



## ANTIPASTI DI MARE ~ seafood appetizers

### cappesante dorate con porcini\*

seared sea scallops, porcini mushrooms, parmigiano-reggiano 25.00

### sauté di vongole

sautéed tiny clams, tomato sauce, garlic, white wine, parsley 18.00

### insalata di piovra Ligure

Ligurian octopus salad, olive oil, lemon 22.00

### frittura di paranza del Mediterraneo

assorted fried Mediterranean fish 25.00

### gamberi e cannellini

poached shrimp, cannellini beans, pomini tomato, basil 24.00

### seppia alla griglia di carbone

charcoal-grilled Mediterranean cuttlefish, frisee, tomato, olivada 20.00

### triglia alla ponentina

red mullet, taggiasche olives, capers, roasted bell peppers 24.00

### sardine al carbone

charcoal-grilled Mediterranean sardines, salmoriglio 18.00

### ricciola di Sicilia all'acciughe\*

Sicilian amberjack, radicchio, anchovy sauce 24.00

### insalata di sedano, finocchio e bottarga Sarda di muggine

celery heart, fennel, Sardinian bottarga 19.50

### Caviale Oscietre, servizio tradizionale

oscietre caviar, traditional condiments 50 grams 325.00

## ANTIPASTI ALLA GRIGLIA ~ grilled appetizers

### Scampi Vivi\*

“the single best live langoustines on the planet”

large... 30.00 each

extra large... 35.00 each

jumbo... 40.00 each

extra jumbo... 45.00 each

gamberi... shrimp 24.00

gamberi rossi imperiali... jumbo imperial red shrimp 35.00 each

large red shrimp 25.00 each

**Executive Chef – Paul Bartolotta**

## ANTIPASTI E INSALATE ~ appetizers and salads

### pasticcio di fegatini d'anatra al tartufi bianchi

silky duck liver mousse, scented with white truffle 27.50

### cocotte di parmigiano-reggiano

warm parmigiano-reggiano custard, wild mushrooms, brussels sprout leaves 17.00

### coniglio con carciofini all'aceto balsamico tradizionale\*

loin of rabbit wrapped in smoked pancetta, crispy artichokes, balsamic vinegar 24.00

### insalata di campo

arugula, radicchio, frisee, Belgian endive, red wine vinaigrette 13.50

### insalata di carciofi, porcini, ruchetta e pecorino sardo

sautéed artichokes, porcini mushrooms, wilted arugula, Sardinian pecorino 19.50

### pancetta fresca alla griglia di carbone

charcoal-grilled fresh pancetta, arugula, aged balsamic vinegar 21.00

## PRIMI DI MARE ~ seafood appetizer pasta

### risotto ai frutti di mare

risotto, scallops, shrimp, lobster, clams, crab, cuttlefish, octopus 22.00

### spaghetti con canocchie

spaghetti, Mediterranean mantis shrimp, white wine, tomato 20.00

### tortiglioni con moscardini, patate e piselli

rigatoni, Sicilian baby octopus, white wine, potatoes, peas, tomato 22.00

### lasagnette con ragù di crostacei

“rags” of pasta, lobster, shrimp, crab, white wine, tomato 28.00

### bavette alle vongole

linguine, clams, tomato sauce, white wine, garlic, parsley 19.00

### spaghetti all'astice

spaghetti, rock lobster, spicy tomato sauce, white wine 32.00

### rigatoni con scorfano e melanzane

rigatoni pasta, Mediterranean scorpion fish, eggplant, tomato, basil 20.00

### spaghetti allo zafferano con bottarga Sarda di muggine

spaghetti, Sardinian bottarga, tomato, saffron 25.00

## PRIMI ~ appetizer pasta

### ravioli di ricotta con caciotta Toscana

sheep's milk ricotta ravioli, Tuscan pecorino cheese, Marsala wine glaze 17.00

### tagliatelle con porcini

hand made ribbon pasta, imported porcini mushrooms 17.00

### gnocchi di patate con fonduta di pomodoro

potato gnocchi, creamy tomato sauce, butter, Parmigiano-Reggiano 14.00

### agnolotti del plin

classic Piemontese meat ravioli, brown butter, sage 15.00

### risotto con verdure di stagione e raschera

vegetable risotto, whipped raschera cheese 13.00

### maccheroni alla chitarra al ragù Toscano

hand-rolled thick spaghetti, Tuscan meat sauce 17.00

Entrée portions of pasta are available on request.  
A double portion will be served and priced accordingly.  
Vegetarian and Allergen menus available on request

**PESCATO MEDITERRANEO ~ fish and crustaceans**



We specialize in species that are indigenous to the Italian Mediterranean Seas; Ligure, Ionio, Tirreno, and Adriatico.

