleone to aid the French king Charles VIII to conquer the Kingdom of Naples. One day, at the castle of Vetranola, the brothers were tired and hungry, so they ordered the women to set the table and serve them. Resentment induced the women of the castle to prepare a miserable plate of “poorly seasoned noodles.” The brothers were enraged by this carelessness, and they ordered the male prisoners to be bound and dragged to death by a horse. Initially, the pleading of the women was to no avail; only the daring proposal of a young girl had an effect when she offered to change the despised noodles into a substantial meal. She concocted a dish with pancetta, fresh sausages, eggs, and pecorino cheese, skillfully transforming those noodles into a prestigious dish that the brothers enjoyed immensely. The happy improvisation of a charming maid spared the men of the castle and the one she loved from death. (\$4 supplemental)*

### **Tagliatelle Mollicate con Alici e Noci “Tumacë me tulë”**

Traditional thin ribbon pasta with anchovy-walnut sauce and breadcrumbs.

*The origins of this dish date back to the end of the 15th century, when an Albanian colony of the Byzantine rite moved to the town of Barile to escape the invasion of the Balkans by the Ottomans. Their influence is reflected in the local cuisine.*



# Un Viaggio in Basilicata

## Traditional Lucanian 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 Urbieta, 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

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### Grigliata Mista di Carne

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

### Petto di Pollo alla Potentina

Pan-seared chicken breast with stewed tomatoes, parsley, potatoes, chili, garlic

### Baccalà all'Aviglianese

Baked cod with potatoes and IGP Senise peppers. *Salt cod was essential for the populations of the Lucanian inland, a hilly area far from the sea. Easy to store and transport, it was a popular alternative to meat dishes in the early 1900s.*

### Gran Ragu Lucano

Lucanian-style ragu of veal, pork sausage, and lamb braised in tomato

### Maiale e Peperoni Sott'Aceto

Grilled Mediterranean acorn-fed pork shoulder with pickled sweet peppers and mushrooms (**\$7 supplemental**)

## DOLCI

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### Bocconotto Lucano di Limone

Baked pastry filled with lemon cream

### Paparotta Lucana al Semolino (Bbašcanèschë)

Chilled grape custard scented with cinnamon, toasted meringue. *This ancient dessert is prepared in various wine-making regions of Italy during grape harvest time. A typical recipe calls for the grape marc (remaining skins, seeds and juice after the pressing of the grapes) to be cooked down, sweetened and lightly thickened. Whereas the more common and modern version in many regions is made with corn starch, in Basilicata the Arbereshe community (of Albanian ancestry) stays true to its origins by using locally grown hard wheat semolina instead.*

### Mousse di Pecorino Moliterno con Frutta Secca e Miele di Castagno

Savory pecorino mousse with candied walnuts and chestnut honey

### Panna Cotta

Chilled milk custard with fresh berries

### Classico Tiramisu' del Ristorante Bartolotta dal 1993

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

# Un Viaggio in Basilicata

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

*basilicata*

## Journeys begin:

### **Basilicata**

Italian Islands

Toscana

Emilia-Romagna

Piemonte

Lombardia

Umbria

"I Classici del Ristorante"

**June 23**

August 4

September 15

October 27

December 1

January 12

February 9

March 16

Avigliano  
Matera  
Potenza  
Laurenzana  
Maratea

*Thank You*

*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*

