

ANTIPASTI

Gamberoni rossi imperiali alla Mazzarese (*Àmmari a' Mazzarisi*)
Wood-roasted Mazzara del Vallo-style Mediterranean imperial red shrimp, aromatic herb crumbs, extra virgin olive oil, and lemon | **8 supplemental**

Carpaccio di pesce spada

Swordfish carpaccio marinated in extra virgin olive oil and red wine vinegar with pomini tomatoes, shaved cucumber, and fresh oregano

Insalata mista dell'orto

Salad with arugula, radicchio, endive with shaved garden vegetables. Tuscan herb vinaigrette

Insalata di arancia, finocchio, cipolla rossa e olive

Sicilian orange salad with shaved fennel, red onion, and black olives

Minestra di cavolfiore “Nonna Federica Bartolotta” (*Minestra di vròccoli*)

Grandma Federica Bartolotta's rustic cauliflower-pasta soup with extra virgin olive oil, black pepper, and pecorino cheese

Ricciola alla Siciliana con radicchio e salsa d'acciughe

(*Alicciola o' furnu*)

Seared Sicilian yellowtail amberjack with wilted sautéed radicchio, light anchovy sauce | **4 supplemental**

PRIMI

Ravioli dolci Ragusani (*Ravioli duci cu' raú di porcu*)

Classic Ragusa-style ricotta-cinnamon filled ravioli tossed in sweet butter with pork ragu and caciocavallo cheese

Rigatoni alla Norma (*Pasta a' Norma*)

The classic Sicilian pasta served at Ristorante Bartolotta since 1993. Rigatoni with fried eggplant, pomini tomatoes, mozzarella, ricotta salata cheese, and fresh basil leaves

Casarecce al pesto Trapanese

Casarecce pasta commonly seen in the town of Trapani cooked with a form of pesto made with ground almonds, pomini tomatoes, basil, parsley and garlic in a mortar and pestle with extra virgin olive oil and pecorino cheese

Risotto con polpo al basilico e pepe nero “Antica Marina”

(*Risu ca' purpu o' basilicò*)

Vialone nano risotto with stewed octopus, basil and black pepper is a signature dish of Chef Giovanni at Ristorante Antica Marina located in the fish market in Catania

Spaghetti con vongole, gamberi, cappesante, olive e pane profumato

Spaghetti with tiny clams, wild pink shrimp, and scallops with white wine, pomini tomatoes, black olives, and aromatic herb crumbs | **4 supplemental**



Un Viaggio in Sicilia

Traditional Sicilian Meal \$59

CUSTOMIZE YOUR MEAL

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.

SECONDI

Capretto da latte glassato alla Catanese

(Caprettu 'nfurnatu a' Catanisi)

Slow cooked, oven roasted Catania-Style glazed milk-fed goat - a favorite of T.J (Salvatore), the patriarch of the Bartolotta family | **8 supplemental**

Cosciotto di anatra al Marsala con lenticchie e scarola

(Anatra a' Marsala a' lenticchi ca' scalòra)

Braised duck leg in Marsala wine sauce, stewed lentils, and escarole

Grigliata mista di carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes | **4 supplemental**

Spigola alla Palermitana “La Scuderia”

(Spinula o' furnu a' Palermitana)

This dish was inspired by a visit to Ristorante La Scuderia located in the horse track in Palermo. Oven-baked imported Mediterranean seabass with pomini tomato, lemon, capers, Castelvetrano green olives, and fresh oregano

Cuscus di pesce alla maniea di Sciacca

(Cuscusu di pisci a' Sciacca)

A seafood stew made with couscous that was introduced from North Africa. While the exact date of the arrival of couscous in Sicily is often debated by food historians, there is little doubt of the Arabic origins in Sicilian Cuisine. It is typical of the fishing in the port town of Sciacca. The simplicity of the assorted fresh seafood stewed which includes shrimp, clams, mussels, red rockfish, and calamari gently stewed with garlic, wine, fresh chili pepper and summer tomatoes will transport you to the bucolic fishing village of Sciacca along the southern coast of Sicily | **4 supplemental**

DOLCI

Semifreddo al pistacchio di Bronte con salsa al cioccolato

Semi-frozen pistachio cream with chocolate sauce

Granita Siciliana di mandorle con pesche *(Granita Siciliana alle Mandorle)*

Almond milk shaved ice granite with marinated peaches

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' di Ristorante Bartolotta dal 1993

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

Un Viaggio in Sicilia

Let us take you to Sicily 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
Veneto	August 19
Sicilia	September 16
Puglia	October 7
Lazio	October 28

sicilia

Trapani Palermo Santo Stefano di Camastra
Marsala Sciaccia Catania
Mazara del Vallo Ragusa

Thank You

RESTORANTE
ARTOLOTTA
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

