

## ANTIPASTI

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### **Insalata Mista**

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

### ❖ **Bagna Cauda con Verdure Miste**

Traditional anchovy-garlic condiment with crisp vegetable crudité and roasted peppers. *Centuries ago, salt came to Asti from the salt mines at the mouth of the Rhone River in Provence, France. It was brought by mules crossing the Alps through a series of trade routes known as (strata salis) “salt roads”—This is noted in a 1259 document. The trade of salted anchovies was a way to obtain the highly taxed salt. This produced an excess of anchovies and so “bagna cauda” was created as a way to use them.*

### ❖ **Battuta di Fassone all’Albese**

Truffled Piemontese beef tartare with celery salad and grilled crostini

### ❖ **Insalatina di Funghi Porcini con Uovo Cotto a Bassa Temperatura**

Warm porcini salad with soft-cooked egg

### ❖ **Toma d’Alpeggio Fritta con Crema di Castagne e Cavolo Cappuccio**

Fried Alpine cheese with chestnut cream and braised cabbage

## PRIMI

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### ❖ **Agnolotti Torinesi al Sugo d’Arrosto**

Tiny meat-filled ravioli with roasted meat jus, brown butter, parmigiano. *In a notarial deed dated 1182, there is mention of a ravioli-agnolotti in the region. Boccaccio wrote in the Decameron c. 1353: “In the town of Cuccagna there were men who did nothing but cook ravioli, and they rolled the pasta over a mound of grated cheese (\$5 supplemental)*

### ❖ **Risotto alla Zucca con Porcini e Nocciolini Piemontesi IGP**

Creamy carnaroli rice whipped with butternut squash purée, porcini mushrooms, toasted IGP Piemontese hazelnut

### ❖ **Tajarin ai 40 Tuorli con Burro e Parmigiano**

Traditional “40 egg yolk” ribbon pasta with butter and parmigiano

### ❖ **Chicche “Piola Da Cianci” alla Bava di Castelmagno**

Hand-rolled potato gnocchi with Castelmagno cheese sauce. *The first document in which Castelmagno mentioned is an arbitration ruling from 1277, with which the municipality of Castelmagno was ordered to pay an annual fee to the Marquis of Saluzzo. Such payment was to be made in the form of Castelmagno cheese instead of money. Beyond the known written records, it is hypothesized that the production of Castelmagno in its modern form began around the year one thousand. Castelmagno is one of the rarest cheeses in Italy.*

### ❖ **Uovo in Raviolo “Maestro Valentino”**

Large egg yolk, ricotta, and spinach raviolo with brown butter and Parmigiano. *Often imitated around the world, this pasta was first created by chefs Nino Bergese “chef of kings, king of chefs” (1904-1977), and Valentino Marcattili at Ristorante San Domenico, to perfectly pair with truffles. Chefs Paul Bartolotta and Juan Urbietta apprenticed under Marcattili while studying in Italy (\$5 supplemental)*



# Un Viaggio in Italia

## La Cucina Torinese

**Traditional Turin Cuisine \$75**

**Celebrate the Arrival of the Prized Alba White Truffles**

Menu items marked with ❖ pair well with white truffles

***\$65 supplemental per course***

***\$125 supplemental for three-courses***

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 Urbieto, 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

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### **Grigliata Mista di Carne**

Mixed grill: beef strip loin, pork ribs, lamb chop and Italian sausage, garlic-rosemary roasted potatoes (**\$5 supplemental**)

### ❖ **Arrosto di Vitello alla Cavour**

Roasted veal loin with a savory rosemary-scented rabbit liver and white wine sauce. *Camillo Benso, Count of Cavour was an Italian politician, businessman, economist, nobleman, and a leading figure in the movement toward Italian unification (1848–1871). He was the most famous Italian gourmand of his time and this is said to be one of his favorite dishes.*

### ❖ **Rombo Chiodato all'Arneis di Langa**

European turbot poached in butter and Roero Arneis wine with wild mushrooms and savoy cabbage (**\$10 supplemental**)

### **Milanesi di Pollo in Carpione**

Fried breaded chicken cutlet with pickled onion sauce. *The origin of carpione probably dates to the Middle Ages, or even to ancient Rome, because of the need to preserve food in vinegar when refrigerators did not exist. Common in peasant cooking, its popularity spread among the bourgeoisie by means of country women who served in more affluent city families.*

### ❖ **Tonno di Coniglio Grigio di Carmagnola**

European rabbit confit with root vegetable mash and aromatic herbs

## DOLCI

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### **Bonet**

Traditional chocolate and amaretti flan. *There is historical evidence that the first recipes of Bonet began to circulate as early as the 1200s. The original Bonet of Monferrato did not contain chocolate, but the modern version of the Langhe features new world ingredients like chocolate and rum.*

### **Sorbetto all'Brachetto d'Acqui con Fragole e Menta**

Brachetto wine sorbet with marinated strawberries and mint

### **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

# ALBA WHITE TRUFFLES

*Tuber Magnatum Pico*

The rare “white diamonds” of  
the culinary world are here!

Ristorante Bartolotta dal 1993 has been a staple for white truffles in Milwaukee for nearly 30 years, a tradition that continues this year. Our white truffles, sourced by world-renowned URBANI TARTUFI, are flown in directly from Piemonte, Italy and on to our tables within a day or two of their harvest to guarantee freshness at their fullest expression. With the arrival of the crisp winter air, their inebriating aroma develops almost magically deep in the foggy hills of the Piemonte countryside, the same aroma that has seduced kings and nobility from time immemorial. What begins with the secretive truffle hunt in the forests of Alba culminates at your table in a glorious and tantalizing experience that arouses the senses. Ask your server about adding a shaving of  
Alba white truffles to your meal.



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

**Journeys begin:**  
**Torino**

**November 30**

