



· Pizza · Pasta · Panini ·

Try Nonna's Local Favorites!

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices

## APPETIZERS & SALADS

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### Bartolotta's Chicken Caesar Salad

Roasted chicken, romaine, grana padano cheese, croutons and Bartolotta's house-made Caesar dressing

### Soup du Jour

Our own Chef Inspired soup of the day. **Add a grilled cheese**

### Bread Knots (v)

Pizza dough, olive oil, oregano, garlic and parmesan served with marinara

### Bruschetta (v)

Grilled Italian bread with tomato, garlic, basil and olive oil

### Mussels Rossa

Steamed mussels with olive oil, garlic, parsley, salt, black pepper, finished with our marinara sauce and served with toasted bread

### Fried Mozzarella Bites (v)

Mozzarella breaded and fried, served with marinara sauce

### Bartolotta's Fried Calamari

Bartolotta's famous calamari marinated with garlic, mint and pecorino, lightly fried and served with marinara sauce

### Caprese Salad (v)

Salad of mozzarella, tomato, basil with balsamic glaze and olive oil

### Mista "House" Salad (v)

Greens with garden vegetables and a light balsamic vinaigrette

## PASTA

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### Penne Pasta with Shrimp

Pasta quills sautéed with shrimp, asparagus, tomato, basil and house-made marinara

### Rigatoni with Eggplant (v)

Rigatoni pasta with eggplant, mozzarella, basil and tomato sauce

### Pork Bucatini

Bucatini pasta tossed in a spicy pork ragu with pecorino

### Chicken Farfalle with Truffle Cream Sauce

Bow tie pasta tossed in a white truffle cream sauce and Grana Padano

### Pasta Marinara (v)

Spaghetti tossed with our tomato-basil sauce and topped with Pecorino Romano

### Chicken Pesto Penne Pasta

Sautéed with basil pesto, garlic, mushrooms, tomato and a splash of cream. Topped with parmesan and parsley

**Add to Any Dish – Maximize Your Flavor!**  
Add Chicken | Add Shrimp

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## 10" INDIVIDUAL PIZZA

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### Four Seasons (v)

Tomato sauce, provolone, prosciutto, mushrooms with kalamata olives and artichokes

### Margherita (v)

Marinara sauce with mozzarella, olive oil and basil

### Sausage

Fennel sausage with provolone and Bartolotta's own marinara sauce

### Spicy Pepperoni

Thinly sliced spicy pepperoni on top of provolone and Bartolotta's own marinara sauce

### Vegetable (v)

Oven-roasted vegetables including bell peppers, onions, zucchini, mushrooms and squash with provolone and Bartolotta's own marinara sauce

### Four Cheese (v)

Provolone, mozzarella, gorgonzola and fontina with house-made marinara sauce

## PANINI

Served with rosemary potatoes

### Chicken

Roasted chicken, fontina, artichokes and oven-roasted tomatoes on grilled Tuscan bread

### Tuna

Chilled Sicilian tuna with butter lettuce, red onion and hard-boiled eggs with caper mayo on grilled Tuscan bread

### Ham & Cheese

Grilled Tuscan bread with rosemary ham, tomato, arugula, red onion and shaved Grana Padano

### Tomato Basil (v)

Mozzarella, vine ripened tomatoes, basil, olive oil and balsamic vinegar on grilled Tuscan bread

## ENTRÉES

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### Tuscan Steak\*

Seared flat iron steak with arugula and Grana Padano cheese drizzled with lemon-oil

### Chicken Saltimbocca *\*Gluten free option available*

Pan-seared chicken wrapped in prosciutto ham and sage with mushrooms and spinach topped with a white wine and butter sauce

### Seared Salmon\*

Salmon served with sautéed spinach, roasted potatoes topped with a savory black olive sauce

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## WINE LIST

5oz

8oz

Bottle

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### White Wine

La Marca Prosecco 187ml  
Kim Crawford Sauvignon Blanc  
Canyon Road Pinot Grigio  
Maso Canali Pinot Grigio  
William Hill Chardonnay  
Kendall Jackson Chardonnay  
Folie a Deux Chardonnay

### Red Wine

MacMurray Pinot Noir  
A by Acacia Pinot Noir  
Alamos Malbec  
Louis Martini Cabernet Sauvignon  
Canyon Road Merlot  
Silver Palm Cabernet  
Ruffino Chianti Classic  
King Estate Pinot Noir  
The Hess Collection Cuvée  
Duckhorn Merlot

## SIGNATURE COCKTAILS

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### Old Fashioned

Hudson Baby Bourbon, angostura bitters, sugar and club soda

### Lemondrop

Limoncello makes all the difference in our twist on this trendy martini. Added to Ketel One Citroen and a touch of sugar

### Flirtini

Classier than a Cosmo, the Flirtini blends Pama Pomegranate Liquor, Chambord, pineapple and cranberry topped it with sparkling wine

### Regal Apple Sour

Crown Royal Regal Apple Whisky, Lemon sour and a float of cabernet sauvignon

### Pleasure

Ketel One Citroen, Sour Apple and Apple Juice. This is pleasure, not just another Appletini

### Daytripper

We mix Cuervo Gold and Triple Sec with Sour, lime and orange juices over ice to remind you that you could've been flying to Cabo instead

## BLOODY MARYS

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### Absolut Smoked Bloody Mary

Low heat and lots of flavor. Made with hickory smoke and Absolut vodka

### Sriracha Mary

A perfect blend of chili garlic flavor boosted with intense heat and premium Ketel One Vodka



### Short on Time?

Ask your server for a bottled water to go!