

ANTIPASTI

Insalata Mista

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

Zuppa di Verdure alla Volterrana

Countryside soup of Tuscan kale, chard, cannellini beans, carrots, potatoes, tomato. *This rustic soup is a journey to Volterra, one of the many fascinating villages of Tuscany. Volterra is an ancient town of Etruscan origin in the province of Pisa, where cabbage and beans reign supreme.*

Tagliere di Salumi Tipici Toscani

Assortment of traditional Tuscan cured meats

Insalata di Bacelli e Pecorino

Fava bean and pecorino salad

Matuffi Lucchesi (Ragù di Carne e Funghi Sulla Polenta)

Creamy polenta with mushrooms, sausage, pecorino

PRIMI

Bringoli di Anghiari con Sugo Finto

Hand-rolled thick Tuscan spaghetti with vegetable ragù

Gnudi di Ricotta di Pecora con Crema di Pomodoro ed Erba Cipollina

Spinach-ricotta gnocchi with tomato fonduta and sage-chive butter. *The “naked” ravioli is a staple of Tuscany. The name refers to the “naked” pasta-less ricotta filling, forming delicate gnocchi instead.*

Spaghetti con le Arselle alla Versiliese

Spaghetti with tiny clam ragù, garlic, white wine, parsley, olive oil. *While vacationing in the beach resort of Forte dei Marmi, on the Tuscan coast, Chef Bartolotta and his family, couldn't stop ordering this pasta for lunch every day at a local restaurant, despite a good selection of other great pastas on the menu. The briny clam sauce can be addictive, just like the sun-drenched Tyrrhenian coast.*

Pappardelle al Ragù d'Anatra

Bartolotta's signature Tuscan wide-ribbon pasta with red wine-braised duck ragù
(\$5 supplemental)

Maccheroni alla Poderana

Tube pasta with stewed artichokes, fava beans, onions, tomato, pork sausage, pecorino cheese



Un Viaggio in Toscana

Traditional Tuscan 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 Urbietta, Executive Chef
Elliot Mumpy, Sous Chef
Chris Cotter, Sous Chef

The **Bartolotta** Restaurants
EST. 1993

PROUD TO BE PART OF THE GREATER MILWAUKEE AREA FOR OVER 30 YEARS
SEE OUR FULL STORY AT BARTOLOTTAS.COM



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 (**\$7 supplemental**)

Branzino con Salsa Cruda

Poached sea bass with a fresh cherry tomato, red onion, arugula relish

Francesina alla Certaldese

Boiled and shredded beef shoulder with red onions, sage and tomato on creamy polenta. *A large part of Tuscan cuisine was born from reusing leftovers to create new dishes, and Francesina is a good example of that. In medieval times leftover meat was boiled with wine, tomatoes, herbs, and especially red onions. The town of Certaldo is renowned all over Tuscany for its excellent red onions, which were mentioned in book VI of the Decameron, a famous work by Giovanni Boccaccio (1313–1375), a native of Certaldo.*

Faraona alla Montalcinese

Roasted Guinea hen cooked with Vin Santo and white Tuscan beans. *In the medieval town of Montalcino, Guinea fowl is traditionally cooked with Tuscany's iconic dessert wine, Vinsanto, along with spices and red onions. It is usually prepared in the fall during the busy grape harvest months of September and October. (\$5 supplemental)*

Cinghiale in Umido alla Riparbellina

Wild boar braised in wine with red onions, garlic, bay leaf, rosemary. *In the coastal town of Riparbella, wild boar has always been prepared in a simple way that is clean for the palate. Thanks to the traditional "Boar Festival" of Riparbella, the recipe has been handed down from generations until today.*

DOLCI

Caffè in Forchetta alla Grossetana

Grosseto-style chilled espresso and caramel custard with meringue

Pecorino Fresco, Pere, Miele e Noci

Young Tuscan pecorino with fresh pear, honey, walnuts

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean crème anglaise

Panna Cotta

Classic Piemontese milk custard with marinated 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.

Toscana

Journeys begin:

Toscana

September 18

Veneto

October 24

Piemonte

November 27

Valle d'Aosta

January 9

Lazio

February 6

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

RESTORANTE
BARTOLOTTA
1861 1993

