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

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

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

**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**

**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

**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

**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

**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

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**Short on Time?**
Ask your server for a bottled water to go!

3.2019