BARTOLINO’S FAMOUS PIZZA

**Traditional St. Louis Style Thin Crust**

- **BARTOLINO’S PIZZA**
  - Sausage, onions, mushrooms, pepperoni.
  - 14" - 18.00  
  - 16" - 21.00

- **MARGARITA PIZZA**
  - Marinara, buffalo mozzarella, and fresh basil.
  - 14" - 15.00  
  - 16" - 17.00

- **ONE TOPPING PIZZA**
  - 14" - 16.00  
  - 16" - 19.00

  - 1.50 per additional topping:
    - Pepperoni
    - Fresh mushrooms
    - Roasted green peppers
    - Anchovies
    - Ham
    - Roasted Onions
    - Fresh Tomatoes
    - Green and Black Olives
    - Pineapple
    - Bacon
    - Italian Sausage
    - Meatballs
    - Pepperoncini
    - Buffalo Mozzarella

  *Gluten-free 10" pizza crusts available for an additional charge!*

**STUFFED MUSHROOM CAPS**

- Stuffed with a crab meat mixture and baked in lemon and butter.
- 10.95

**HOMEMADE FRIED CHEESE**

- Provolone cheese sticks, breaded and fried.
- 10.95

**BREADED ARTICHOKE HEARTS**

- Lightly breaded and deep fried, served in a lemon butter sauce.
- 10.95

**CRAB CAKES**

- Crab meat mixed with red and yellow peppers, red onions, and parsley.
- 11.95

**BRUSCHETTA**

- Tomato relish, pesto, balsamic onion jam, and bleu cheese crumbles served with crostini bread.
- 9.95

**MUSSELS**

- Mussels sautéed in a white wine, butter, garlic sauce.
- 13.95

**CHARCUTERIE BOARD**

- Italian cured meats and cheese.
- 16.95

**ARANCINI**

- Risotto balls stuffed with meat sauce and peas, breaded and deep fried.
- 9.95
## PASTAS & RISOTTOS

<table>
<thead>
<tr>
<th>Pasta Name</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>PENNE SALSCICIA</td>
<td>penne with sliced salscicia, broccoli, roasted red peppers, olive oil and garlic 19.95</td>
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<tr>
<td>CAVATAPPI PESTO</td>
<td>basil, garlic, olive oil, pine nuts 16.95</td>
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<tr>
<td>FARFALLE PRIMAVERA</td>
<td>bowtie noodles, with broccoli, cauliflower, mushrooms and assorted vegetables, light cream and tomato 16.95</td>
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<tr>
<td>BOU TIE FRANCO</td>
<td>bow tie noodles tossed with bacon, onion, butter and garlic 16.95</td>
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<tr>
<td>CAVATAPPI CAPRESE</td>
<td>cavatappi noodles with roasted tomatoes, basil, fresh mozzarella, olive oil and garlic 16.95</td>
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<tr>
<td>HOUSE SPECIAL RISOTTO</td>
<td>sweet Italian sausage, onion and saffron prepared with white wine and a touch of cream 19.95</td>
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<tr>
<td>CHICKEN RISOTTO</td>
<td>sautéed chicken in a light butter sauce, asparagus, mushrooms, tomato and cream 19.95</td>
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<tr>
<td>SEAFOOD RISOTTO</td>
<td>shrimp, crab, squid, butter, mushrooms and garlic in a light tomato sauce and cream reduction 22.95</td>
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</tbody>
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### PASTAS & RISOTTOS

- **TORTELLINI CON PISELLI**: circular stuffed pasta with peas, mushroom, onion, prosciutto, cream and parmagiano cheese 16.95
- **RAVIOLI BOLOGNESE**: rich meat sauce with cream 16.95
- **BAKED SPAGHETTI, PENNE AND RAVIOLI COMBINATION**: provol cheese and one meat ball 16.95
- **LASAGNE**: wide pasta layered and baked with Italian sausage, meat sauce and cheese 16.95
- **MANCOTTI**: tubular pasta stuffed with ricotta and parmagiano cheese 16.95
- **CANNELLONI**: tubular pasta stuffed with meat, spinach, egg and cheese 16.95
- **FETTUCCINE ALFREDO**: fettuccine noodles with cream sauce 16.95
- **FETTUCCINE ALFREDO WITH CHICKEN**: charbroiled chicken breast in a light cream sauce 19.95
- **PENNE BOLOGNESE**: rich meat sauce with cream 16.95
- **SPAGHETTI CON POLPETTE OR SALSCICIA**: pasta with meat balls or Italian sausage 16.95
- **CAVATELLI CON BROCCOLI**: broccoli, cream or red sauce 16.95

