

APPETIZERS

FRIED CALAMARI	15
<i>Lightly breaded, fried spinach, bistro and marinara sauce</i>	
MEATBALLS	14
<i>Homemade, beef, ricotta, tomato sauce</i>	
COMBINATION APPETIZER PLATTER	29
<i>Fried cheese, stuffed mushrooms, toasted ravioli, charbroiled shrimp, meatball</i>	
TOASTED RAVIOLI	13
<i>Beef, marinara sauce</i>	
TOASTED RAVIOLI SICILIANO	14
<i>Beef, garlic butter cheese sauce</i>	
STUFFED MUSHROOM CAPS	14
<i>Stuffed with crab meat mixture, lemon butter sauce</i>	
FRIED CHEESE	14
<i>St. Louis-style cheese sticks, breaded and fried, marinara sauce</i>	
BREADED ARTICHOKE HEARTS	13
<i>Lightly breaded, garlic butter sauce</i>	
CRAB CAKES	18
<i>Lump crabmeat, bistro sauce</i>	
ARANCINI	14
<i>Stuffed with beef and peas, breaded, famous pink sauce</i>	
MUSSELS	16
<i>White wine garlic sauce, crostini</i>	
SMOKED SALMON	18
<i>Capers, onions, cream cheese, toast points</i>	
BEEF CARPACCIO	21
<i>Capers, mustard aioli, shaved Parmesan, crostini</i>	

SOUPS & SALADS

Add to any salad	
Salmon +9 Tuna Steak +9 Chicken +7 Breaded Shrimp (4) +16	
SOUP OF THE DAY	7
<i>Bowl</i>	
MINESTRONE	7
<i>Bowl</i>	
DINNER SALAD	7
<i>Mixed greens, diced red peppers, Parmesan, green onions</i>	
CAESAR SALAD	8 / 12
<i>Romaine, Parmesan, croutons</i>	
WEDGE SALAD	15
<i>Wedge of romaine, bacon, tomato, red onion, bleu cheese dressing</i>	
BARTOLINO’S SALAD	15
<i>Mixed greens, salami, cheese, pepperoncini, kalamata olives, artichoke hearts, tomatoes, house dressing</i>	
ITALIAN TOMATO SALAD	15
<i>Sliced tomatoes, red onions, anchovies, bleu cheese crumbles, burrata cheese, white balsamic and olive oil</i>	
SPINACH SALAD	16
<i>Baby spinach, bacon, sliced mushrooms, red onion, hard-boiled egg, breaded, fried artichoke hearts, white balsamic and olive oil</i>	

Bartolino's SOUTH

BARTOLINO'S FAMOUS PIZZA

Traditional thin crust with St. Louis cheese. No substitutions.
Gluten-free 10" pizza crust available for an additional charge.

	12"	16"
MARGARITA	22	25
<i>Marinara, burrata cheese, fresh basil</i>		
BARTOLINO'S SPECIAL	24	27
<i>Sausage, onion, mushrooms, pepperoni</i>		
JOHN PAUL	22	25
<i>Meatball and pepperoncini</i>		
VEGGIE	24	27
<i>Olive oil, garlic, artichoke hearts, tomato, mushrooms, onion, red pepper</i>		
CHEESE	17	19
<i>Additional toppings +3 each</i>		

TOPPINGS

<i>Burrata</i>	<i>Bacon</i>
<i>Roasted Green Pepper</i>	<i>Italian Sausage</i>
<i>Roasted Onion</i>	<i>Meatballs</i>
<i>Pepperoncini</i>	<i>Anchovies</i>
<i>Mushroom</i>	<i>Chicken</i>
<i>Diced Tomato</i>	<i>Baby Shrimp +11</i>
<i>Green Olives</i>	
<i>Black Olives</i>	
<i>Pepperoni</i>	



The Bartolino's Hospitality Group is a family-owned and operated hospitality group, welcoming each guest to experience our family tradition of providing quality food and service to our communities.

Basta... enough said!

Chicken, Veal, Fish, Steaks and Chops served with Chef's Choice of pasta, vegetable, or baked potato. Gluten-free pasta available for an additional charge. Split any Entrée +5.

