

Per La Tavola

Burrata 19

*heirloom tomatoes, vine tomato, artichoke, olive oil
(for two or more)*

Gamberi e Calamari Fritti 19

fried calamari, shrimp, spicy roasted red pepper aioli

Melanzane Parmigiana 14

*fried eggplant, mozzarella, tomato sauce,
parmigiano*

Polpette 12

veal & beef meatballs, ricotta, tomato sauce

Insalate

Insalata Siciliana 15

*arugula, fennel, orange, saffron potato dried
olives, pistachio, piave, chili
lemoncello avocado oil*

Insalata Cesare 13

*romaine heart, anchovies, caper berries, crispy
pancetta, hard boiled egg, parmigiano shavings house
made dressing*

ADD PROTEIN TO SALADS

Salmone 9

salmon grilled

Gamberi 9

shrimp grilled

Pollo 9

chicken grilled

Pasta *gluten free and whole wheat available \$5*

Bucatini Carbonara 18

pancetta, black pepper, egg yolk, peccorino

Tagliolini Bolognese 18

ground veal & beef, tomato sauce, parmigiano

Papardelle Funghi 22

pancetta, mixed mushroom, truffle, porcini jus

Gnocchi al Pomodoro 17

san marzano tomato, fresh basil

Fusilli Borgo 18

*arugula, sun dried tomato, pine nuts, white wine
cherry tomato*

Linguine Gamberi 20

tiger shrimp, white wine, cherry tomato

Panini *choice of soup, house salad, fries*

Polpette 14

veal & beef meatballs, ricotta, tomato sauce provolone

Porchetta 14

*slow cooked pork, roasted peppers, balsamic mustard,
arugula*

Secondi

Salmone 21

*heirloom baby carrots, swiss chard, roasted tomato saffron
broth*

Veal Marsala 22

mix mushroom, green beans, celery mash

Pollo Parmigiana 20

*breaded chicken breast, tomato sauce, provolone,
served with cucumber, tomato, red onion salad*

Daily Fish MP

Daily Meat MP

Dolce

Bittersweet Chocolate Torte 10
nutella ice cream

Mattonella di Ricotta 10
ricotta cake, spiced apple jam, fresh berries

Tiramisu 10
savoiarði, coffee, marsarpone

Gelati 9
nutella, vanilla, roasted almond and pistaccio

Affogato 6
vanilla gelato and espresso

borgo anticc
CUCINA BAR

Lunch

Btl 58