

APPETIZERS

FRIED CALAMARI	16
<i>Lightly breaded, fried spinach, bistro and marinara sauce</i>	
MEATBALLS	15
<i>Homemade, beef, ricotta, tomato sauce</i>	
COMBINATION APPETIZER PLATTER	32
<i>Fried cheese, stuffed mushrooms, toasted ravioli, charbroiled shrimp, meatball</i>	
TOASTED RAVIOLI	15
<i>Beef, marinara sauce</i>	
TOASTED RAVIOLI SICILIANO	16
<i>Beef, garlic butter cheese sauce</i>	
STUFFED MUSHROOM CAPS	15
<i>Stuffed with crab meat mixture, lemon butter sauce</i>	
FRIED CHEESE	15
<i>St. Louis-style cheese sticks, breaded and fried, marinara sauce</i>	
BREADED ARTICHOKE HEARTS	14
<i>Lightly breaded, garlic butter sauce</i>	
CRAB CAKES	19
<i>Lump crabmeat drizzled with bistro sauce</i>	
ARANCINI	15
<i>Stuffed with beef and peas, breaded, famous pink sauce</i>	
MUSSELS	17
<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

<i>Add to any salad</i>	
<i>Salmon +9 Tuna Steak +9 Chicken +7 Breaded Shrimp (4) +16</i>	
SOUP OF THE DAY	9
<i>Bowl</i>	
MINESTRONE	9
<i>Bowl</i>	
DINNER SALAD	8
<i>Mixed greens, diced red peppers, Parmesan, green onions</i>	
CAESAR SALAD	9 / 14
<i>Romaine, Parmesan, croutons</i>	
WEDGE SALAD	16
<i>Wedge of romaine, bacon, tomato, red onion, bleu cheese dressing</i>	
BARTOLINO’S SALAD	16
<i>Mixed greens, salami, cheese, pepperoncini, kalamata olives, artichoke hearts, tomatoes, house dressing</i>	
ITALIAN TOMATO SALAD	16
<i>Sliced tomatoes, red onions, anchovies, bleu cheese crumbles, burrata cheese, white balsamic and olive oil</i>	
SPINACH SALAD	17
<i>Baby spinach, bacon, sliced mushrooms, red onion, hard-boiled egg, breaded, fried artichoke hearts, white balsamic and olive oil</i>	

Bartolino’s
TWIN OAKS

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	19	25
<i>Marinara, burrata cheese, fresh basil</i>		
BARTOLINO'S SPECIAL	22	28
<i>Sausage, onion, mushrooms, pepperoni</i>		
JOHN PAUL	19	25
<i>Meatball and pepperoncini</i>		
VEGGIE	19	25
<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>Pepperoni</i>
<i>Roasted Green Pepper</i>	<i>Bacon</i>
<i>Roasted Onion</i>	<i>Italian Sausage</i>
<i>Pepperoncini</i>	<i>Meatballs</i>
<i>Mushroom</i>	<i>Anchovies</i>
<i>Diced Tomato</i>	<i>Chicken</i>
<i>Green Olives</i>	<i>Baby Shrimp +8</i>
<i>Black Olives</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	28
Seasoned breadcrumbs, grilled, tomato and cheese	
CHICKEN MODIGA	28
Seasoned breadcrumbs, grilled, melted cheese, white wine, mushrooms	
CHICKEN FERRI	28
Seasoned breadcrumbs, grilled, white wine, lemon, butter, garlic	
CHICKEN PARMESAN	28
Seasoned breadcrumbs, grilled, marinara sauce and cheese	
CHICKEN MICHAEL	28
Sautéed, Marsala wine, fried prosciutto, mushrooms, provolone cheese	

VEAL

VEAL PICCATA	33
Lightly floured, sautéed, white wine, lemon, butter, capers	
VEAL PARMESAN	33
Lightly breaded, marinara sauce, cheese	
VEAL MILANASE	33
Lightly breaded, sautéed, lemon	
VEAL SALTIMBOCCA	34
Lightly floured, sautéed, prosciutto, mushrooms, provolone cheese, white wine sage sauce	
VEAL MARSALA	33
Lightly floured, sautéed, red peppers, mushrooms, Marsala wine	

FISH

SOLE FERRI	30
Seasoned breadcrumbs, broiled, lemon, butter	
SOLE RAGNI	36
Broiled, crab meat, lemon, butter, cheese	
SOLE MODIGA	31
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	42
6 oz. tenderloin, breaded, charbroiled, white wine, mushrooms	
NEW YORK STRIP	45
14 oz., charbroiled, steak butter	
FILET	49
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	33
Shrimp, crab, squid, mussels, garlic, mushrooms, tomato, cream sauce	
SCALLOP RISOTTO	32
Sautéed scallops, garlic, mushrooms, tomato, cream sauce	
CHICKEN RISOTTO	32
Sautéed chicken, asparagus, mushrooms, tomato, cream sauce	
HOUSE RISOTTO	27
Italian sausage, onion, saffron, white wine sauce, touch of cream	
TORTELLINI PISELLI	27
Beef and pork stuffed pasta, peas, mushroom, onion, prosciutto, cream sauce	
FETTUCCINE ALFREDO	22
Light cream sauce Add chicken + 7 Baby shrimp +8	
LASAGNA	28
Italian sausage, tomato sauce, ricotta, Parmesan	
MANICOTTI FLORENTINE	26
Cream sauce, spinach	
RAVIOLI BOLOGNESE	26
Beef and pork tomato sauce, touch of cream	
CANNELLONI	26
Stuffed with beef, pork, spinach and cheese, cream, tomato sauce	
CAVATELLI BROCCOLI	26
Broccoli, cream sauce	
RIGATONI BOLOGNESE	26
Beef and pork tomato sauce, touch of cream	
BLACKENED SALMON FETTUCCINE	32
Cajun seasoned pan-seared salmon, Cajun cream sauce	
SPAGHETTI WITH MEATBALLS OR SALSICCIA	26
Meatballs or Italian sausage, tomato sauce	
PASTA COMBINATION	28
Baked spaghetti, penne, ravioli, meatball, cheese blend	
RIGATONI CAPRESE	26
Italian sausage, roasted tomatoes, basil, burrata, olive oil, garlic	
ANGEL HAIR EGGPLANT PARMESAN	24
Sliced eggplant, breaded, fried, tomato sauce, burrata, basil	
LINGUINE TUTTO MARE	36
Shrimp, clams, squid, mussels, fish, mushrooms, garlic, choice of cream or olive oil and garlic sauce	
CAVATELLI VODKA	30
Sautéed shrimp, olive oil, garlic, vodka, light tomato and cream sauce	
ANGEL HAIR ROSEANNE	33
Sautéed scallops, shrimp, tomato, olive oil, garlic	

Cook good food & give plenty. Basta!