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BACCHUS

A BARTOLOTTA RESTAURANT

BACCHUS – A BARTOLOTTA RESTAURANT CELEBRATES MILESTONE 20TH ANNIVERSARY WITH EXPANDED MENU AND RETURN OF À LA CARTE DINING

Award-winning fine dining destination unveils new menu selections

[Link to food images](#)

[Link to architectural images](#)

MILWAUKEE, WI (Feb. 3, 2025) – Having solidified its place as Milwaukee’s premier destination for fine dining, private events, and special occasions, **Bacchus – A Bartolotta Restaurant** is capping its milestone 20th year with a celebration worthy of its award-winning reputation. In addition to the restaurant’s three-course menu and seven-course chef’s tasting menu, the downtown destination is expanding its offerings by adding back the popular **à la carte dining** experience and launching an **all-new bar menu** on **Thursday, February 20**. Bacchus will further toast its 20th anniversary with a celebratory **Champagne dinner** on **Thursday, March 6**.

“Bacchus – A Bartolotta Restaurant has paved the way for seasonal, contemporary American cuisine in Milwaukee over the past two decades, and we are proud to celebrate this extraordinary milestone with our guests,” says The Bartolotta Restaurants Owner and Co-Founder, Chef Paul Bartolotta. “We are so grateful to the community for the past twenty years of support. We are thrilled to expand the menu offerings at Bacchus, whether you are stopping by for a quick bite at our bar, indulging in a more luxurious tasting menu experience, or selecting your favorites from our new à la carte menu, there is something for everyone.”

Executive Chef Nick Wirth and Chef de Cuisine Brent Davis have conceived a bold lineup of dishes, including **Tuna Crudo** with Shoyu marinated jicama, fresh citrus, peppadew chutney, basil verjus, radish, and puffed rice; **Charred Spanish Octopus** with hummus, preserved lemon, fried chickpeas, and Calabrian chili; **Scottish Salmon** with braised lentils, chorizo, saffron nage and Tuscan kale; and **Lamb Loin** with sweet potato, mushroom hash, and aromatic-herb lamb jus.

The bar at Bacchus has long had a sophisticated and welcoming atmosphere, and now guests are invited to enjoy an eclectic, curated bar menu including small plates such as **Korean Meatballs** with Furikake sesame crunch and scallions, **Caviar** with rösti potato, crème fraiche, and chive, with a choice of Ossetra, Kaluga, or demi-smoked salmon roe; **Tempura Maitake Mushrooms** with togarashi and Japanese-miso mayonnaise; and **LaClare Farms Fried Goat Cheese Curds** with fermented peppercorn ranch. Heartier items will include **Tagliatelle** with Heritage Berkshire pork Bolognese; **Wagyu Beef Bao Bun Sliders** with kimchi cucumbers and fries; and **Black Truffle Grilled**

Cheese with Alpine Comté cheese, fresh black truffles, and fries, among other options. The bar also features an expanded cocktail program with an emphasis on fresh, seasonal ingredients, a premier selection of high-end spirits, and an award-winning wine list.

In addition to the expanded menu offerings, Bacchus – A Bartolotta Restaurant invites guests to join the anniversary celebration with an upcoming **20th Anniversary Champagne Dinner** on Thursday, March 6. The five-course dinner, curated by Chef Wirth and Chef Davis, will be expertly paired with an exclusive selection of fine Champagnes including Dom Pérignon, Laurent Perrier, Bollinger and more. Tickets will be \$250 per person and reservations can be made [online](#).

Located within a stylish, vibrant setting at the base of downtown Milwaukee's Cudahy Tower, Bacchus – A Bartolotta Restaurant is consistently rated among the city's best, with a four-star rating from the Milwaukee Journal Sentinel and multiple accolades for its wine list, including Wine Spectator's Best of Award of Excellence.

Bacchus – A Bartolotta Restaurant is open Mondays through Saturdays from 5 p.m. to 9 p.m. Guests can make reservations online at bacchusmke.com or by calling 414-765-1166. The full menu can be viewed [online](#).

About The Bartolotta Restaurants

The Bartolotta Restaurants is a nationally recognized restaurant and catering organization co-founded by Chef Paul Bartolotta and his late brother, Joe Bartolotta. Chef Paul Bartolotta is a two-time James Beard Award-winning chef in two separate regions, Midwest and Southwest, winning in both 1994 and 2009. In addition, Chef Paul Bartolotta has six James Beard Award nominations including Best Chef Midwest in 1993, Best New Restaurant in Las Vegas in 2005, Outstanding Restaurateur USA alongside his brother in 2017, 2018, 2019, and a finalist for Outstanding Restaurateur USA in 2020. Since the opening of its flagship restaurant, Ristorante Bartolotta dal 1993, The Bartolotta Restaurants group has grown to become the premier culinary brand in the Greater Milwaukee region, offering first class service and cuisine across a portfolio of 18 one-of-a-kind restaurants and catering facilities, including fine dining, upscale casual, food halls, executive dining, quick-casual, and airport concepts. More information can be found at bartolottas.com.

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