

ANTIPASTI

Ova Strapazzate al Tartufo Nero di Norcia

Farm-fresh, organic scrambled eggs with fresh Umbrian black truffles. *The truffle hunters from the Umbrian hills and their families adore the delicious yet extreme simplicity of whipped scrambled eggs with the perfume of the freshly foraged black pearls, “Perle di Norcia.” They contend this is one of the best ways to showcase the flavor of the luxurious Umbrian black truffle with the humble egg. We hope you will agree. (\$25 supplemental)*

Insalata mista dell’orto

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

❖ Scafata “Ricchi e Poveri”

Traditional Umbrian extra virgin olive oil and vegetable stew of fava beans, artichokes, new potatoes, and cipollotti bulb onions with pancetta and garlic. *La Scafata is a typical county recipe whose name is derived from “scafo” a dialect term for the shell of the fava bean. “Ricchi e Poveri”(Rich and Poor) refers back to a time when poor ingredients like vegetables produced rich, full flavors. Today with an addition of Umbrian black truffles, it adds both the richness of the earth and the luxurious black truffle flavor.*

Gran Selezione del Norcino con Pecorino e Bustengo di Gubbio

Grand selection of sliced cured prosciutto, salame, and finocchino with ewe’s milk pecorino cheese and griddled Umbrian flatbread

Zuppa di Legumi e Cereali del Contadino

Rustic, country-style legume and grain soup

PRIMI

Cirirole Ternane “fatto a mano” con Perle di Norcia

Traditional Umbrian hand-made, Terni-style, thick spaghetti with black truffle sauce. *This dough recipe is made from the antique Etruscan wheat berry flour and was shared by Andrea Goracci who was a guest chef of Chef Juan Urbietta at Ristorante Bartolotta dal 1993 in 2007.*

(\$25 supplemental)

❖ Strangozzi alla Nursina

Pasta curls in a creamy Italian sausage ragu, sweet butter, ewe’s milk pecorino and Parmigiano-Reggiano cheese sauce

❖ Pappardelle con Ragu di Fagiano

Handcrafted wide ribbon pasta with pheasant ragu

Ravioli alla Trasimeno con sugo di Cipollotti

Lake Pike-filled ravioli “Lake Trasimeno-style” with stewed cipollotti bulb onions and tomato sauce

❖ Tagliatelle ai Funghi Porcini “Villa Roncali”

Handcrafted wide ribbon pasta with wild-harvested Porcini mushrooms. *Inspired by a favorite restaurant of Chef Paul Bartolotta in Foligno.*



Un Viaggio in Umbria

Traditional Umbrian Dinner \$65

Add Umbrian Black Truffles “Perle di Norcia” from Italy!

Menu items marked with ❖ pair well with black truffles

\$25 supplemental per black truffle course

\$60 supplemental for three black truffle 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

❖ **Spezzatino di Cinghiale all'Eugubina**

Wild boar stew “Gubbio-style” braised in white wine, tomato, garlic, rosemary, sage, bay leaf and juniper, rosemary-olive oil whipped potatoes

❖ **Piccione alla Leccarda**

Roast squab with their liver, garlic-white wine pan sauce scented with rosemary, sage, anchovies, and capers. *This classic Umbrian sauce is designed to enhance game cookery in Umbria and throughout central Italy. This version was shared by Chef Andrea Goracci on his visit to our kitchen in 2007. These Umbrian cooking traditions and flavors, in particular, are showcased in this sauce that will transport your palate to the town of Amelia near Terni in Umbria. (\$6 supplemental)*

❖ **Involtini alla Perugina**

Handcrafted meat and bread sausages filled with beef, pork, turkey, pancetta, prosciutto, and aromatic herbs, pan-roasted with bay leaf and fresh sage on wilted garlic sautéed broccoletti

Grigliata mista di carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes *(\$5 supplemental)*

❖ **Trota al forno con asparagi**

Oven-baked trout, herb crumbs with buttered asparagus

DOLCI

Brustengolo Perugino

Vanilla-scented cornmeal polenta cake with apples and raisins soaked in liqueur. *This “dolce di credenza” or “merenda” was most commonly held in the farmhouse cupboard for the afternoon sweet. Today it is found throughout many areas in Umbria and is a staple in quality pastry shops throughout the region. There are infinite variations from the various villages—we have prepared the classic recipe from Perugia.*

Crescionda Spoletina

Chocolate custard cake with ground amaretti and savoiardi cookies, vanilla cream sauce. *This traditional Umbrian cake hails from the medieval town of Spoleto. It uses chocolate to form a custard cake where the ground cookies separate during the baking process creating natural layers of texture and flavor.*

Ravioli dolci di castagne e ricotta, salsa di cioccolato, uva passa e pinoli

Chestnut flour ravioli filled with honey-ricotta cheese, sweet wine-chocolate-raisin sauce topped with pine nuts. *These sweet ricotta ravioli are typical and ever-present on Umbrian tables in the winter period around Carnevale.*

Panna Cotta

Silky milk custard with fresh berries scented with garden mint

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 Umbria

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



Thank You

RISTORANTE
TOLOTTA
dal 1993

*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

