

## ANTIPASTI

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### **Insalata mista**

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

### **Frico**

Traditional pan-fried Friulian potato and Montasio cheese pancake.

*The first records of a soft cheese pancake in Friuli dates back to the mid-fifteenth century. “Maestro Martino,” a gourmand that could be considered the first ever “celebrity chef” used to prepare the “Caso in Patellecte” a recipe that was also written in his cookbook “De arte coquinaria ” c. 1465.*

### **Jota Istriana**

Cabbage, bean, potato soup with boiled sausage from the Istrian Peninsula.

*The Roman villages in the Istrian Peninsula during the time of Emperor Carlo Magno c. 800 knew how to preserve cabbage and cook with it extensively. The addition of potatoes came later after the discovery of the Americas. This soup is also popular in the upper Adriatic, including Slovenia and Croatia.*

### **❖ Toc'in braide (Intingolo del potere) con la morchia tartufata e porcini “Maestro Gianni Cosetti”**

Creamy and toasted polenta with Alpine cheese fonduta and porcini mushrooms.

*Gianni Cosetti (1939-2001), chef and food researcher, had a deep and profound love of his land and its culture. He dedicated his life to researching many of the lost recipes of Carnia in Northern Friuli. Among these, “Toc'in Braide”, a dish that captures the very essence of the Italian Alps, where humble ingredients marry the luxurious truffle in perfect harmony.*

### **Asparagi bianchi alla Goriziana con prosciutto di San Daniele**

Roasted white asparagus with mustard sauce and shaved San Daniele prosciutto

## PRIMI

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### **Cjarsons alla maniera Carnica**

Hand-made ravioli filled with ricotta, pear, walnuts, raisins, cinnamon with melted butter and smoked ricotta. *The northern territory of Carnia, which borders Austria, sits halfway between the port of Venice and Central Europe. Because of its strategic location, it was used as a passage for traders crossing the Alps on foot transporting exotic spices arriving from the East. Thus, many spices like cinnamon, nutmeg and ginger found their way to local recipes.*

### **Gnocchi di susine**

Potato gnocchi stuffed with plums; served with butter and toasted breadcrumbs.

*This dish of Bohemian roots dates back to a time when Friuli was under Austro-Hungarian rule. The original recipe involved the use of dried apricots but changed over time due to the abundance of plums in the area, especially along the Slovenian border.*

### **Orzotto mantecato con zucca, finferli e mandorle tostate**

Creamy pearled barley whipped with roasted butternut squash, chanterelle mushrooms, and almonds

### **Taglierini alla granceola**

Hand-cut ribbon pasta with spider crab, cherry tomatoes, white wine, and tarragon  
**(\$7 supplemental)**

### **Blecs della Valli del Natisone con ragu di capriolo, fonduta di montasio, semi di papavero e mirtilli**

Sheets of fresh buckwheat pasta with venison ragu, montasio, poppy seeds, and blueberries



**Un  
Viaggio  
in  
Friuli Venezia  
Giulia**

**Traditional Friulian Meal \$65**

**Alba White Truffles (*Tuber magnatum pico*) have arrived!**

Menu items marked with ❖ pair well with white truffles.  
\$40 supplemental per course

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



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

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### **Tagliata di manzo con rucola e scaglie di parmigiano**

Beef strip steak with arugula, shaved Parmigiano, and olive oil (**\$8 supplemental**)

### **Boreto di rombo alla Graisana**

Mediterranean turbot baked with white wine, charred garlic, vinegar, and olive oil. *One of the simplest and unique fish soups of Italy is that of the town of Grado. The island has a population of very ancient origins linked to a nearby Roman city: Aquileia, founded in 181 BC. The original recipe does not contain tomatoes from the new world. Instead, the use of wine vinegar, a common ingredient in Roman recipes, hints of its ancient origins.*

### **Sella d'agnello al cren**

Pan-seared lamb loin with horseradish sauce

### **Crostacei alla busara**

Langoustines and pink shrimp stewed with cherry tomatoes, garlic, parsley, and white wine (**\$12 supplemental**)

### **Golas alla Goriziana**

Friulian-style beef goulash with red wine, tomato, and paprika. *Goulash is a typical dish of nomadic shepherds of the Hungarian prairie, called Gulyás. They brought cattle to the markets of Moravia, Vienna, Nuremberg, and Venice. Paprika was not an original ingredient, it was added at the end of the nineteenth century. The dish began to spread to the surrounding countries, ending up on the tables of noble families. It is in this period that goulash is brought to Trieste, where locals changed it from a soup to a stew.*

## DOLCI

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### **Crema Carsolina**

Crispy pastry layered with vanilla crème traditional from the Carso plateau, located between Italy and Slovenia. *This dessert is popular in pastry shops on both sides of the border. Many families consider it “il dolce della Domenica” or “Sunday’s treat.”*

### **Gelato alla crema affogato al caffè Illy**

House-made vanilla gelato “drowned” in Illy espresso with whipped cream and cocoa. *Founder of world-famous Illy Caffè, Francesco Illy, worked in the coffee and cocoa bean trade in his youth. His hometown, the port of Trieste, was the main entryway of coffee bean imports arriving in Italy from around the world. He founded Illy in 1933, and in 1974 he pioneered the use of espresso capsules that allowed households to enjoy bar-quality espresso at home. Ristorante Bartolotta has been a proud partner of Illy Caffè since we opened our doors in 1993.*

### **Pite Carnica di mela al distillato di susine “Slivovitz”**

Rustic green apple pie traditional from the Carnia mountains, baked with cinnamon, raisins, basil, and plum grappa

### **Panna Cotta**

Chilled milk custard with fresh berries

### **Classico tiramisù’ del Ristorante Bartolotta dal 1993**

Our signature version of this classic dessert of layered mascarpone mousse, savoiardi cookies, espresso, and cocoa

# Un Viaggio in Friuli Venezia Giulia

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



*Friuli-Venezia-Giulia*

## Journeys begin:

**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 un-  
ending support.

*Enjoy your trip to Italy.*

*Buon viaggio e buon appetito!*

*-PB*

RISTORANTE  
BARTOLOTTA

