

ANTIPASTI

Insalata Mista

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

❖ **Carpaccio di Manzo alla Cipriani**

Thinly-sliced raw beef tenderloin with the classic Venetian aioli. *Featured in countless menus around the world, the original beef carpaccio was born at the historic Harry's Bar in Venice. Invented in 1950, it was a creation of the affable restaurateur Arrigo Cipriani to please Countess Amalia Nani Mocenigo. The colors of the dish resembled those in paintings by local artist Vittore Carpaccio (1465-1526), and so it was named after him.*

Schie con Polenta alla Laguna Veneziana

Venetian-style sautéed tiny sweet shrimp with oven-baked polenta

❖ **Zucca in Saor alla Chioggiotta**

Sweet and sour-roasted acorn squash with pine nuts, raisins, candied red onions

❖ **Sbroeton di Verza**

Countryside savoy cabbage and potato soup. *“Culinary archaeologist” Davide Veneri found this almost forgotten peasant recipe from the lower Veronese countryside. The ancient sbroeton soup is a testimony to the frugal life of the poor in need of a low-cost but nutritious meal.*

PRIMI

❖ **Tagliatelle Enbogone**

Hand-cut wide ribbon pasta with braised borlotti beans, rosemary, pork rind, Grana Padano cheese. *“Enbogone” (snailed), The classic bean ragu of the Valpolicella area north of Verona, makes a reference to local escargots, as they are both braised in a similar manner. This local pasta dish can only be found in the most authentic trattorias of the territory.*

❖ **Casunziei all'Ampezzana**

Cortina d'Ampezzo-style beetroot-ricotta filled ravioli with sweet butter, sour cream, aged Grana Padano cheese, poppy seeds

Spaghetti al Nero di Seppia con Frutti di Mare

Venetian-style cuttlefish ink spaghetti with sautéed clams, mussels, pink shrimp, and fish with garlic, white wine, cherry tomatoes **(\$5 supplemental)**

❖ **Riso alla Sbirraglia**

Creamy carnaroli rice with braised chicken, butter, Grana Padano cheese. *“Sbirraglia” was a derogatory term given to the Austro-Hungarian soldiers who occupied the Veneto area from the end of the 19th century until the end of the First World War. People referred to them as “cops” (sbirri), who were not loved by the Venetian population. The occupying soldiers often came to steal chickens while demanding hospitality from local peasant families. To prevent all the chickens from being stolen, the women added rice to the chicken to make a heartier meal, satiating the soldiers' hunger with a single dish.*

❖ **Bigoli col Anara**

House-made thick spaghetti with duck ragù. *In 1604 a pasta maker from Padova, called “Abbondanza,” was granted the patent of a machine of his own invention. Abbondanza produced different types of pasta, but the people adopted the rough spaghetti as their favorite **(\$5 supplemental)***



Un Viaggio in Veneto

Traditional Venetian Cuisine \$75

Celebrate the Arrival of the Prized Alba White Truffles

Menu items marked with ❖ pair well with white truffles
\$75 supplemental per course
\$125 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
Chris Cotter, Sous Chef

The **Bartolotta** Restaurants
EST. 1993

PROUD TO BE PART OF THE GREATER MILWAUKEE AREA FOR OVER 30 YEARS
SEE OUR FULL STORY AT BARTOLOTTAS.COM



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, with garlic-rosemary roasted potatoes (**\$7 supplemental**)

❖ **Lesso e Peara**

Traditional Veronese boiled beef, chicken and cotechino sausage with classic “pearà” sauce. *In Verona, a mix of boiled meats with Pearà is the quintessential dish for special celebrations. Pearà (peppery) is a sauce made with breadcrumbs, beef broth, bone marrow, and an abundant addition of black pepper. According to legend, this recipe was created by the court cook of Alboin, king of the Lombards, in ‘572 AD. Alboin, after defeating Cunimondo, king of the Gepids, married Cunimondo’s own daughter, Rosmunda, and celebrated the victory with a banquet. During the festivities, the king made Rosmunda drink wine from her father’s skull. The grief-stricken bride fell into depression with the intention of allowing herself to starve. The court cook, hard at work, invented the peara sauce for Rosmunda to “heal her.” The queen, thanks in part to the irresistible pearà, recovered from her pain and took revenge on Alboin, becoming the lover of Elmichi (a young warrior) and arranging with him to murder her hated husband.*

❖ **Orata “Mare e Monti”**

Oven-baked Mediterranean gilthead sea bream with Soave white wine sauce and assorted wild mushrooms

❖ **Tachinella al Melograno (Paeta Rosta al Malgaragno)**

Roasted turkey with pomegranate and pumpkin purée

❖ **Coniglio alla Bellunese**

Belluno-style braised rabbit leg with bitter green

DOLCI

Torta Russa

Veronese almond cake in puff pastry crust

Macedonia di Frutta con Zuppa di Mele Cotogne

Chilled quince soup with fresh fruit

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean crème anglaise

Panna Cotta

Classic Piemontese milk custard with marinated berries

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 Veneto

Let us take you to Veneto today, we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps.



Veneto

Journeys begin:

Veneto

October 23

Piemonte

November 27

Valle d'Aosta

January 9

Lazio

February 6

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

