

## ANTIPASTI

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### **Insalata Mista**

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

### **Brandacujun, Stocco Mantecato alla Ligure**

Traditional salt cod whipped with potatoes, Taggiasca olives, garlic, olive oil.  
Served with grilled bread

### **Funghi Porcini alla Genovese con Paniccia Fritta**

Genova-style porcini mushroom ragù with Ligurian chickpea fritters

### **Minestrone alla Genovese**

Classic Genoese vegetable soup with basil pesto

### **Sformatino di Carciofi con Fonduta di Gran Gessato di Pecora Brigasca**

Warm artichoke flan with Ligurian sheep's milk cheese fonduta. *The "Brigasca," is a native sheep breed that is well suited to its mountainous surroundings. This cheese is made from raw sheep milk and is a typical Ligurian product from the Triora region, near the meeting points of Liguria, Piedmont, and Provence, France. Gran Gessato is a recognized Slow Food Presidio.*

## PRIMI

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### **Trofie con Pesto alla Levantina**

Classic Ligurian hand-twisted pasta with fresh basil pesto, Prescinsêua, pecorino. *The origins of Ligurian trofie are very ancient, it is said that they were prepared for the first time on the eastern coast of Liguria in the town of Sori during the time of the crusades.*

### **Corzetti alla Polceverasca, Burro Fuso, Pinoli e Maggiorana**

Hand-made pasta with melted butter, toasted pinenuts, fresh marjoram, parmigiano. *Corzetti is an ancient Ligurian pasta that dates back to the 1200s. There are two versions of it, the more common one is a stamped pasta, usually with the family crest. The second one made in the Polcevera Valley are hand-shaped with two indentations to "scoop" the sauce.*

### **Pansoti di Prebuggiun con Salsa di Noci**

Traditional Ligurian ravioli filled with ricotta and borage greens with walnut sauce

### **Gnocchi di Prescinsêua della Val d'Aveto con Tocco alla Genovese**

House-made Prescinsêua cheese gnocchi with Genoa-style beef ragu with porcini mushrooms. *Prescinsêua is creamy cheese produced near the towns of Camogli and Rapallo. A fourteenth-century law established that only the Prescinsêua could be brought as a gift by peasants to high dignitaries and the "Doge" (chief magistrate in the former republics of Venice and Genoa).*

### **Trenette Nere al Sugo di Polpo**

Squid ink linguine with red wine and tomato-braised baby octopus



# Un Viaggio in Italia La Cucina Genovese

**Traditional Genovese 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 Urbieta, 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

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### **Grigliata Mista di Carne**

Mixed grill: beef strip loin, pork ribs, lamb chop, Italian sausage, served with garlic-rosemary roasted potatoes (*\$7 supplemental*)

### **Cappon Magro alla Genovese con Galletta del Marinaio**

Steamed Mediterranean fish, mussels, shrimp, and vegetables with salsa verde and traditional “mariner’s biscuit.” *Perhaps the most iconic of all Genovese dishes. The sailor’s biscuits are one of the oldest preparations in Genoa. They were the meal that sailors took with them on their travels, to be softened with various soups and preparations, especially “cappon magro.”*

### **Tomaxelle, Involtini di Carne Genovesi**

Braised veal roll stuffed with breadcrumbs, pine nuts, mushrooms, eggs, marjoram and parmigiano. *It is said that in the year 1800, when Genoa was suffering one of the harshest periods of famine in its history. The French invaders barricaded in the city, squeezed by the English on the sea and by the Austrians on land. A small group of Austrian officers taken prisoners were served “Tomaxelle” which left them stunned as it was unexpected. The strategy was aimed at discouraging the besieging enemy, to make them believe that Genova could still afford to give delicious meals even to those it captured despite being besieged and that the Genovese were far from starvation and therefore far from surrendering.*

### **Filetto di Morone in Umido alla Ligure**

Seared Mediterranean bluenose fish with potatoes, olives, pinenuts.

### **Pollo in Fricassea ai Carciofi e Limone**

Braised chicken morsels with artichokes, lemon juice and parsley

## DOLCI

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### **Latte Dolce Fritto**

Fried milk custard with vanilla sauce

### **Torta al Limone con Gelato alla Salvia**

Ligurian lemon-olive oil cake with lemon curd and fresh sage gelato

### **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 tiramisù’ del Ristorante Bartolotta dal 1993**

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

# Un Viaggio in Italia

**Let us take you to Genoa** 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 Genovese

Genova

### Journeys begin:

**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 1993

