

ANTIPASTI

Insalata Mista

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

Carpaccio di Manzo “Arrigo Cipriani” *(Venezia)*

Shaved raw beef with capers and Venetian aioli

Frittura di Paranza *(Sicilia)*

Fried mixed seafood: calamari, pink shrimp, scallops, fish *(\$5 supplemental)*

Affettato Misto *(Emilia-Romagna)*

Assorted cured salami and prosciutto

Zuppa Frantoiana all’Olio Nuovo *(Toscana)*

Rustic Tuscan soup of black kale, potatoes, beans, squash, toasted bread, new-harvest olive oil

PRIMI

Ravioli di Ricotta e Spinaci al Burro e Salvia *(Emilia-Romagna)*

House-made spinach-ricotta ravioli with butter and sage

Penne agli Asparagi *(Liguria)*

Penne pasta with asparagus, tomato, basil

Pappardelle al Sugo d’Anitra *(Toscana)*

Tuscan wide ribbon pasta with slow-braised duck ragu *(\$5 supplemental)*

Garganelli con Prosciutto, Panna e Piselli *(Emilia-Romagna)*

Pasta quills with cream, prosciutto, peas, Parmigiano-Reggiano

Spaghetti all’Aragosta *(Sardegna)*

Hand-made spaghetti with sautéed lobster, cherry tomatoes, garlic, tarragon, white wine *(\$8 supplemental)*



Un Viaggio Nel Passato

“I Classici Del Ristorante Bartolotta dal 1993”

Ristorante Bartolotta dal 1993 Classics Menu \$75

Please enjoy our new menu that are crowd favorites.

Thank you Wauwatosa for 30 Years!

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 Urbietta, 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, Italian sausage, garlic-rosemary roasted potatoes (*\$5 supplemental*)

Branzino in Acqua Pazza (Napoli)

Mediterranean sea bass cooked in “crazy water” of tomato, garlic, parsley

Polletto all’Mattone (Toscana)

Wood-roasted half-cornish hen with caramelized brussels sprouts

Nocette di Vitello alla Valdostana (Val d’Aosta)

Pan-seared veal medallions gratineed with prosciutto, fontina cheese, fried artichokes

Frutti di Mare alla Griglia (Costa Adriatica)

Grilled seafood assortment of pink shrimp, scallops, calamari, fish of the day, octopus, lemon oil (*\$5 supplemental*)

DOLCI

Budino di Mou Salato (Lombardia)

Chilled sea salt caramel pudding with dark chocolate ganache

Arancia Ripiena (Sicilia)

House-made orange sorbet stuffed in its shell

Torta di Cioccolato Amaro (Piemonte)

Flourless chocolate cake with vanilla bean crème anglaise

Crema di Limone “Costa d’Amalfi” (Campania)

Chilled lemon custard with toasted meringue and blueberry compote

Classico Tiramisu’ del Ristorante dal 1993 (Veneto)

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

Thank You For 30 Years!

When I reflect on the 30th Anniversary of Ristorante Bartolotta dal 1993 in Wauwatosa, the milestone brings me back to the beginning of The Bartolotta Restaurants with my brother Joe. There is one word that sums up the family values that has sustained us and by which I will continue to build on his legacy and that is – gratitude.

Gratitude for the exceptional employees, past and present, and their commitment to welcoming all to “The Bartolotta Table.”

Gratitude for our guests and the life moments they have shared with us.

Gratitude for our suppliers and the quality of their support of our business.

Gratitude for communities and their loyal support of all our restaurants and catering venues.

Without YOU, The Bartolotta Restaurants would not be what it is today! Thank YOU on behalf of the Bartolotta family, the Bartolotta family of employees for being here and supporting us.

Forever grateful,
Paul Bartolotta

A handwritten signature in black ink that reads "Paul Bartolotta". The signature is written in a cursive style with a long horizontal flourish extending to the right.