

## ANTIPASTI

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### **Insalata Mista**

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

### **Fave in Porchetta**

Stewed fresh fava beans with pancetta, garlic, wild fennel, olive oil

### **Moscioli alla Marinara “Riviera del Conero”**

Steamed Atlantic mussels in olive oil, garlic, white wine, parsley

### **Crescia Sfogliata Farcita**

Traditional flat bread stuffed with prosciutto, arugula, and mozzarella cheese.

*Crescia has its origins in the Renaissance period, a historical period in Italy, characterized by the development of literature and the arts, science, and culture in general. The city of Urbino was one of the places where this cultural ferment took place and found life, especially within the walls of Palazzo Ducale of Federico da Montefeltro where it was served at the tables of the Dukes of Urbino as far back as 1400. Given the presence of eggs and pepper in the original recipe, a prized spice at that time, it was considered the flatbread of the rich.*

### **Minestra Imperiale Tricolore**

Chicken broth with Parmigiano-Reggiano and semolina gnocchi

## PRIMI

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### **Ciavattoni “Dal Mago” al Pepe con Ragu di Selvaggina**

Rigatoni pasta with a ragu of beef, sausage and rabbit with pecorino, cracked black pepper. *People in the town of Morro d’Alba and the nearby city of Ancona know this popular pasta very well. It’s a pasta eaten by locals, mostly unknown outside of the region. “The 4 am pasta” is said to have been invented by the chef of ‘Dal Mago’ restaurant after a long night out.*

### **Strozzapreti di Fabriano con Ceci e Vongole**

Twisted pasta with sautéed clams, chickpeas, parsley, white wine. *The name ‘strozzapreti’ (strozzare-choke) alludes to the proverbial gluttony of priests. This pasta of ancient origins has been cited several times in Roman literature. Strozzapreti originated as a pasta typical of holidays and of the rich.*

### **Risotto alla Marchigiana**

Creamy Carnaroli rice whipped with parmigiano, pecorino, cinnamon

### **Cappelletti di Ricotta di Pecora alla Boscaiola**

Sheep’s milk ricotta-filled “little hats” with cream, prosciutto, peas, mushrooms

### **Passatelli all’Urbinate in Ristretto di Verdure con Tartufo d’Acqualagna**

House-made breadcrumb and bone marrow extruded pasta with vegetable broth and Marchigiani black truffles *(\$5 supplemental)*



# Un Viaggio nelle Marche

**Traditional Marche 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  
Chris Cotter, Sous Chef

The Bartolotta Restaurants  
EST. 1983

**PROUD TO BE PART OF THE GREATER MILWAUKEE AREA FOR OVER 30 YEARS**  
SEE OUR FULL STORY AT [BARTOLOTTAS.COM](http://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

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### **Grigliata Mista di Carne**

Mixed grill: beef strip loin, pork ribs, lamb chop and Italian sausage, garlic-rosemary roasted potatoes *(\$15 supplemental)*

### **Galletto in Potacchio**

Cockerel braised with tomatoes, garlic, rosemary, white wine, escarole

### **Brodetto di Pesce di Porto Recanati**

Seafood stew of fish, shrimp, clams, mussels, calamari, scented with saffron

### **Filetto alla Rossini**

Wood-roasted fillet of beef Rossini-style with foie gras and Madeira black truffle sauce. *Gioachino Rossini, the famous composer from Marche, was having lunch at the Café Anglais in Paris when he asked the chef to modify the fillet dish to include truffles. The chef refused to fulfill his wish, to which the musician responded, "Alors, tournez le dos!" (then I turn my back and leave), and thus the dish became known as "turnedos".*  
*(\$15 supplemental)*

### **Tonno Briaco alla Marchigiana**

Tuna loin stewed with onions, bay leaf, marsala wine

## DOLCI

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### **Amandovolo**

Chocolate almond cake with spiced whipped cream. *Luigi Gaviorno, a pastry chef of Piedmontese origins, arrived in Porto San Giorgio in the early 1920s and founded a pastry store, quickly achieving renowned success for his main creation the 'amandovolo.' The dessert was served on a golden plate in a red box labeled "Luigi Gaviorno" "Amandovolo". It was the "luxury" dessert of the aristocracy and high middle class at the time.*

### **Bavarese alla Vaniglia con Frutta di Stagione**

Vanilla bean frozen mousse with seasonal fruit

### **Torta di Cioccolato Amaro**

Flourless chocolate cake with vanilla bean creme 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 nelle Marche

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

*Marche*

A stylized map of Italy is centered on the page. The Marche region in the northeast is highlighted in a bright orange color, while the rest of the map is rendered in various shades of muted green and blue. The word "Marche" is written in a white, elegant cursive font across the map.

## Journeys begin:

<b>Marche</b>	<b>August 14</b>
Toscana	September 19
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*

RISTORANTE  
BARTOLOTTA  
1993