### VEAL

- **VEAL SERVED WITH A DINNER SALAD AND YOUR CHOICE OF PASTA, POTATO OR FRESH VEGETABLES**
  - **VEAL MILANASE**: breaded, pan-fried veal cutlets, served with fresh lemon 23.95
  - **VEAL PICCATA**: veal sautéed in lemon and butter sauce with a touch of white wine 23.95
  - **VEAL PARMIGIANA**: breaded veal, baked with marinara sauce and provol cheese 23.95
  - **VEAL SALTIMBOCCA**: veal sautéed in white wine with prosciutto, provolone cheese, with sage and mushrooms 23.95
  - **VEAL MARSALA**: veal sautéed with marsala wine, roasted red peppers and mushrooms 23.95

### CHICKEN

- **CHICKEN SERVED WITH A DINNER SALAD AND YOUR CHOICE OF PASTA, POTATO OR FRESH VEGETABLES**
  - **CHICKEN SAMBUCA**: sautéed chicken breast with garlic, spinach, mushroom, tomato in a light sambuca cream sauce 20.95
  - **CHICKEN MODIGA**: breaded and broiled boneless chicken breast, with provol cheese, topped with a garlic, white wine, lemon butter and mushroom sauce 20.95
  - **CHICKEN SPIDINE**: lightly breaded and broiled boneless breast of chicken stuffed with bread crumbs, tomato and cheese 20.95
  - **CHICKEN FERRI**: breaded and charbroiled chicken breast with white wine, lemon, butter and fresh garlic 20.95
  - **CHICKEN PARMIGIANA**: breaded and broiled and baked with provol cheese 20.95

### FISH

- **FISH SERVED WITH A DINNER SALAD AND YOUR CHOICE OF PASTA, POTATO OR FRESH VEGETABLES**
  - **SOLE AL FERRI**: filet of sole, broiled with lemon and butter, a bartolo's favorite 22.95
  - **SOLE ALLA RAGNI**: filet of sole, broiled with crab meat, lemon, butter and cheese 23.95
  - **SOLE MODIGA**: filet of sole baked and fried, with melted cheese, white wine and mushrooms 22.95
  - **GRILLED SALMON**: topped with fresh tomato relish and pine nuts 25.95
  - **SHRIMP SCAMPI**: lightly breaded, charbroiled shrimp with butter, garlic and lemon 23.95
  - **SHRIMP BARTOLINO**: shrimp sautéed in white wine, garlic, tomato, artichoke hearts and capers 23.95
  - **SHRIMP PIPELIN**: charbroiled shrimp stuffed with crab meat 25.95

### SEAFOOD PASTA

- **LINGUINE TUTTO MARE**: linguine noodles with shrimp, crab, clams, squid, fish, butter, mushrooms, garlic in a light tomato or cream sauce 21.95
  - **CAVATELLI ALLA VODKA**: shell noodles tossed with sautéed shrimp in a fresh garlic, light olive oil, splash of vodka and finished in a cream reduction 18.95
  - **LINGUINE PIGNOLI**: shrimp, mushrooms, spinach, pine nuts, lemon butter, garlic 18.95
  - **LINGUINE WITH CLAMS**: linguine, clams, olive oil and garlic 18.95
  - **ANGEL HAIR ROSEANNE**: angel hair with sautéed scallops, shrimp, fresh tomato, olive oil and garlic 19.95

### STEAKS & CHOPS

- **SIRLOIN STRIP**: new york cut 14 oz. 32.95
- **STEAK MODIGA**: 6 oz. breaded beef tenderloin medallion charbroiled, topped with provol cheese and fresh mushrooms in a white wine, lemon butter sauce 29.95
- **PORK CHOP**: 18 oz. charbroiled with lemon, honey and soy sauce 24.95
- **PORK SICILIAN**: pork loin medallions breaded and broiled in a white wine sauce with peppers, onions, mushrooms 22.95
- **STUFFED TENDERLOIN**: 6 oz. charbroiled stuffed tenderloin topped with marsala wine, mushroom sauce 38.95

### SANDWICHES

- **FILLET OF SOLE**: breaded and served golden brown on garlic cheese bread 12.95
- **CHICKEN MILANESE**: Italian-style breaded chicken with a hint of lemon served on toasted garlic cheese bread 13.95
- **ITALIAN BEEF**: tender roast beef with sautéed green peppers and onions with giardiniera, on garlic cheese, served with a side of au jus 12.95
- **STEAK SANDWICH**: 8 oz. sirloin with sautéed onions and green peppers served on cheese garlic bread 16.95
- **BACON CHEDDAR BURGER**: half pound hand-pattied burger topped with applewood smoked bacon and cheddar cheese 11.95
- **MEATBALL & CHEESE SANDWICH**: grandma’s famous meatballs on our garlic cheese bread 11.95
- **GRILLED SALMON SANDWICH**: Grilled 6 oz. Salmon with a caper aioli served on whole grain bread 14.95

5.00 split order charge  *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.