**PESCE ~ whole fish**

15.00 per 100 grams (approximately 3 ounces.)

orata... gilthead sea bream

branzino... sea bass

san pietro...john dory

dentice imperiale...imperial snapper

rombo... turbot

sogliola... northern Adriatic sole

pagello... pink snapper

occhiona... big eye red sea bream

pagaro... snapper

**CROSTACEI ~ crustaceans**

astaco... Mediterranean blue rock lobster 22.00 per 100 grams

cicala imperiale... slipper lobster 22.00 per 100 grams

aragosta... spiny lobster 20.00 per 100 grams

**SALSE E CONDIMENTI ~ sauces and condiments**

salmoriglio... olive oil, garlic, parsley, fresh oregano, lemon

cruda... tomatoes, arugula, garlic, red onion, olive oil, red wine vinegar

agrumi... Sicilian citrus, lemon, orange, olive oil

accioghe... anchovy, garlic, olive oil, parsley, thyme, oregano

olivada... Ligurian black olives, sundried tomatoes, red wine vinegar, olive oil

Palermitana... green olives, pomini tomatoes, capers, white wine

acqua pazza... garlic, pomini tomatoes, white wine, pepperoncino

\*Consuming raw, undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.  
Menu items and prices are subject to change.

**SECONDI PIATTI ~ main courses**

**brodetto di pesce all’Abruzzese**

Abruzzi style seafood stew, scorpion fish, sea robin, clams, shrimp, scallop, cuttlefish, lobster, 57.00

**\*nodino di vitello al rosmarino e ginepro\***

pan roasted 14 oz. milk fed veal chop scented with rosemary & juniper 54.00

**\*pollo alla Riviera Ligure**

Ligurian style roast chicken, artichokes, asparagus, porcini, olives, lemon herb sauce 29.50

**filetto di manzo al Sangiovese\***

seared filet of beef, Sangiovese wine sauce 54.00

**\*carre’d’agnello all’aglio dolce e santoreggia\***

roasted rack of lamb, sweet roasted garlic sauce, savory 49.00

**DONI DI MARE ~ gifts of the sea**

The best way to experience BARTOLOTTA, Ristorante di Mare is to recreate the conviviality of Italian family style seafood feasts. In keeping with the tradition of the vast coastal cuisine of Italy, Chef Bartolotta proposes menus based on Doni di Mare, “gifts of the Mediterranean.”

**Menu di Paranza**

Family Style Tasting  
150.00 per person

**Gran Menu di Mare**

Family Style Grand Seafood Feast  
160.00 per person

**Bravo’s Top Chef**

2009 Chef’s Dinner Menu  
180.00 per person

**Menu di Paranza**

150.00 per person

**sauté di vongole**

sautéed tiny clams, tomato, white wine

**insalata di piovra Ligure**

Ligurian octopus salad, olive oil, lemon

**sardine al carbone**

charcoal-grilled Mediterranean sardines

**\*cappesante dorate con porcini\***

seared sea scallops, porcini mushrooms, parmigiano-reggiano

**risotto ai frutti di mare**

risotto, scallops, clams, shrimp, lobster, calamari

**\*ravioli di ricotta con caciotta Toscana**

sheep's milk ricotta ravioli, Tuscan pecorino cheese, Marsala wine glaze

**rigatoni con scorfano e melanzane**

rigatoni, Mediterranean scorpion fish, eggplant, tomato, basil

**pescato d'amo al forno\***

whole roasted line caught Mediterranean fish

**sinfonia di dolci**

symphony of desserts

dinner served 5:30 ~ 10:00 pm nightly  
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