



Appetizers

SOUPS

soup of the day 4 / 5 • minestrone 4 / 5

COMBINATION APPETIZER PLATTER*

cannelloni, stuffed mushrooms, fried cheese, charbroiled shrimp and toasted ravioli 23.95

SMOKED TROUT*

served with capers, onions, cream cheese and toast 12.95

HOUSEMADE MEATBALLS

with tomato sauce 9.95

ROASTED RED PEPPERS

with asiago cheese, garlic and olive oil marinade 8.95

EGGPLANT PARMIGIANA

slices of eggplant layered with tomato sauce and provol cheese then baked 9.95

FRIED CALAMARI*

lightly breaded over flash fried spinach with bistro dipping sauce 10.95

GRILLED CALAMARI*

breaded and grilled calamari with a trinity of peppers 10.95

CALAMARI MARINARA*

sauteed with marinara, kalamata olives and mushrooms 10.95

TOASTED RAVIOLI

meat-filled breaded ravioli dusted with parmigiano cheese 9.95

TOASTED RAVIOLI SICILIANO

meat-filled breaded ravioli tossed in garlic butter and provol then dusted with parmigiano 9.95

ESCARGOT*

baked with lemon, butter and fresh chopped garlic. topped with breadcrumbs 10.95

SHRIMP DIJON*

shrimp sauteed in butter, garlic and dijon mustard 11.95

SHRIMP MARTINI COCKTAIL*

ice cold jumbo shrimp served in a martini glass with cocktail sauce and lemon 11.95

CHICKEN WINGS

ten wings tossed in a spicy hot mustard sauce 10.95

STUFFED MUSHROOM CAPS

stuffed with a crab meat mixture and baked in lemon and butter 9.95

HOUSE MADE FRIED CHEESE

provol cheese sticks, breaded and fried 9.95

BREADED ARTICHOKE HEARTS

lightly breaded and deep fried, served in a lemon butter sauce 9.95

RISOTTO CRAB CAKES*

crab meat mixed with creamy risotto, red and yellow peppers, red onions, and parsley 10.95

BRUSCHETTA

tomato relish, roasted garlic, extra virgin olive oil, kalamata olive tapenade, basil pesto served with crostini bread 9.95

SICILIAN MUSSELS*

green lip mussels, pancetta, sauteed with garlic, onion and crushed pepper, finished with kalamata olives, tomatoes, capers and fresh basil in white wine butter sauce 12.95

ANTIPASTO

salami, cheese, roasted peppers, artichoke hearts and kalamata olives 12.95

Bartolino's SOUTH

5914 s. lindbergh street • st. louis, mo 63123 • 314-487-4545

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Salads

BARTOLINO'S SPECIAL

lettuce tossed with salami, provol cheese, pepperoncini, kalamata olives, artichoke hearts and tomatoes in our famous house dressing 11.95
add broiled chicken breast 3.00

DINNER SALAD

mixed lettuce, diced red peppers, parmesan, green onions and cheese tossed with our house dressing 4.95

CAESAR SALAD

crisp romaine and seasoned croutons tossed in our special caesar dressing 11.95
add broiled chicken breast 3.00
add charbroiled shrimp 6.00

SPINACH SALAD WITH FRIED ARTICHOKE

baby spinach, bacon, fresh-sliced mushrooms, red onions, hard-boiled egg topped with fried breaded artichoke hearts 11.95

ITALIAN TOMATO SALAD

sliced tomatoes, with red onions, anchovies, gorgonzola cheese and fresh mozzarella cheese, fresh garlic and white balsamic vinegar and extra virgin olive oil 8.95
with grilled chicken breast or tuna steak 13.95

TUSCAN TUNA SALAD

mixed field greens with sun-dried tomatoes, kalamata olives, cannellini beans and Italian dressing topped with grilled tuna steak 12.95

