

ANTIPASTI

Insalata Mista

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

Cialleda Barese

Pugliese summer bread salad with heirloom tomatoes, red onions, cucumber, basil, fresh oregano, olive oil

Fioroni con Capocollo di Martina Franca e Vincotto

Fresh figs with shaved capocollo salame and sweet Apulian grape must.
The history of Capocollo dates back to the 18th century when Puglia was part of the Kingdom of Naples. The town of Martina Franca was well known for the skills and craftsmanship of its pork butchers. Recently the capocollo of Martina Franca has been recognized with the Slow Food denomination.

Battuto di Gambero Rosa agli Agrumi con Caviale e Panna Acida

Pink shrimp tartare with citrus oil, Italian sour cream, caviar **(\$5 supplemental)**

Fiori Fritti di Zucca Ripieni di Ricotta e Menta

Fried squash blossoms stuffed with mint and ricotta

PRIMI

Cavatellucci alla Barese con Ragù di Carne Mista e Pecorino

Classic Pugliese pasta with beef, lamb, and sausage ragù with pecorino cheese

Spaghetti all'Assassina

Sautéed crunchy spaghetti with a spicy tomato sauce. *“Spaghetti all’assassina,” one of the typical dishes of the city of Bari, was first served in 1967 at Restaurant “Al Sorso Preferito.” The owners acquired the adjacent business, a former rotisserie, and found this unconventional recipe, one that broke all the sacred rules of pasta making hanging on the wall of the kitchen. The Sorso chefs followed the recipe, and they liked it so much that it was put on the menu. A traditional “Spaghetti all’assassina” must have three fundamental characteristics: it must be charred, crunchy, and spicy.*

Orecchiette di Grano Arso con Crema di Zucchine, Pancetta e Straciatella

Burnt grain “little ears” pasta with zucchini cream, pancetta, creamy mozzarella.
“Grano Arso” (Burnt wheat) has truly poor and humble origins that date back to ancient times when the “Tavoliere delle Puglie” vast plain in Northern Puglia was the largest producer of wheat in all of Italy. The local inhabitants were mostly laborers who lived in great poverty despite hours and hours of hard work spent in the wheat fields. Landowners allowed workers to collect the grains of wheat that remained on the land after the fields had been reaped and burned to install new crops. “Grano Arso” was obtained by milling these burnt grains by people who could not afford regular flour.

Tiella di Riso alla Barese

Traditional Barese dish of baked rice, potato, zucchini, mussels

Calamarata con Ceci Neri dell'Alta Murgia e Brasato di Polipo

Pasta rings with red wine and tomato-braised octopus, Pugliese black chickpeas, fresh basil



Un Viaggio in Italia La Cucina Barese

Traditional Barese Cuisine \$75

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



Juan Urbieta, Executive Chef
Elliot Mumpy, Sous Chef
Ben Smalley, 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, and Italian sausage, served with garlic-rosemary roasted potatoes (**\$7 supplemental**)

Zampina di Pesce Spada con Insalata di Carote e Menta

Grilled swordfish sausage with minted carrot salad

Tagliata di Capocollo con Rucola e Cacioricotta

Grilled pork collar with arugula and cacioricotta cheese

Cosciotto di Agnello in Fricasea con Carciofi e Lampascioni

Lamb stew braised in white wine with artichokes and Pugliese wild onions.

“Lampascioni” (Leopoldia Comosa) are bulbs that grow spontaneously in the arid and calcareous soils of the Mediterranean. They resemble small wild onions but their flavor is very different, slightly bitter and earthy. Lampascioni is historically linked to the poor cuisine of southern Italy. They were collected in the countryside and used as food during the leaner seasons. Over time, and despite its humble roots, “lampascione” has managed to gain an important role in contemporary Pugliese cuisine as a key ingredient of the region.

Gamberi Rossi di Gallipoli con Cacio dei Poveri

Sautéed Mediterranean red shrimp with white wine, cherry tomatoes, toasted breadcrumbs (**\$15 supplemental**)

DOLCI

Sporcamuss alle Mandorle

Crispy puff pastry filled with vanilla cream and toasted almonds

Coppa di Fragole con Gelato alla Crema, Vincotto e Farinella di Putignano

Marinated strawberries with gelato, Apulian cooked grape must, Putignano flour. *Legend tells that long ago the inhabitants of the town of Putignano, just south of Bari, were saved from yet another Saracen raid by pretending to be sick with a strange illness. The Saracens were convinced it was highly contagious and thus quickly fled the country. The ancestors of the current population of Putignano tricked the invaders by sprinkling their bodies with powder. This powder was nothing more than a flour called “farinella”, a savory flour composed of crushed chickpeas and roasted barley with the occasional addition of salt or sugar. For many generations of farmers, farinella along with dried figs, was the only lunch eaten during the hard work in the fields.*

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean crème anglaise

Budino di Mou Salato

Chilled sea salt caramel pudding with dark chocolate ganache

Classico Tiramisu’ del Ristorante Bartolotta dal 1993

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

Un Viaggio in Italia

Let us take you to Bari we hope you've enjoyed our culinary journey through regional Italy, from the coast of Sicily to the peaks of the Italian Alps. We now invite you on a culinary journey through some of the best food cities in Italy.

La Cucina Barese

Journeys begin:

Bari

Cagliari

June 6

July 11

Bari

Thank you

*to our patrons, our partners and
our community for the continued
and unending support.
Enjoy your trip to Italy.
Buon viaggio e buon appetito!*

-PB

RISTORANTE
BARLOTTA
dal 1993

