



# Un Viaggio in Veneto

## **Traditional Venetian Meal \$59**

### CUSTOMIZE YOUR MEAL

YOUR CHOICE

*Please Select one of each:*

ANTIPASTO

your small starter appetizer

PRIMO

your small pasta course

SECONDO

your main course

DOLCE

your small dessert or fruit



Juan Urbietta, Executive Chef

Elliot Mumpy, Sous Chef

*The health of our employees and guests is our top priority.*

*A \$4 per person health & safety surcharge has been added to support our safety protocols.*

*If you would like it removed, simply ask.*

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.

## ANTIPASTI

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### **Schie con polenta alla Laguna Veneziana**

Venetian-style sautéed tiny sweet shrimp with oven baked polenta

### **Carpaccio di manzo “Arrigo Cipriani”**

The original recipe of beef carpaccio from Harry’s Bar in Venice.

Invented in 1950, as legend has it, a creation of the affable restaurateur to please Countess Amalia Nani Mocenigo. The colors resembled Vittorio Carpaccio’s painting, and so it was named and today known worldwide.

### **Insalata mista dell’orto**

Crisp salad of arugula, radicchio, endive with freshly shaved garden vegetables, extra virgin olive oil, and red wine vinegar

### **Pasta e fasoì**

Rustic summer bean soup with rags of fresh pasta drizzled with extra virgin olive oil

### **Moecca fritta alla Veneziana con melanzane, pomodoro e basilico**

Fried Venetian-style soft shell crab with eggplant, mozzarella, tomato, and basil

*(\$4 supplemental)*

## PRIMI

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### **Casunziei all’Ampezzana**

Classic Cortina d’Ampezzo-style beetroot-ricotta filled ravioli with sweet butter, sour cream, aged Grana Padana and poppy seeds

### **Tagliatelle al ragu di cortile “Maestro Giorgio Soave”**

Hand crafted wide ribbon pasta with white meat ragu. Chef Urbietta learned to make this delicious meat ragu in 2015 when we had the pleasure of hosting Chef Giorgio Soave from Ristorante Grotto de Corgnan in Sant’Ambrogio di Valpolicella. Chef Urbietta visited Maestro Giorgio Soave again in Valpolicella in July of 2019 to revisit his taste memory of this unforgettable pasta.

### **Gnocchi di patate con la fioreta**

Hand crafted soft potato gnocchi with creamy “fioreto” ricotta cheese, Parmigiano-Reggiano, veal jus

### **Risi e bisi**

Classic vialone nano risotto with summer peas, Parmigiano-Reggiano and thinly sliced pancetta

### **Spaghetti al nero di seppia con frutti di mare**

Spaghetti with cuttlefish ink, clams, mussels, wild pink shrimp, scallops, and calamari with garlic, extra virgin olive oil and white wine

*(\$4 supplemental)*

## SECONDI

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### **Manzo all'Amarone con spezie dall'Oriente "Marcus Polus Venetus"**

Beef stew braised in Amarone wine sauce with exotic spices, olive oil-mashed potatoes with savoy cabbage. The spices in this beef stew showcase the culinary influence that resulted from the expedition of Marco Polo from 1271-1295. The Silk Road trade route connected Venice to Asia, and as a result, the use of these spices has remained, distinguishing the culinary flavor in the Northeastern region of Italy.

### **Piccione al rosmarino con uve e miele di acacia**

Wood-roasted squab scented with rosemary, grapes and acacia honey, sauteed fennel, rosemary roasted potatoes

### **Grigliata mista di carne**

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes

*(\$4 supplemental)*

### **Orata "Mare e Monti"**

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

### **Broeto de pesse a la Ciosota (Brodetto di pesce)**

A seafood stew that is typical of the fishing the port town of Chioggia (Ciosota in Venetian dialect). The simplicity of the assorted fresh seafood soup which includes shrimp, clams, mussels, cod, and calamari gently stewed with garlic, Pinot Grigio wine, fresh chili pepper and summer tomatoes will transport you to the canals and the bucolic fishing village of Chioggia.

*(\$4 supplemental)*

## DOLCI

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### **Fichi al forno glassato al mosto cotto di uva e miele di acacia**

Oven-roasted figs glazed in cooked grape juice syrup and acacia honey  
fresh vanilla bean gelato

### **Pesche al rose' del Veneto con crema al cioccolato bianco**

Peaches soaked in summer rose' wine scented with lemon, cinnamon, and clove, white chocolate cream

### **Fragole al basilico con sorbetto al limone**

Summer strawberry salad scented with basil and lemon sorbetto

### **Panna Cotta**

Silky milk custard with fresh berries

### **Classico tiramisu' del Ristorante Bartolotta dal 1993**

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

### **Sgroppino al limone**

A refreshing, palate-cleansing Venetian digestivo of lemon sorbet, prosecco, vodka, and cream

# Un Viaggio in Veneto

**Let us take you to Veneto today,** and invite you to join us again so we may have the privilege to guide your spirit and palate on a culinary journey through regional Italy – from the coast of Sicily to the peaks of the Italian Alps.



## **Journeys begin:**

Toscana	July 8
Liguria	July 29
<b>Veneto</b>	<b>August 19</b>
Sicilia	September 16
Puglia	October 7
Lazio	October 28

*Thank You*

RISTORANTE  
BARTOLOTTA  
dal 1993

*to our patrons, our partners and our  
community for the continued  
and unending support. Enjoy  
your trip to Italy.*

*Buon viaggio e Buon appetito!*  
-BB