CHOPPED SALAD

fresh lettuce, grilled chicken, bacon, hard-boiled egg, cannellini beans, green onions and parmesan cheese with our house dressing 11.95

SEAFOOD SALAD

mixed lettuce tossed with our house dressing and topped with crab meat and shrimp 13.95



Sandwiches

served with your choice of fries, chips, slaw or pasta. side salad 2.99

FILLET OF SOLE

breaded and served golden brown on garlic cheese bread 11.95

ITALIAN SAUSAGE

roasted green and red peppers, sauteed onions and tomato sauce on garlic cheese bread 11.95

PAN-FRIED CHICKEN MILANESE

italian-style breaded chicken with a hint of lemon served on toasted garlic cheese bread 12.95

CHICAGO-STYLE ITALIAN BEEF

tender roast beef with sauteed green peppers and onions with giardinera on garlic cheese. served with a side of au jus 11.95

STEAK SANDWICH*

8 oz. strip with sauteed onions and green peppers served on cheese garlic bread 15.95

BACON CHEDDAR BURGER*

half pound hand-pattied burger topped with applewood smoked bacon and cheddar cheese 10.95

MEATBALL & CHEESE SANDWICH

granny's famous meatballs on our garlic cheese bread 10.95

SALMON BLT*

grilled salmon topped with lettuce, tomato and crisp bacon 11.95

Bartolino's Famous Pizza

traditional st. louis style thin crust with provol cheese.

TRADITIONAL "BARTOLINO'S" PIZZA

sausage, onions, mushrooms, pepperoni.

10" - 14.00 14" - 18.00 16" - 20.00

MARGARITA PIZZA

marinara, buffalo mozzarella and fresh basil

10" - 11.00 14" - 14.00 16" - 16.00

ONE TOPPING PIZZA

10" - 11.00 14" - 15.00 16" - 17.00

1.50 per additional topping

pepperoni • fresh mushrooms • green peppers
anchovies • ham • onions • fresh tomatoes
green and black olives • pineapple • bacon
italian sausage • meatballs • pepperoncini
buffalo mozzarella



Pastas & Risottos

TORTELLINI CON PISELLI

circular stuffed pasta with peas, mushroom, onion, prosciutto, cream and parmigiano cheese 14.95

RAVIOLI BOLOGNESE

rich meat sauce with cream 14.95

BAKED SPAGHETTI, PENNE AND RAVIOLI COMBINATION

provel cheese and one meat ball 14.95

LASAGNE

wide pasta layered and baked with meat sauce and cheese 14.95

MANICOTTI

tubular pasta stuffed with ricotta and parmigiano cheese 14.95

CANNELLONI

tubular pasta stuffed with meat, spinach, egg and cheese 14.95

FETTUCINE ALFREDO

fettuccine noodles, white cream sauce 14.95

FETTUCINE ALFREDO WITH CHICKEN

charbroiled chicken breast in a light cream sauce 17.95

PENNE BOLOGNESE

rich meat sauce with cream 14.95

SPAGHETTI CON POLPETTE OR SALSICCIA

pasta with meat balls or italian sausage 14.95

CAVATELLI CON BROCCOLI

broccoli, cream or red sauce 14.95

PENNE SALSICCIA AND BROCCOLINI

sliced italian sausage tossed with fresh broccolini, cannellini beans, olive oil, garlic 17.95

PENNE PESTO

basil, garlic, olive oil, pine nuts 14.95

FARFALLE PRIMAVERA

bowtie noodles, with broccoli, cauliflower, mushrooms and assorted vegetables, light cream and tomato 14.95

HOUSE SPECIAL RISOTTO

sweet italian sausage, onion and saffron prepared with white wine and a touch of cream 17.95

CHICKEN RISOTTO

sauteed chicken in a light butter sauce, asparagus, mushrooms, tomato and cream 17.95

SEAFOOD RISOTTO*

shrimp, crab, squid, butter, mushrooms and garlic in a light tomato sauce and cream 20.95

