

ANTIPASTI

Insalata Mista

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

Pappa al Pomodoro

Rustic Tuscan bread and tomato soup. *Most sources indicate this soup originated in the Sienese countryside towards the end of the 1800s, while others claim it happened in the Florentine countryside. The dish was born in the homes of old farmer families, where bread was made once a week in the family oven with their own wheat and water from the well. Once leftover bread turned stale, they reconstituted it into a soup.*

Coccoli, Prosciutto e Stracchino

Fried dough with Tuscan prosciutto and creamy cheese

Polpette di Pollo e Ricotta alla Pommarola della Trattoria Cibreo

Chicken-ricotta meatballs in tomato velouté. *These meatballs are a signature dish of “Trattoria Cibreo,” an iconic restaurant in Florence known for its traditional Tuscan cuisine (\$3 supplemental)*

Gamberi e Passatina di Ceci

Sautéed shrimp with chickpea purée scented with garlic and rosemary. *A dish of humble and ancient roots, it was made famous by Chef Fulvio Pierangelini at his famous restaurant Gambero Rosso in San Vincenzo on the Italian coast (\$4 supplemental)*

PRIMI

Pici all’Aglione

Traditional thick hand-made spaghetti with garlicky-tomato sauce. *The history of the pici seems to have its roots in the Etruscan era. First evidence can be found in the tomb of the Leopards of Tarquinia, a funerary monument from the 5th century BC. which portrays the scene of a banquet: a servant brings to the table a bowl containing a long and irregular pasta, which today is thought to be the ancestors of pici pasta.*

Tortelli Mugellani di Patate

Potato ravioli with butter and sage. *The history of this pasta can be traced back to the 1400s. Pulci the poet at the court of Lorenzo the Magnificent said: “But above all, I have faith in good wine. I believe that those who believe in it are safe, I believe in torta and tortello. One is the mother and the other her son ...” When potatoes arrived in Europe, people believed them to be a carrier of diseases including leprosy. Eventually, potatoes became an integral part of the Tuscan diet and are the base of many iconic dishes like this one from Luco di Mugello, just north of Florence.*

Rigatoni alla Buttera di Maremma

Rigatoni with Tuscan “cowboy” sauce of wild boar sausage, pancetta, porcini, eggplant (*\$4 supplemental*)

Spaghetti alle arselle “Costa Versilia”

Spaghetti with tiny clam ragu, garlic, white wine, parsley, olive oil. *While vacationing on the Tuscan coast, Chef Paul Bartolotta and family, along with Chef Urbietta, couldn’t stop ordering this pasta for lunch every day despite a good selection of other great pasta. The briny clam sauce can be addictive, just like the sun-drenched Tyrrhenian coast.*

Pappardelle al Ragu d’Anitra

Bartolotta’s iconic wide-ribbon pasta with slow-braised duck ragu (*\$6 supplemental*)



Un Viaggio in Toscana

Traditional Tuscan Meal \$65

Choose your Culinary Journey

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 Urbieta, 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 loin, pork ribs, lamb chop, Italian sausage, garlic-rosemary roasted potatoes **(\$8 supplemental)**

Petto di Pollo Ruspante al Burro “La Sostanza”

Free-range chicken breast cooked and basted in butter. *Chicken breast cooked in butter is the signature dish of Trattoria Sostanza in Florence. This dish can only be found at this place, attracting locals and visitors alike. Sostanza was one of the favorite dining spots of Chef Paul Bartolotta and his family while living in Florence.*

Peposo all fornacina dell’Impruneta

Beef shin slowly braised in Sangiovese with garlic and black peppercorns with roasted apple. *This recipe is only 4 ingredients and no tomato; beef shank (prized in Toscana) braised in Chianti wine and black peppercorns from where the name “Peposo” is derived. It is served with honey roasted tree fruit as sugar cane had not yet arrived from the New World either. This legendary dish has roots in the history of the Florentine Renaissance. Famous artist and architect Filippo Brunelleschi commissioned the kilnsmen from Imprunetta a small town just south of Florence to bake only clay tiles for his dome on top of the Duomo, the majestic cathedral in Florence sponsored by The Medici Family.* **(\$7 supplemental)**

Branzino con Salsa Cruda

Olive oil-poached Mediterranean bass with cherry tomato-red onion relish

Cinghiale in Umido

Braised wild boar shoulder with tomato and olives

DOLCI

Torta mantovana di Prato

Traditional almond cake with chantilly cream. *Mantovana is one of the typical sweets of Prato and Anghiari in Valtiberina. Some believe that the recipe for this cake was a legacy to the De’Medici court by Isabella d’Este, who in 1490 at the age of 16 married Francesco II Gonzaga, Marquess of Mantua. She eventually brought this recipe to Tuscany and Prato which, like Mantua, was a domain of the Lombards. Another theory on the origin tells that in 1875 two nuns from Mantua on a pilgrimage to Rome were hosted by famous biscotti maker Antonio Mattei, and to thank him they gave him the recipe for the Mantovana cake.*

Mousse di Cioccolato e Olio d’Oliva

Silky chocolate and olive oil mousse

Lattaiolo del Casentino con Arancia al Caramello

Baked milk flan scented with cinnamon, orange, caramel. *This is a typical sweet of the Casentino Valley which was customarily offered by farmers to the nobility on special occasions.*

Panna Cotta

Chilled milk custard with fresh berries

Classico Tiramisu’ del Ristorante dal 1993

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

Un Viaggio in Toscana

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



Forte dei Marmi
Prato
Firenze
Siena
Livo di Mugello
Impruneta

toscana

Journey begin:

| | |
|-----------------------------|---------------------|
| Toscana | September 15 |
| Emilia-Romagna | October 27 |
| Piemonte | December 1 |
| Lombardia | January 12 |
| Umbria | February 9 |
| "I Classici del Ristorante" | March 16 |

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

RESTORANTE
BARTOLOTTA
dal 1953

