



· 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

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

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

WINE LIST

5oz

8oz

Bottle

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



Short on Time?

Ask your server for a bottled water to go!