

ANTIPASTI

Insalata Mista

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

Il Polpo Bollito di Mimmo al Mercato di Ballaro

Boiled Mediterranean octopus with lemon, olive oil, sea salt.

One of the best versions of typical street food in Palermo is the “boiled octopus.”

At the open market of Ballaro, one of the most popular stands is that of Mimmo who loudly announces his product, fresh from the Mediterranean Sea. Chef Urbietta tasted this delicacy while in Palermo.

Coppo di Pesce Fritto

Fried seafood cone of shrimp, calamari, and tiny fish. “Coppu” (cones) are a common sight in Palermo. They can be found stuffed with sweet or savory treats such as tiny sugar donuts, tuna meatballs and anything in between. They are a perfect way to grab a bite to eat while strolling the streets of Palermo. Fried seafood is a staple in Sicily.

(\$5 supplemental)

Insalata d’Arancia e Finocchio

Orange salad with olives, fennel, and anchovies from Sciacca, Sicily

Babbalùci alla Palermitana

Palermo-style escargots sautéed with garlic, parsley, olive oil, cherry tomatoes, bread crumbs. *In Sicily, wild snails are found attached to the withered stems of many herbaceous plants burnt by the Mediterranean sun. They are also picked in the vineyards, on the thorny stems of thistles. These snails are sold in local open markets of Palermo during the summer months.*

PRIMI

Maccheroni con Macco di Fave e Ricotta al Finocchietto Selvatico

Tube pasta with fava bean purée scented with wild fennel and whipped ricotta.

As early as 450 BC Aristophanes, in his comedy “The Frogs,” speaks of a dish based on crushed broad beans that Heracles eats to gain strength and nourishment before undertaking his extraordinary love affairs. By the time of the ancient Romans, macco was already a popular dish. The name “maccu” derives from the late Latin meaning “to crush, reduce to a pulp.” Macco is a staple not only in Palermo but all of Sicily.

Margherita con Anciova

Sicilian wide ribbon pasta with tomato, anchovies, raisins, pine nuts, toasted breadcrumbs

Spaghetti con I Ricci

Spaghetti with creamy sea urchin sauce, lemon, bottarga, olive oil

Caserecce alla Lido

Caserecce pasta with swordfish, cherry tomatoes, almonds, eggplant, mint

Busiate al Ragu di Maiale Nero dei Nebrodi

Home-made rolled pasta with Sicilian pork ragu scented with sage, rosemary, cocoa, bay leaf. *A historical and ancient breed, the Nebrodi black pig was known in Rome two centuries before the coming of Christ. The wild breeding of black pigs widespread in the Middle Ages, slowed during the Arab domination who forbade the consumption of pork. Today, the breeding of Black Sicilian pigs is concentrated in wooded areas of the Nebrodi mountains where it takes its name.*



Un Viaggio in Italia

La Cucina Palermitana

Traditional Palermo Cuisine \$75

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
Ben Smalley, Sous Chef



**THANK YOU FOR 30 YEARS
AND SHARING YOUR
LIFE MOMENTS WITH US!**

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 **(\$5 supplemental)**

Orata alla Palermitana

Mediterranean sea bream with tomatoes, potatoes, olives, capers, oregano, lemon, white wine

Carne a Sfincione

Breaded beef medallion topped and baked with tomatoes, onions, Caciocavallo cheese, oregano. *Sfincione is the popular Sicilian focaccia. This meat dish is prepared with the classic toppings of the focaccia itself.* **(\$5 supplemental)**

Tonno e Cipolla di Giarratana in Agrodolce ("Tunnina ca Cipuddata")

Griddled tuna with sweet and sour onions. *This dish is traditionally prepared during the tuna harvest season, using the freshest fish available and sweet onions from Giarratana, a slow food presidium product.*

Involtino alla Palermitana

Breaded veal cutlet filled with Primo Sale cheese, raisins, pine nuts, parsley, red onion, bay leaf

DOLCI

Il Cannolo della Dolceria "I Segreti del Chiostro" di Santa Caterina

Crispy-fried pastry stuffed with sheep's milk ricotta, pistachio, Amarena cherry, candied orange peel, chocolate chips. *"Dolceria I Segreti del Chiostro" (secrets of the cloister), is an award-winning bakery and pastry shop located in the ancient convent of St Catherine. Locals believe the shop makes the best cannoli in the city. Chef Urbietta enjoyed these traditional pastries while visiting the historic centre of Palermo.*

Granita di Mandorle

House-made Sicilian almond granita

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean crème 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, savoiardi cookies, espresso, cocoa

Un Viaggio in Italia

Let us take you to Palermo, 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.

La Cucina Palermitana

Journeys begin:

Palermo

August 24

Bologna

September 21

Firenze

October 26

Torino

November 30

Thank You

*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

RISTORANTE
BARTOLOTTA

