

ANTIPASTI

❖ **Crespella di spinaci al forno ripiena di Mortadella di Bologna IGP**
Oven-baked spinach crepe with creamy Mortadella filling

Insalata mista dell'orto

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

Insalata di campo con Prosciutto di Parma glassato all'aceto balsamico tradizionale di Reggio-Emilia

Field greens with sauteed *Parma* prosciutto glazed with traditional balsamic vinegar from *Reggio-Emilia*

❖ **Passatelli in brodo Emiliano**

Bread and Parmigiano-Reggiano dumplings in classic Emilian style chicken-beef broth

Gran Piatto di Salumi con crescentine fritte: Prosciutto Crudo di Parma DOP, Salame Felino IGP e Mortadella di Bologna IGP

Thinly sliced cured *Parma* Prosciutto, salame Felino from *Val Baganza* and Mortadella di *Bologna* with fried dough

PRIMI

❖ **Cappellacci di zucca con amaretti e funghi di bosco**

Butternut squash filled ravioli tossed in sweet brown butter, ground amaretti cookies, Parmigiano-Reggiano and sauteed wild mushrooms

❖ **Garganelli Imolesi al pettine con panna, Parmigiano Reggiano, Prosciutto di Parma, peperoni rossi e piselli**

"Imolese-style" handrolled pasta quills with *Parma* prosciutto, red bell peppers and peas in a creamy Parmigiano-Reggiano cheese sauce

❖ **Lasagna bianca al forno "Ristorante Al Pappagallo"**

An iconic recipe from the famed Ristorante Al Pappagallo located beneath the two feudal towers in the heart of *Bologna*. Oven-baked lasagna with boiled capon, cremini and porcini mushrooms, sweetbreads, onions, whole eggs, heavy cream sauce and Parmigiano-Reggiano

(\$4 supplemental)

❖ **Tortellini Bolognesi "a piacere"**

House made classic *"Bolognese-style"* meat filled tortellini. Choose one of the following traditional sauces:

Tortellini al burro: melted butter and Parmigiano-Reggiano

Tortellini alla panna: cream, butter and Parmigiano-Reggiano

Tortellini in brodo di cappone: in capon broth

Tortellini al ragu' pasticciata: with creamy Bolognese meat sauce

(\$6 supplemental)

❖ **Tagliatelle al ragu' Bolognese "Amico Mauro"**

Handcrafted wide ribbon pasta with Mauro's famous Bolognese meat sauce



Un Viaggio in Emilia-Romagna

Traditional Emilia-Romagna Meal \$65

Alba White Truffles (*Tuber magnatum pico*) have arrived!

Menu items marked with ❖ pair well with white truffles.

\$40 supplemental per course

\$100 supplemental for three courses

CUSTOMIZE YOUR MEAL

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 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

Bollito Misto alla Parmigiana

This classic dish hails from the town of *Parma in Emilia*. Ristorante Leon d'Oro and Ristorante Cocchi are famous for their cart of boiled delicacies or “Carello di Bolliti”. Inspired by these classic restaurants, boiled dinner is found in many regions throughout Italy, but this one in particular showcases a unique variety of different meats that include beef brisket, cured ham, capon leg, cotechino pork sausage, and veal tongue all served with potatoes, carrots and salsify and a trio of traditional sauces that will transport your palate to *Parma, Italy*.
(\$6 supplemental)

Gran zuppa di mare dei pescatori di Porto Bellaria

Fishermans' stew from the port town of Bellaria along the Adriatic coast with trebbiano white wine, garlic, tomatoes, onions and chick peas

❖ **Cotoletta di vitello alla Petroniana**

Baked veal cutlet topped with *Parma* ham and *Parma* prosciutto, oven-baked in a creamy Parmigiano-Reggiano cheese sauce

Grigliata mista di carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes
(\$4 supplemental)

❖ **Orata dell'Alto Adriatico con pancetta Piacentina, cavolo verza e funghi misti di bosco**

Oven-baked Adriatic sea bream with wild mushrooms and wilted savoy cabbage and *Piacenza-style* cured pancetta

DOLCI

Torta Barozzi alla Modenese

Classic chocolate, espresso, peanut cake a specialty from the town of *Vignola* near *Modena*, Amarena cherry gelato

Sbrisolona con crema di cioccolato e zabaione all'Albana di Romagna

Crumble cake topped with dark chocolate cream and zabaglione with sweet Albana di Romagna wine

Pera cotta al Lambrusco di Sorbara con crema di ricotta

Poached pears cooked in sweet Lambrusco wine syrup, creamy ricotta

Panna Cotta

Silky milk custard with fresh berries scented with garden mint

Classico tiramisu' del Ristorante Bartolotta dal 1993

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

Un Viaggio in Emilia-Romagna

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



emilia-romagna

Journeys begin:

Toscana	July 8
Liguria	July 29
Veneto	August 19
Sicilia	September 9
Emilia-Romagna	October 21
Piemonte	November 18

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!

BB

