

ANTIPASTI

Fritto misto all'Ascolana

Fried artichokes, zucchini, fennel, meat-stuffed olives, sweet crema frita, sage
(*\$4 supplemental*)

Seppioline spadellate

Sautéed Mediterranean cuttlefish with spring peas, asparagus, leeks, breadcrumbs

Polenta sulla spianatoria

Creamy polenta with pork sausage ragu

Zuppa di ceci e farro

Chickpea, farro, and pasta soup with olive oil, cracked black pepper

Insalata mista

Field greens and fresh vegetables with red wine vinaigrette

PRIMI

Cresc tajat con ragu di fagioli e costine di maiale

Polenta ribbons with borlotti bean and pork ragu

Spaghetti alla chitarra di Campofilone con moscioli di Portonovo e gamberi

Artisanal spaghetti from the renowned pasta-making town of Campofilone, tossed with mussels, shrimp, lemon, white wine (*\$5 supplemental*)

Tacconi di fave di Fratte Rosa

con salsa di cipollotti e pecorino di fossa

Fava bean wide ribbon pasta with tomato, spring onions, cave-aged Pecorino cheese

Cutanei Senigalliesi (gnucchit di farina) con ragu di coniglio

Hand-made flour gnocchi from Senigallia with rabbit ragu, cherry tomatoes, Parmigiano Reggiano cheese

Vincisgrassi

Baked Marche-style lasagna with veal ragu, sweetbreads, mushrooms, pancetta, bechamel



Un Viaggio nelle Marche

Traditional Marche Dinner \$65

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 Urbietta, Executive Chef

Elliot Mumpy, Sous Chef

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

Brodetto alla sambenedettese

Port of San Benedetto del Tronto-style seafood stew of shrimp, cuttlefish, clams, mussels, and fish with white wine, green tomatoes, bell peppers

Merluzzo all'Anconetana

East Coast cod baked with cherry tomatoes, olives, potatoes, capers, anchovy, white wine

Grigliata mista di carne

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

Oca in potacchio con scarola

Goose braised with tomatoes, garlic, rosemary, white wine, escarole

Filetto alla Rossini

Wood-roasted filet of beef Rossini style with foie gras and black truffle sauce (*\$15 supplemental*)

DOLCI

Lonzino di fico di Vallesina con spuma di caprino

Fig salame mixed with almonds, walnuts, candied citrus and anise liquor wrapped in grape leaves with honey-goat cheese mousse

Lattaiolo in pasta matta

Creamy custard tart in an olive oil crust with Amarena cherries

Il Dolce del Papa della Pasticceria "Picchio"

Soft and chewy amaretto crust, vanilla cream filling, almond praline.
Said to be Pope John Paul II's favorite dessert, a staple confection of award-winning pastry shop, Picchio, in Loreto, Marche.

Panna cotta

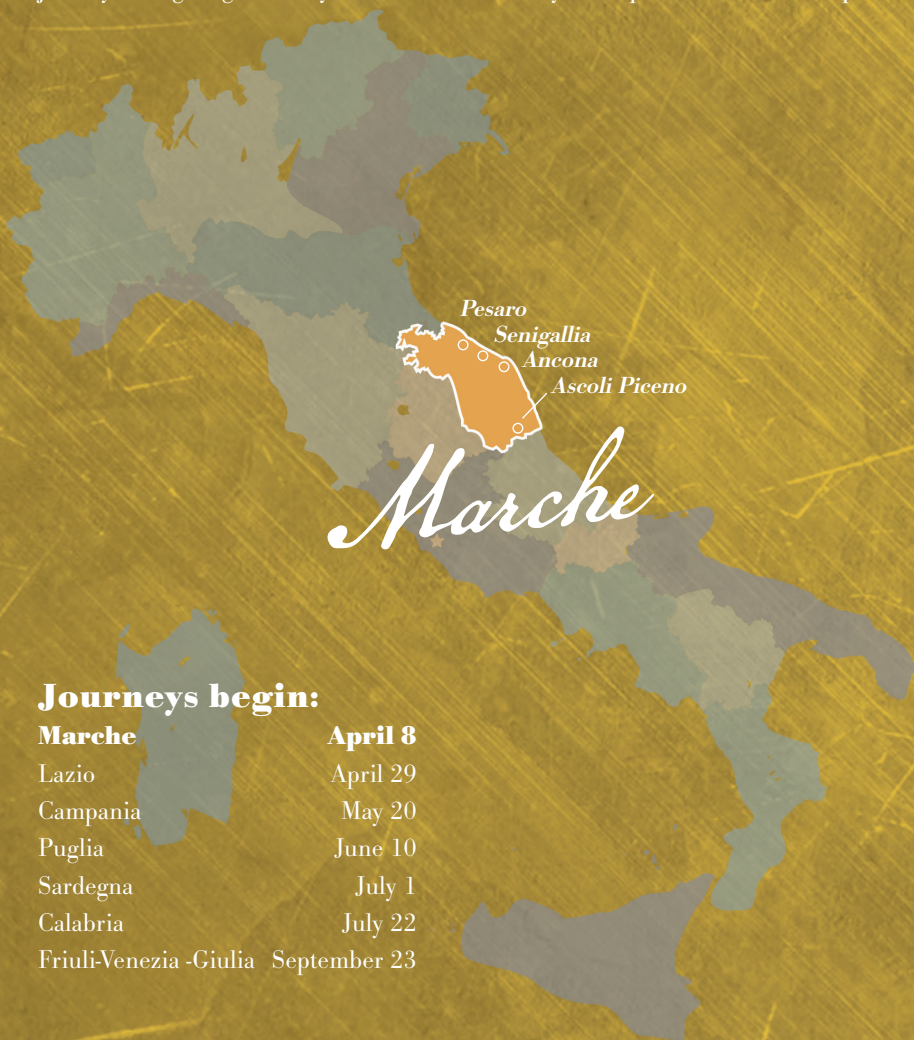
Silky milk custard with fresh berries scented with mint

Classico tiramisu' del Ristorante Bartolotta dal 1993

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

Un Viaggio nelle Marche

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



Journeys begin:

Marche	April 8
Lazio	April 29
Campania	May 20
Puglia	June 10
Sardegna	July 1
Calabria	July 22
Friuli-Venezia -Giulia	September 23

Thank You

*to our patrons, our partners, and to our
community for the continued and un-
ending support.*

Enjoy your trip to Italy.

Buon viaggio e buon appetito!

-PB

RISTORANTE
BARTOLOTTA
1993

