

ANTIPASTI

Insalata Mista

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

Filetto di Baccala Fritto alla Romana

Crisply fried cod with Roman broccoli, potatoes, summer squash, fresh lemon

Zuppa di Fave, Patate, Funghi e Pecorino

Fava bean soup with potatoes, wild mushrooms, pecorino cheese

Crostini alla Provatura e Alici con Insalata Riccia

Roman-style cheese crostini with sage, anchovy, curly endive

Suppli al Telefono

Traditional Roman rice and ground beef fritter stuffed with mozzarella. *This is the Romans most beloved street food. It first appeared on a menu at Trattoria della Lepre in the 19th century.*

PRIMI

Tonnarelli Cacio e Pepe

House-made Roman spaghetti with savory pecorino Romano and black pepper sauce

Bucatini “Hollow Spaghetti”

all’Amatriciana – crispy guanciale, tomato, pecorino

alla Gricia – crispy guanciale and pecorino “white amatriciana”

Mezzi Rigatoni alla Carbonara

Short pasta tubes in a creamy egg and Pecorino Romano sauce with crispy guanciale

Fettuccine al Burro e Parmigiano

House-made ribbon pasta with Parmigiano-Reggiano. *Quite possibly the most misunderstood Italian dish in the United States is the so-called “Alfredo” sauce. There are dozens of wrong versions that range from cream and peas to chicken or shrimp, etc. The original Roman pasta is only made with an emulsion of butter and parmigiano cheese, nothing else. The dish was created by Alfredo Di Lelio in 1908 in his mother’s restaurant Angelina’s. When his wife Ines gave birth to their firstborn, she was very weak. Worried about her health, he created a simple pasta dish that would later become famous. Upon presenting it to his wife he said: “If you don’t like them, I’ll eat them!.” She ate all of it and suggested he add them to their restaurant menu..*

Spaghetti alla Checca

Spaghetti pasta tossed with raw crushed vine-ripe tomatoes, basil, mozzarella, olive oil. *This unique pasta is traditionally served cold with raw, fresh ingredients during the particularly hot Roman summer.*



Un Viaggio in Italia

La Cucina Romana

Traditional Roman 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

The **Bartolotta** Restaurants
1993 30TH ANNIVERSARY 2023

**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, Italian sausage, garlic-rosemary roasted potatoes (**\$5 supplemental**)

Spigola con Salsa di Capperi alla Romana

Pan-seared black bass with caper-parsley sauce

Saltimbocca all Romana

Sautéed veal cutlets with sage, prosciutto, white wine. *“Saltimbocca” in Italian means “it jumps in the mouth,” or an “explosion of flavors”. Most writers believe it has origins in the northern city of Brescia, however, it is now widely considered to be Roman due to its overwhelming popularity in the capital city.*

Abbacchio a Scottadito

Grilled baby lamb chops scented with rosemary and a savory anchovy-garlic sauce. *Spring lamb has been a staple Roman delicacy since ancient times, a treat is often served for Easter celebrations.*

Manzo Garofolato con Verza al Finocchietto

Beef ribeye braised in tomato, garlic, red wine, cloves, nutmeg, marjoram. *This is among the rare dishes of Roman cuisine that reveals its aristocratic origins. Highlighted by the once-expensive clove, a spice well-known to the ancient Romans. Clove used to be a part of precious gifts among royalty like the one Emperor Constantine made to Pope Sylvester in the 4th century. A.D. (**\$5 supplemental**)*

DOLCI

Crostata di Ricotta e Visciole “Antica Roma” con Semi di Sesamo e Papavero

Ricotta and sour cherry tart with poppy and sesame seeds

Grattachecca Romana con Frutta Fresca di Stagione

Roman shaved ice topped with fresh fruit

lemon-coconut

blackberry

Street vendors of this refreshing flavored ice are a common sight around the streets of Rome during the hot months. The first kiosks of grattachecca appeared in the Trastevere neighborhood during the last century. It was considered the cheaper version of a street dessert since the more expensive ice creams were aimed at the wealthier clientele.

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 dessert of layered mascarpone mousse, savoiardi cookies, espresso, cocoa

Un Viaggio in Italia

Let us take you to Roma, 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 Romana

Journeys begin:

Roma	May 11
Venezia	June 15
Napoli	July 20
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

