

ANTIPASTI

❖ **Pasticcio di fegato d'anatra con gelatina al Porto e brioche tostata**
Silky duck liver mousse with toasted brioche and port gelée

❖ **Zuppa del Canavese**

Rich beef broth, pancetta, cabbage, bread, and melted fontina cheese baked in the wood oven until bubbly and golden. *A hearty, winter soup usually found on tables of the Alpine "Cascine" in Piemonte.*

Insalata mista dell'orto

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

❖ **Tuorlo d'uovo con polenta morbida di castagne, parmigiano e fonduta Piemontese**

Soft chestnut polenta with egg yolk, Parmigiano-reggiano, and Alpine cheese "fonduta" sauce

Lumache alla Piemontese con Tortino di Rapa Bianca

Braised snails with porcini mushrooms, white wine, garlic and herbs; turnip cake

PRIMI

❖ **Tajarin delle Langhe**

Handcrafted egg yolk, cheese, and olive oil pasta cut into thin ribbons, tossed in melted sweet butter with Parmigiano-Reggiano. *This pasta is found in farmhouses called "Cascine" in the Langhe area. It can be enjoyed in its' elegant simplicity or, if you are so inclined, showcased with a generous shaving of inebriating Alba white truffles.*

❖ **Uovo in raviolo del "Maestro Valentino"**

Large raviolo is filled with spinach, ricotta cheese, and an egg yolk, cooked to a soft, runny consistency and finished with Parmigiano-Reggiano and fragrant brown butter. *An annual staple of Ristorante Bartolotta during truffle season. Chefs Paul Bartolotta and Juan Urbieto first learned this legendary pasta when they worked at Ristorante San Domenico in Imola, under Chef Valentino Marcattili. It is the ideal composition for truffles to "work their magic" (\$4 supplemental)*

❖ **Gnocchi di castagne alla bava**

Sweet chestnut gnocchi with a rich cream and fontina cheese sauce.

❖ **Agnolotti del plin**

Roasted meat and vegetable filled ravioli, light veal jus, sage leaves, sweet butter and Parmigiano-Reggiano. *According to local legend, this iconic recipe originated from a cook called Angiolino a.k.a. "Angelot" who came from Montferrat. The term "al plin" refers to the "pinch" that occurs with the thumb and forefinger, between each tiny mound of filling that seals the tiny handcrafted, house-made pillows of deliciousness! (\$4 supplemental)*

❖ **Risotto alla pastorella**

Risotto with Parmigiano-Reggiano and sweet butter



Un Viaggio in Piemonte

Traditional Piemontese Dinner \$65

Celebrate the final Alba White Truffles of the 2020 season
(Tuber magnatum pico)

Menu items marked with ❖ pair well with white truffles
\$55 supplemental per course
\$150 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 or fruit



Juan Urbieta, 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

Sautee di rane allo stile dei risai Vercellesi con carciofi

Frogs legs, in the style of the Vercelli rice fields, sautéed with artichokes in extra virgin olive oil, sweet butter, Arneis white wine, garlic, and parsley.

❖ **Filetto di manzo al Barbera, cardi gratinati, uovo e crema di Parmigiano-Reggiano**

Petit filet of beef topped with fried egg, rich Barbera wine sauce, gratin of baked thistle cardoons, Parmigiano-Reggiano cream sauce **(\$4 supplemental)**

❖ **Piccione al rosmarino e ginepro sul crostone ai fegatini**

Wood-roasted squab served on a brown butter, garlic-liver crostino, rosemary-juniper sauce, butternut squash

Grigliata mista di carne

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

❖ **Rombo chiodato alla crema di “bagna cauda”**

Mediterranean “nail-head” turbot, anchovy-thyme butter “bagna cauda” sauce, melted savoy cabbage, and leeks. *Bagna Cauda, translated “hot dip” is an iconic symbol of Piemontese cuisine. The origins of this dish are medieval, consumed by laborers using inexpensive ingredients to prepare this unctuous sauce. Our sauce is inspired by traditional “bagna cauda” with the addition of white wine, thyme, and butter that marry well with the Mediterranean turbot, cabbage, leeks, and if added, pairing beautifully with fresh Alba white truffles. (\$6 supplemental)*

DOLCI

Semifreddo al torroncino con miele d’acacia e salsa di ribes

Frozen nougat mousse with honey and red currant sauce

Bunet alla Monferrina

Creamy, custard-like dessert is made with chocolate, cream, espresso, and ground amaretti cookies. *This traditional dessert predates the discovery of the Americas. The ancient version from the Langhe area was white – as it was simply made with milk and sweetened with honey. Today, a modern version is featured throughout Piemonte.*

❖ **Robiola Bosina del caseificio dell’Alta Langa al forno, Miele aromatizzato al tartufo**

Oven-baked cow’s milk triple-cream imported robiola cheese drizzled with warm white truffle oil-honey **(\$2 supplemental)**

Monte Bianco

Crunchy honey meringue, dark chocolate mousse and chestnut cream

Panna cotta

Silky milk custard with biscotti

Classico tiramisù’ del Ristorante Bartolotta dal 1993

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

Un Viaggio in Piemonte

Let us take you to Piemonte 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 9
Emilia-Romanga	October 21
Piemonte	November 18

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.*

Bon viaggio e buon appetito!

BB

