

ANTIPASTI

Insalata Mista

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

Ribollita

Rustic Tuscan vegetable and bread soup with extra virgin olive oil

Coccoli Fiorentini con Prosciutto e Stracchino

Fried dough with Tuscan prosciutto and creamy Stracchino cheese

Polpette di Pollo e Ricotta alla Pommarola

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.*

Crostini Neri al Vin Santo con Salvia Fritta

Rustic chicken liver and vin santo crostini with fried sage

PRIMI

Gnudi di Ricotta

Florentine ricotta and spinach gnocchi with tomato, butter and sage fonduta

Tortelli di Patate Mugellani al Ragù

Potato-filled pasta with tomato meat ragù and parmigiano

Penne “Alla Vecchia Bettola”

Pasta quills with a tomato, cream, and vodka sauce with Parmigiano-Reggiano. *Alla Vecchia Bettola (Old Tavern) is a well-known trattoria, a favorite spot of true Fiorentini. Far from the tourist areas, this local restaurant serves traditional Florentine and Tuscan cuisine. Penne alla Bettola is the signature pasta of this local icon.*

Pappardelle al Ragù d’Anitra

Wide ribbon pasta with slow-braised duck ragù and parmigiano

(\$5 supplemental)

Crespella alla Fiorentina

Florentine crepe filled with spinach and ricotta, baked with béchamel, tomato, Parmigiano-Reggiano. *As with other modern dishes from sorbet to onion soup, we can thank Florentine Caterina de’ Medici for introducing crepes to France when she married the future King, Henry II, in 1533. The Tuscan chefs she brought with her to Paris diligently replicated her beloved spinach dishes. Ever since any dish with spinach in it became known as “Florentine-style.” The original sauce, “salsa colla,” became famous around the world by the more elegant name of béchamel.*



Un Viaggio in Italia

La Cucina Fiorentina

Traditional Florentine 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, garlic-rosemary roasted potatoes (**\$5 supplemental**)

Peposo all Fornacina dell'Impruneta

Beef shin slowly-braised in Sangiovese with garlic and black peppercorns with roasted apple. *This recipe has only four ingredients and no tomato; beef shank (prized in Toscana) braised in Chianti wine and black peppercorns from where the name "Peposo" is derived. Served with honey-roasted tree fruit as sugar cane had not yet arrived from the New World. This legendary dish has roots in the history of the Florentine Renaissance. Famous artist and architect Filippo Brunelleschi commissioned the kinsmen from Impruneta, 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.*

Petto di Pollo Ruspante al Burro "Trattoria La Sostanza"

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

Tagliata di Manzo con Ragù di Porcini al Rosmarino

Beef strip steak with porcini mushroom ragù scented with rosemary (**\$8 supplemental**)

Seppioline e Gamberi in Zimino

Pink shrimp and baby cuttlefish braised in tomato, garlic, white wine, and chard with grilled bread

DOLCI

Gelato al gusto "Crema Buontalenti"

House-made citrus-scented ice cream

Schiacciata alla Fiorentina

Traditional Florentine cake with Chantilly cream. *This cake used to be known as "Schiacciata delle Murate" since it was prepared by the nuns of the Murate convent in Via Ghibellina in Florence. After the structure was converted into a prison, schiacciata was served as the last course of the last meal served to prisoners condemned to death.*

Torta di Cioccolato Amaro

Flourless chocolate cake with vanilla bean creme 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 Florence, 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 Fiorentina

Journeys begin:

Firenze

Torino

October 26

November 30

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

RISTORANTE
BARTOLOTTA
1952