SCALLOP RISOTTO

sauteed scallops with fresh garlic, mushrooms, light olive oil, finished in a light tomato sauce and cream reduction 18.95

Chicken

served with a dinner salad and your choice of pasta, potato or fresh vegetable

CHICKEN SAMBUCA

sauteed chicken breast with garlic, spinach, mushroom, tomato in a light sambuca cream sauce 20.95

CHICKEN MODIGA

breaded and broiled boneless chicken breast, with provel cheese, topped with a garlic, white wine, lemon butter and mushroom sauce 20.95

CHICKEN SPIEDINI

lightly breaded and broiled boneless breast of chicken stuffed with bread crumbs, tomato and cheese 20.95

CHICKEN FERRI

breaded and broiled chicken breast with white wine, lemon, butter and fresh garlic 20.95

CHICKEN PARMIGIANA

breaded and broiled and baked with provel cheese 20.95

Fish

served with a dinner salad and your choice of pasta, potato or fresh vegetable

SOLE AL FERRI*

filet of sole, broiled with lemon and butter. a bartolino's favorite 21.95

SOLE ALLA RAGNI*

filet of sole, broiled with crab meat, lemon, butter and cheese 23.95

SOLE MODIGA*

filet of sole breaded and fried, with melted cheese, white wine and mushrooms 21.95

SALMON*

grilled salmon with lemon butter caper sauce and fresh tomatoes 25.95

SHRIMP SCAMPI*

lightly breaded, charbroiled shrimp with butter, garlic and lemon 22.95

SHRIMP BARTOLINO*

shrimp sauteed in white wine, garlic tomato artichoke hearts and capers 22.95

SHRIMP RIPEINI*

charbroiled shrimp stuffed with crab meat 24.95

Seafood Pasta

LINGUINE TUTTO MARE*

linguini noodles with shrimp, crab, clams, squid, butter, mushrooms, garlic in a light tomato or cream sauce 20.95

CAVATELLI ALLA VODKA*

shell noodles tossed with sauteed shrimp in a fresh garlic, light olive oil, splash of vodka and finished in a cream reduction 17.95

LINGUINE PIGNOLI*

shrimp, mushrooms, spinach, pine nuts, lemon butter, garlic 17.95

LINGUINE WITH CLAMS*

fresh clams, olive oil and garlic 17.95

ANGEL HAIR ROSEANNE*

angel hair with sauteed scallops, shrimp, fresh tomato, olive oil and garlic 19.95

Steaks & Chops

served with a dinner salad and your choice of pasta, potato or fresh vegetable

SIRLOIN STRIP*

new york cut 12 oz. 29.95

STEAK MODIGA*

6 oz. breaded beef tenderloin medallion charcoal broiled, topped with provel cheese and fresh mushrooms in a white wine, lemon butter sauce 27.95

PORK CHOP*

18 oz. charbroiled with lemon, honey and soy sauce 23.95

PORK FILLET*

center cut of pork loin grilled and served in a port wine sauce with gorgonzola cheese and mushrooms 21.95



Veal

served with a dinner salad and your choice of pasta, potato or fresh vegetable

VEAL MILANASE*

breaded, pan-fried veal cutlet. served with fresh lemon 23.95

VEAL PICCATA*

veal sauteed in lemon and butter sauce with a touch of white wine 23.95

VEAL PARMIGIANA*

breaded veal, baked with marinara sauce and provel cheese 23.95

VEAL SALTIMBOCCA*

veal sauteed with prosciutto and provolone cheese in a marsala wine sauce with sage and mushrooms 23.95

VEAL MARSALA*

veal sauteed with marsala wine, roasted red peppers and mushrooms 23.95

GLUTEN-FREE PASTA & 10" PIZZA CRUSTS AVAILABLE FOR AN ADDITIONAL CHARGE!

5.00 split order charge

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness