

ANTIPASTI

Insalata Mista

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

❖ **L'urgjada Brianzola**

Winter soup of pearled barley, cannellini beans, leeks, pancetta, potatoes.

This hearty winter soup is widespread above all in the mountainous areas of Lombardy.

It is a typical recipe of the towns of Lecco, Monza, and Brianza

Bresaola con Rucola, Limone e Scaglie di Grana

Air-cured beef thinly shaved with arugula, Grana Padano and lemon. *Some historians believe the birthplace of Bresaola is Chiavenna, a village with strong ties to the neighboring Grisons (a region of Switzerland). In 1498 a local document recorded the purchase of a cow, an ox, and some other meats, as well as the salt ounces required to make "salted meat."*

The original name of "brasaola" was used by the first manufactures referring to the salting and drying process using braziers

Antipastino Lombardo: Polenta alla Griglia con Gras Pista e Gorgonzola, Salumi Tipici, Uova Sode e Sottaceti

Assorted antipasto of grilled polenta with gorgonzola and whipped pancetta, varzi and Milano salami, hard-boiled egg, pickled vegetables

❖ **Margottino con Groviera alla Bergamasca**

Baked semolina cake with egg and alpine Gruyère cheese

PRIMI

Risotto alla Pilota

Steamed carnaroli rice with rosemary-scented fresh pork "salami" and Grana Padano. *Typical dish of Mantuan cuisine, especially of the left bank of the Mincio River. The name pilota comes from the name given to the operator of the "pile," the ancestor of our current rice mills. The pile was a sort of mortar, with stone tanks and wooden pistons, which cleaned the paddy by pressure and friction. This authentic risotto preparation is unique in that the rice is steamed, not whipped like a typical creamy risotto.*

❖ **Casoncelli di Polenta e Taleggio**

Traditional pasta filled with polenta and taleggio, with brown butter, sage, and pancetta. *Traces of this pasta can already be found in the mid-1500s in the popular poem "La massera da bè" by the poet and writer of Brescian origins Galeazzo dai Orzi. The character "the provident housewife" mentions "casoncelli" as one of her main abilities as a cook.*

❖ **Capunsei dell'alto Mantovano alla Crema di Noci e Gorgonzola**

Hand-rolled bread gnocchi with walnut and gorgonzola cream

Tortelli Cremaschi

Hand-made ravioli filled with spiced mostaccino cookies, raisins, and candied citron with melted butter and Parmigiano. *The town of Crema was an outpost of the Venetian and Milanese Republics. For this reason, some expensive goods that departed from the Serenissima (Venice) stopped right in Crema, which was the point of support between these great kingdoms. Noble palaces were built in the center of Crema by wealthy passing merchants. Precious spices such as nutmeg and cinnamon as well as liqueurs such as Marsala and other goods spread around. The abundance of these fantastic ingredients combined with the creativity of local cooks, gave life to this pasta. The first evidence of tortelli cremaschi dates to around 1800, when it was served in banquets and weddings.*

❖ **Foiade Bergamasche di Mais e Castagne ai Funghi**

House-made corn and chestnut pasta with wild mushroom ragu



Un Viaggio in Lombardia

Traditional Lombardian Dinner \$75

Add Umbrian Black Truffles (Winter Truffles) to your meal!

Menu items marked with ❖ pair well with black truffles
\$30 supplemental per course
\$75 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 Urbietta, 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 loin, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes (**\$5 supplemental**)

❖ **Ossobucco di Vitello su Risotto alla Milanese**

Slow-braised veal shank in a light white wine sauce with saffron risotto and gremolata of lemon zest, parsley, mint. *This dish has origins that come from Medieval antiquity. 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. (\$5 supplemental)*

❖ **Casola d’oca alla lomellina**

Rosemary-scented goose and sausage stew with tomato, white wine, savoy cabbage. *Rooted in the Middle Ages this rustic winter dish is traditionally made with poorer cuts of pork or fowl. It is a delicious cousin of the Spanish dish called “Qasūla;” while in France it is called “Cassoulet;” and in Lombardia, it has many names in the local dialects such as “Cassoeūla,” “Casör,” and “Cazzola.” All the names originate from the terra cotta vessel that is of Arabic origins. The Lomellina breed of goose is native to the geographical area of the same name.*

❖ **Trota al Forno con Funghi**

Baked trout with white wine and wild mushrooms

❖ **Mombolini di Maiale alla Bresciana**

Grilled pork neck with sage, brown butter, lemon

DOLCI

Torta Elvezia Mantovana

Almond dacquoise layered with vanilla cream and sabayon. *The Mantuans claim the invention of the zabaglione, as the oldest known recipe is that of the Gonzaga court cook. Helvetia is a pastry cake, created by the family of Swiss pastry chefs from the Grisons Putscher, who had opened their shops in Mantua at the end of the eighteenth century and wanted to dedicate this cake, which combines the traditions of their land of origin hence the name Helvetia.*

Crema lodigiana

Chilled mascarpone, rum and vanilla cream with seasonal fruit

Paesana di Brianza

Chocolate bread pudding with raisins and pine nuts. *The “stale bread cake” of the village of Brianza was born as a way to reuse leftover bread at home, but a local story tells of a mother who created it for the first time to sweeten the mood of a grumpy son.*

Panna Cotta

Chilled milk custard with fresh berries

Classico Tiramisu’ di Ristorante Bartolotta dal 1993

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

UMBRIAN BLACK TRUFFLES

(WINTER TRUFFLES)

Tuber Melanosporum Vitt

The rare “black diamonds” of
the culinary world are here!

Ristorante Bartolotta dal 1993 has been a staple for black truffles in Milwaukee for nearly 30 years, a tradition that continues this year. Our black truffles, sourced by world-renowned URBANI TARTUFI, are flown in directly from the Italian regions of Tuscany, Marche, Umbria, and Molise and on to our tables within a day or two of their harvest to guarantee freshness at their fullest expression. With the arrival of the crisp winter air, their inebriating aroma develops almost magically deep in the woodlands of the Italian countryside, the same aroma that has seduced kings and nobility from time immemorial. What begins with the secretive truffle hunt culminates at your table in a glorious and tantalizing experience that arouses the senses. Ask your server about adding a shaving of Umbrian black truffles to your meal.



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.