CHICKEN

CHICKEN SPIEDINI	26
Seasoned breadcrumbs, grilled, tomato and cheese	
CHICKEN MODIGA	26
Seasoned breadcrumbs, grilled, melted cheese, white wine, mushrooms	
CHICKEN FERRI	26
Seasoned breadcrumbs, grilled, white wine, lemon, butter, garlic	
CHICKEN PARMESAN	26
Seasoned breadcrumbs, grilled, marinara sauce and cheese	
CHICKEN MICHAEL	26
Sautéed, Marsala wine, fried prosciutto, mushrooms, provolone cheese	

VEAL

VEAL PICCATA	31
Lightly floured, sautéed, white wine, lemon, butter, capers	
VEAL PARMESAN	31
Lightly breaded, marinara sauce, cheese	
VEAL MILANASE	31
Lightly breaded, sautéed, lemon	
VEAL SALTIMBOCCA	32
Lightly floured, sautéed, prosciutto, mushrooms, provolone cheese, white wine sage sauce	
VEAL MARSALA	31
Lightly floured, sautéed, red peppers, mushrooms, Marsala wine	

FISH

SOLE FERRI	28
Seasoned breadcrumbs, broiled, lemon, butter	
SOLE RAGNI	34
Broiled, crab meat, lemon, butter, cheese	
SOLE MODIGA	29
Breaded, fried, melted cheese, white wine, mushrooms	
SHRIMP SCAMPI	32
Lightly breaded, charbroiled, butter, garlic, lemon	
SHRIMP RIPEINI	33
Charbroiled stuffed with crab meat	
SALMON CARCIOFI	32
Grilled, artichoke heart, kalamata and green olive tapenade	

STEAKS & CHOPS

STEAK MODIGA	40
6 oz. tenderloin, breaded, charbroiled, white wine, mushrooms	
NEW YORK STRIP	44
14 oz., charbroiled, steak butter	
FILET	46
8 oz., charbroiled, steak butter	
PORK CHOP	35
18 oz. charbroiled, lemon, honey, soy sauce	
STUFFED TENDERLOIN	45
6 oz tenderloin, crab meat, mushrooms, Marsala wine sauce	

PASTAS & RISOTTOS

SEAFOOD RISOTTO	30
Shrimp, crab, squid, mussels, garlic, mushrooms, tomato, cream sauce	
SCALLOP RISOTTO	30
Sautéed scallops, garlic, mushrooms, tomato, cream sauce	
CHICKEN RISOTTO	28
Sautéed chicken, asparagus, mushrooms, tomato, cream sauce	
HOUSE RISOTTO	26
Italian sausage, onion, saffron, white wine sauce, touch of cream	
TORTELLINI PISELLI	25
Beef and pork stuffed pasta, peas, mushroom, onion, prosciutto, cream sauce	
FETTUCCINE ALFREDO	20
Light cream sauce Add Chicken + 7 Shrimp +11	
LASAGNA	26
Italian sausage, tomato sauce, ricotta, Parmesan	
MANICOTTI FLORENTINE	24
Cream sauce, spinach	
RAVIOLI BOLOGNESE	24
Beef and pork tomato sauce, touch of cream	
CANNELLONI	24
Stuffed with beef, pork, spinach and cheese, cream, tomato sauce	
CAVATELLI BROCCOLI	24
Broccoli, cream sauce	
RIGATONI BOLOGNESE	24
Beef and pork tomato sauce, touch of cream	
BLACKENED SALMON FETTUCCINE	29
Cajun seasoned pan-seared salmon, Cajun cream sauce	
SPAGHETTI WITH MEATBALLS OR SALSICCIA	24
Meatballs or Italian sausage, tomato sauce	
PASTA COMBINATION	26
Baked spaghetti, penne, ravioli, meatball, cheese blend	
RIGATONI CAPRESE	24
Italian sausage, roasted tomatoes, basil, burrata, olive oil, garlic	
ANGEL HAIR EGGPLANT PARMESAN	23
Sliced eggplant, breaded, fried, tomato sauce, burrata, basil	
LINGUINE TUTTO MARE	32
Shrimp, clams, squid, mussels, fish, mushrooms, garlic, choice of cream or olive oil and garlic sauce	
CAVATELLI VODKA	28
Sautéed shrimp, olive oil, garlic, vodka, light tomato and cream sauce	
ANGEL HAIR ROSEANNE	30
Sautéed scallops, shrimp, tomato, olive oil, garlic	

Cook good food & give plenty. Basta!