

ANTIPASTI

Insalata Mista

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

❖ **Carne Salada alla Trentina**

Salt-cured, shaved raw beef with lemon, arugula, Trentingrana cheese.

The harsh winters of the Italian Alps forced its inhabitants to preserve meat in salt for millennia, a tradition that continues in modern-day Trentino.

Polpette di Cavedano con Salsa Agra all'Erba Cipollina

European chub meatballs with a creamy sour-chive sauce

Tortel di Patate con Fagioli e Insalata Trentina di Cappuccio

Traditional griddled potato pancake, white beans and a cabbage, speck ham and cumin salad. *The potato pancake was born in the Trentino kitchens of the past, when meat was scarce, and few ingredients were available. The need to feed often large families thus led to the creation of this hearty accompaniment since potatoes are one of the most prevalent products in the Italian Alps.*

❖ **Polenta di Mais e Patate con**

Ciuiga del Banale e Formaggio di Malga Trentino

Smoked pork-turnip sausage on potato and corn polenta, with Alpine cheese.

Ciuiga del Banale is a typical cured meat from the San Lorenzo in Banale area whose origins seem to date back to the mid-19th century. This sausage of humble origins was originally made with little meat and lots of turnips, but today it's mostly made of pork. A rare product since the "Brenta Paganella" cooperative has exclusive production and marketing rights. Ciuiga del Banale is a recognized Slow Food Presidium.

PRIMI

❖ **Strangolapreti agli Spinaci con Crema di Formaggi Dolci d'Alpeggio**

Traditional bread and spinach gnocchi with Alpine cheese crema. *An ancient Trentino recipe, the name "strangolapreti" (priest stranglers) derives from the fact that they were the favorite dish of bishops and cardinals during the Council of Trent (1545-1563). It's said that this pasta was so named because their gluttony led them to eat so many that they choked.*

❖ **Rufioi Mocheni con Burro Fuso e Salvia**

House-made ravioli filled with braised savoy cabbage, butter and Trentingrana cheese, scented with cinnamon and nutmeg. *This pasta is traditional from the Mocheni, a small population in the ValSugana area. The Mocheni speak an archaic form of German that dates back to at least the 1300's.*

❖ **Spaetzle di Castagne con Funghi Porcini,**

Wurstel Meraner e Puzzone di Moena DOP

Home-made alpine chestnut dumplings with sautéed Meraner sausage, porcini mushrooms, and DOP Puzzone cheese. *"Puzzone" is a rich and creamy Alpine cheese made with milk from cows that graze on sweet summer meadows at high altitudes and aged in caves with high humidity. The cheese's name comes from its strong aroma, which translates to "smelly." (\$5 supplemental)*

❖ **Risotto al Teroldego**

Creamy carnaroli rice whipped with Teroldego Rotaliano red wine, sweet butter, Trentingrana cheese

❖ **Gnocchi di Polenta, Speck e Finferli**

Hand-rolled polenta gnocchi with smoked speck ham and chanterelle mushrooms



Un Viaggio in Italia

La Cucina Trentina

Traditional Turin Cuisine \$75

Celebrate the Arrival of the Prized Black Truffles

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 Urbieto, Executive Chef
Elliot Mumpy, Sous Chef
Ben Smalley, 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 (**\$7 supplemental**)

❖ **Medaglione di Cervo al Ginepro e Mirtillo Rosso**

Seared lion of venison scented with juniper and European lingonberries. *Consumption of deer meat has ancient origins in the Alpine areas of Italy, and several countries of Northern Europe as noted in many old manuscripts. A popular preparation of venison in Trentino is with juniper berries which grown wild in the high altitude of the Italian Alps (\$8 supplemental)*

❖ **Puntine di Maiale con Cavolo Rosso in Agrodolce**

Slow-cooked pork ribs with pickled red cabbage

Trota Avvolta nel Manipol

Rainbow trout steamed with white wine and vinegar, scented with parsley, bay leaf, lemon. *Cooking ‘in the manipol’ (wrapped in cloth) was a common technique of medieval Trentino cuisine, but its roots may have originated even before that in the Arab world. Cooking in vinegar is a peasant preparation that also became popular among the bourgeoisie through country women who served wealthy city families.*

❖ **Guancette di Vitello al Teroldego con “Oro Rosso di Storo” Polenta**

Veal cheeks braised in Teroldego Rotaliano wine with heirloom corn polenta. *The rare “Marano” corn variety from the town of Storo is a beautiful one that produces vibrant red kernels that are aged and stone ground to make the sweet and delicate polenta for which this town is famous for.*

DOLCI

Torta di Fregoloti

Traditional almond-butter crumble cake with Gewurztraminer wine sabayon

Strudel di Mela con Gelato alla Cannella

Baked apple strudel with house-made cinnamon gelato

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean creme anglaise

Budino di Mou Salato

Chilled sea salt caramel pudding with dark chocolate ganache

Classico tiramisu’ del Ristorante Bartolotta dal 1993

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

Un Viaggio in Italia

Let us take you to Trento we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps. We now invite you on a culinary journey through some of the best food cities in Italy.

Trento

La Cucina Trentina

Journeys begin:

Trento

February 22

Trieste

March 28

Genova

May 2

Bari

June 6

Cagliari

July 11

Thank you

to our patrons, our partners and our
community for the continued
and unending support.
Enjoy your trip to Italy.
Buon viaggio e buon appetito!
-PB

RISTORANTE
BARTOLOTTA
dal 1928

