



Un Viaggio in Toscana

Traditional Tuscan Meal 59

CUSTOMIZE YOUR MEAL

YOUR CHOICE

Please select one of each:

ANTIPASTO

your small starter appetizer

PRIMO

your small pasta course

SECONDO

your main course

DOLCE

your small dessert or fruit



Juan Urbietta, Executive Chef

Elliot Mumpy, 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.

ANTIPASTI

Saute' di vongole veraci

Sauteed tiny clams with white wine, garlic, peperoncino, and parsley

Fritto misto di paranza “Costa Versiglia”

“Versiglia Coast” style fried shrimp, scallops, and calamari
4 supplemental

Insalata mista dell'orto

Arugula, endive, and radicchio salad with shaved garden vegetables. Tuscan herb vinaigrette

Ribollita e pappa col pomodoro

Rustic Tuscan vegetable and bread soup and /or Rustic Summer tomato-basil bread soup

Insalata di funghi porcini e Parmigiano-Reggiano

Warm porcini mushroom salad, with arugula and shaved Parmigiano-Reggiano

PRIMI

Ravioli di ricotta con caciotta Toscana

Imported ewe's milk ricotta ravioli tossed in sheep milk butter, melted sweet Pecorino “caciotta” cheese drizzled with beef glaze

Penne alla “Vecchia Bettola di Firenze”

Penne pasta with tomato-cream sauce inspired by our friend Massimo at “La Vecchia Bettola in Florence.” Anecdotaly, the lovely napkins we use at Ristorante Bartolotta dal 1993 are the same he uses. He assisted in helping us source them from a fabric mill in Italy.

Pappardelle con ragu' di anitra

Un classico di Ristorante Bartolotta dal 1993! Handcrafted wide ribbon pasta with duck ragu'

Spaghetti con vongole, gamberi e pomodorini

Spaghetti with clams and wild pink shrimp with pomini tomatoes

Tagliolini con fave, piselli e asparagi

Thin ribbon pasta with fava beans, peas, and asparagus scented with mint and basil

SECONDI

Peposo alla fornacina dell'Impruneta

This recipe has only 4 ingredients and no tomato; beef hind shank (prized in Toscana) braised in Chianti wine with garlic and black peppercorns from where the name “Peposo” is derived. It is 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/architect Filippo Brunelleschi commissioned the kilnsmen 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.

Rotolo di coniglio in “Porchetta”

Classic slow-cooked boneless rabbit stuffed with Tuscan wild fennel scented sausage, garlic- sautéed bitter greens, and roasted potatoes

Branzino al forno con salsa estiva

Olive oil baked Mediterranean sea bass with gently sautéed zucchini, summer pomini tomatoes with basil, arugula, shaved red onion, light Chianti vinaigrette

Grigliata mista di carne

Mixed grill: beef strip steak, pork rib, lamb chop and Italian sausage, garlic-rosemary roasted potatoes, extra virgin olive oil, and lemon
4 supplemental

Polletto al mattone

Wood fired oven-roasted rock game hen “Al Mattone” flattened under a brick scented with garlic, rosemary and sage, roasted potatoes

DOLCI

Classico Tiramisu' del Ristorante Bartolotta dal 1993

Layered whipped mascarpone espresso, Savoiardi cookies, dark cocoa

Fragole al basilico con sorbetto al limone

Summer strawberry salad scented with basil and lemon sorbetto

Panna cotta

Silky milk custard with fresh berries

Ciliege al Sangiovese con gelato Buontalenti

Chilled cherries cooked in sweet red wine syrup with citrus scented ice cream

Spuma di cioccolato all'olio di oliva

Olive oil scented chocolate mousse