

ANTIPASTI

Insalata mista dell'orto

Field greens with fresh vegetables, olive oil, and red wine vinegar

Insalata di polpo all'Olbiese

Chilled octopus salad with olives, potatoes, artichokes, celery, and red wine vinaigrette (**\$5 supplemental**)

Burridda di gattuccio di mare a sa Casteddaia

Dusky smooth hound marinated and cooked in walnut, garlic, bay leaf, olive oil, and wine vinegar; served cold. *This is a traditional cold fish antipasto hails from the Sardinian capital city of Cagliari. This dish has influences from the Phoenicians, Ligurians, and especially Spaniards, with their popular “escabeche” (pickled).*

Favata alla Sassarese (Faada e Lardu)

Fava bean soup with sausage, savoy cabbage, and rosemary. *This dish can be traced back to a collection of ancient Roman manuscripts of recipes. Mentioned as “conciclam Apicianam” (fava beans in the style of Apicius), a recipe of fava beans cooked with pork, lard and cabbage.*

Lumache (mungetas) alla Cagliaritana

Baked snails with tomato, garlic, chili, white wine, parsley, and breadcrumbs

Cascá alla Tabarchina

Steamed cous cous with chickpeas, cauliflower, spring onion, carrot, and eggplant; spiced with cinnamon, clove, star anise, and coriander. *This dish shows its strong Arabic roots through the use of spices. It was brought to Sardegna by the Ligurians, who colonized an area in northern Tunisia between 1540-1738.*

PRIMI

Malloredus alla Campidanese

Hand-rolled Sardinian gnocchetti with tomato, sausage, Sardinian saffron, and Pecorino Sardo. *A traditional pasta shaped by pressing them down one by one with a thumb and rolling them over a basket (ciuliri) to give it the characteristic ridges that perfectly absorb the sauce. The pasta is named “malloru,” meaning bull in Sardinian dialect, because of its chubby appearance and firm texture.*

Culurgiones Ogliastrinus a sa spighitta

Hand-made potato, mint, and Pecorino ravioli with tomato-basil sauce. *“A sa spighitta” means “in the shape of a wheat spikelet.” Similar dishes can be found in Babylonian, Egyptian, Greek, and Roman cuisine. Giovanni Boccaccio, the poet and writer from the Renaissance, mentions this pasta in his famous novel, The Decameron.*

Sa fregua cun cocciula e buttariga di Cabras

Traditional, toasted Sardinian cous cous with baby clams, garlic, leeks, Sardinian grey mullet roe, white wine, and parsley. *The first documents mentioning “fregua” date back to over 1,000 years ago. It is believed this pasta was spread over the island due to commercial trade with the Phoenicians and Punics.*

Lumachine con lo sgombro alla Carlofortina

Small “snail pasta” with Mediterranean herb pesto, cherry tomatoes, and sautéed mackerel. *A classic pasta of the town of Carloforte on the tiny island of San Pietro. This dish showcases the close ties between the island of Sardegna and Liguria on the mainland—traditional Ligurian pesto combined with the fish from Sardegna.*

Spaghetti all'aragosta

Spaghetti pasta with sautéed spiny lobster, garlic, chili white wine, and tomato (**\$8 supplemental**)



Un Viaggio in Sardegna

Traditional Sardinian Meal \$65

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

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

Grigliata mista di carne

Mixed grill: beef strip steak, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes (**\$6 supplemental**)

Su porceddu Sardo

Slow-roasted suckling pig with myrtle leaves, fennel, thyme, pepper, and saffron. *The popular roast suckling pig tradition was brought to the island by the Spaniards from Castilla, who occupied the island for two centuries. Today, this dish is one of the most common dishes in Sardinian cuisine.*

Aragosta all'Algherese (alla Catalana)

Chilled rock lobster salad with heirloom tomatoes, red onions, olive oil, lemon, garlic, mint, and basil (**\$12 supplemental**) *The heavy influence of the Spanish conquistadores can be savored in this traditional dish from Alghero, also nicknamed "Barceloneta" or "little Barcelona." Founded in 1100 A.D. by the Dorias, a most powerful Genoese family, the city of Alghero was later ruled by the Spaniards when in 1353 the King Pedro IV of Aragon and Catalonia obtained, from the Pope, the right to annex Sardinia.*

Coscia di pollo ruspante a succhittu

Free-range chicken braised with olives, capers, white wine, and rosemary

Trancio di tonno in agro alla Portoscutese

Seared tuna with stewed onions, tomato, garlic, red wine vinegar, and bay leaf

DOLCI

Seada Gallurese con miele caldo di corbezzolo di Luigi Manias

Traditional fried pastry filled with pecorino cheese scented with lemon, drizzled with warm Sardinian "strawberry tree" bitter honey (**\$4 supplemental**) *This traditional dessert from the northern part of the island was originally a savory treat, made without honey. The seasonal droving of sheep in spring and late summer – the so-called transhumance, or "tràmuda" in Sardinian, was a widespread custom in Sardinia. Seadas were the warm and hearty treat prepared by wives upon the return of their shepherd husbands. Even today, Sardinia has one of the largest populations of free-range livestock in the Mediterranean. The special honey is produced by Luigi Manias, Sardinia's premier artisanal apiculturist. Strawberry trees, despite their name, are not closely related to the common strawberry plant. They are native to the Mediterranean area and produce a striking and edible berry.*

Sa carapigna, antico gelato Sardo del maestro Graziano Pranteddu

Sardinian lemon granita

This refreshing ancestor of the lemon sorbet was first made in Aritzo, in the mountainous area of central Sardinia. The locals preserved the mountain winter snow in caves, covered with several layers of straw to be consumed in summer scented with lemon. There is a document attesting that in 1636 three contractors obtained the concession for the snow trade which was a state monopoly belonging to the Spanish kingdom that dominated the island at the time. Today, only a handful of artisans remain, as it is a laborious task to make this hand spun, intensely flavored lemon sorbet

Budino agli amaretti

Chilled amaretti custard scented with lemon and caramel

Semifreddo di latte di capra e zafferano con confettura di datteri

Frozen goat's milk-saffron mousse with date compote

Panna Cotta

Silky milk custard with fresh berries scented with garden mint

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 Sardegna

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

Sardegna



Journeys begin:

Sardegna	July 8
Calabria	August 5
Toscana	September 2
Friuli-Venezia -Giulia	September 30
Veneto	October 28
Piemonte	November 18

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

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BARTOLOTTA
1993

