

ANTIPASTI

Carpaccio di capriolo con melograno e funghi sotto'aceto *{Rhoes Wilbret-carpaccio}*

Roebuck venison carpaccio pomegranate, pickled mushrooms, raspberry-pomegranate vinaigrette (**\$5 supplemental**)

Zuppa al Vino Terlaner “Andreas Hellrigl” 1965

{Terlaner weinsuppe Chef Andreas Hellrigl, 1965}

Savory Terlaner wine-capon broth soup with cinnamon egg-cream, buttered brioche croutons. *This dish is a signature recipe of Chef Andreas Hellrigl. Michelin-starred chef and owner of Villa Mozart in Merano. Chef Bartolotta worked for several months with Chef Andreas at Palio in New York and not only is this particular dish near and dear to his heart, but this is also the restaurant where Chef Bartolotta met his wife, Robbi.*

Insalata mista dell'orto

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

Petto di anitra affumicata, asparagi bianchi e salsa bozner

Thinly sliced smoked Muscovy duck breast, white asparagus salad, mustard-egg sauce

Salsiccia con crauti e polenta taragna gratinata al montasio

Traditional Tirolese-style sausage with braised pickled cabbage on baked buckwheat polenta

PRIMI

Morbidelle di ricotta e porcini gratinati

Large ricotta-porcini mushroom dumplings gratin

Canederli di speck in Brodo {SpeckKnödel}

Rustic Alpine round bread and speck dumplings in capon broth

Spätzle di spinaci e erbe aromatiche alla panna con speck e grana

Spinach and aromatic herb spaetzle in creamy cheese sauce with speck

Ravioli di grano saraceno ripieno di cachi secchi, ricotta e semi di papavero {Ciaroncie di Clozein}

Half-moon shaped buckwheat ravioli filled with dry persimmons and ricotta cheese, butter and poppy seeds, Asiago cheese

Risotto ai mirtilli selvatici di bosco al Lagrein Dunkel DOC, quark e erba cipollina

Risotto with wild blueberries, red Lagrein wine, creamy quark clabber cheese, chives



Un
Viaggio
in Südtirol
(Alto Adige)

Traditional South Tyrolean Dinner \$65

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

Salmerino dorato al burro, crauti in agrodole con pere e salsa al Reisling Renano

Sauteed Artichoke with sweet-sour pear sauerkraut, Riesling Renano wine sauce

Gulasch di Manzo alla Birra Doppio Malto della Val Pusteria {Rindsgulasch}

Beef goulash braised in double malt beer from Val Pusteria, boiled potatoes. *This dish is inspired by Chef Urbietta's travels to Bolzano in 2018 where an owner of a small pub made a traditional beef goulash from his native area Val Pusteria made with dark beer and seasonings that included paprika, cumin, and juniper.*

Grigliata mista di carne

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

Fagiano alla crema di castagne, finferli e scorzanera

Roasted pheasant with chestnut-thyme cream sauce, chanterelle mushrooms, salsify

Capriolo al Ginepro d'Alpeggio Tirolese con mele e prugne {Rhe Rueken Sudtyrolean}

Roebuck venison, Sudtyrolean-style red wine-juniper sauce with apples and prunes **(\$9 supplemental)**

DOLCI

Souffle di polenta nera al cioccolato, salsa al cioccolato bianco e rum

Warm spiced chocolate polenta souffle, white chocolate-rum sauce. *A signature dessert of Chef Andreas Hellrigl combining all the spices typical of the Alps, that includes cinnamon, clove, nutmeg, that marry well with dark and white chocolate.*

Canederli di semola, uvetta e mele al moscato "Zur Rose"

Warm cinnamon-sugar dusted semolina dumplings, wilted apple ribbons, golden raisins, sweet Muscat wine-butter sauce. *A recipe shared from our friend Chef Herbert Hinter. After a visit to Zur Rose restaurant in Appiano in 1995, he secretly shared his semolina apple dumplings.*

Strudel di pere e cioccolato, gelato al latte di capra

Pear and chocolate strudel, goat-milk gelato

Panna Cotta d'Alpeggio

Buttermilk-honey panna cotta with spiced cranberry marmalade

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 Südtirol

Let us take you to Südtirol 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.



Thank You

*to our patrons, our partners, and to
our community for the continued and
unending support,*

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

RISTORANTE
TOLOTTA
dal 1993

