

ANTIPASTI

Insalata Mista

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

Minestra de Bobici

Traditional Trieste soup of corn, borlotti beans, potatoes, smoked pork. *A Habsburg city of Trieste was under the Austro-Hungarian Empire from 1509 to 1919 and was only recently annexed to Italy in 1954. Trieste is culturally indebted to the Balkans, Venetians, Austrians, Greeks and Jews. The blend of different cultures brought a strong influence of culinary traditions of Central European and Mediterranean cuisines to Trieste. This soup is a clear example of such diverse influences.*

Polpette di Prosciutto Cotto e Patate su Fonduta di Montasio

Crispy potato and ham croquettes with Montasio cheese fondue

Antipasto Triestino

Prosciutto di San Daniele del Friuli, rye bread crostini with Liptauer cheese spread, “sardoni in savòr” (pickled onions and fried sardine). *The name Liptauer is derived from the German name Liptau for the region of Liptov in northern Slovakia. The cheese is part of the regional cuisines of Slovakia, Hungary, Austria, Slovenia, and Trieste, Italy. San Daniele is the sweetest and most delicate of all Italian prosciuttos. The first evidence of pig farming in the area dates from the 11th and the 8th centuries B.C. But curing started with the arrival of the Romans. Friuli is nestled between the Carnian Alps and the Adriatic Sea, creating ideal conditions for curing meat such as low humidity and good ventilation which allows a better preservation of the meat.*

Gratinati di Mare

Gratinated scallops, razor clams, mussels, shrimp **(\$7 supplemental)**

PRIMI

Gnocchi de Pan al Sugo di Goulash

House-made bread gnocchi with braised beef goulash and Grana Padano

Tagliolini con Busara di Gamberi

Hand-cut thin ribbon pasta with sautéed pink shrimp, cherry tomatoes, onions, garlic, parsley. *The term busara is disputed between different etymologies. According to some, the term “busara” comes from the large earthenware or iron pot used to prepare this dish on fishing boats. Another version claims it derives from the Venetian dialect “bugiarda” (lie, trick). In the past, sailors used fish and shellfish scraps that they were unable to sell instead of the more expensive langoustines, flavored with tomato sauce and red wine. In doing so, they passed off a faux soup of leftovers, cooked in the “liar style.” Busara is popular throughout the upper Adriatic from Trieste to Venice.*

Pasticcio di Prosciutto alla Triestina

Trieste-style baked prosciutto lasagna

Spaghetti Freschi all’Aneto con Granzievola

Fresh dill spaghetti pasta with spider crab, brandy, cream, tomato **(\$5 supplemental)**

Fusi con Crema di Baccala, Porri e Olive Nere

Hand-rolled fresh pasta quills with creamy salt cod, black olives, crispy leeks



Un Viaggio in Italia La Cucina Triestina

Traditional Trieste 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

Grigliata Mista di Carne

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

Caldaia “Buffet Da Pepi dal 1897”

Traditional boiled dinner of pork collar, fresh pancetta, “cragno” sausage, Prague ham, served with the traditional sauerkraut, mustard, and fresh horseradish accompaniments. *A caldaia is a large pot used to cook boiled meats and sausages. A Buffet in Trieste has no correlation to that of the American concept. Buffets or “spacetti” in local dialect are a real institution in Trieste where locals enjoy the so called “rebechin.” Rebechin is a typical Triestine snack. It could be something hot and affordable to munch on, eaten by every social class, enjoyed on a quick break from work, in between meals, to meet friends, etc. An Austro-Hungarian legacy, buffets of Trieste offer a taste of Central Europe such as the historic “Buffet Da Pepi,” founded in 1897.*

Lubijanska

Sautéed breaded pork cutlet stuffed with prosciutto and Montasio cheese

Filetto d’Orata con Pomodorini, Olive, Capperi e Patate al Forno

Baked Mediterranean sea bream with cherry tomatoes, olives, capers, fingerling potatoes

Gulasch Triestino

Braised beef in red wine, onions and Hungarian paprika. *A dish of nomadic shepherds of the Hungarian prairie, called Gulyás. They brought cattle to the markets of Moravia, Vienna, Nuremberg, and Venice. Paprika was not an original ingredient, it was added at the end of the nineteenth century. The dish began to spread to the surrounding countries, ending up on the tables of noble families. (\$5 supplemental)*

DOLCI

Palacinke al Refosco con Marmellata di Mela

Red wine crepe filled with apple purée. *The recipe for palacinke is widespread in Hungary, Istria, and Trieste but does not contain butter like a classic French crepe.*

Gelato all crema affogato al Illy

House-made vanilla gelato “drowned” in Illy espresso with whipped cream and cocoa. *Founder of world-famous Illy Caffè, Francesco Illy, worked in the coffee and cocoa bean trade in his youth. His hometown, the port of Trieste, was the main entryway of coffee bean imports arriving in Italy from around the world. Ristorante Bartolotta has been a proud partner of Illy Caffè since we opened our doors in 1993.*

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

Our signature version of this classic dessert of layered mascarpone mousse, savoiardi 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.



La Cucina Triestina

Journeys begin:

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 1993

