

Antipasto

Tagliere Di Salumi, Formaggi, Olive 32
cured meat, cheese & olives (for two or more)

Insalata Cesare 14
romaine heart, anchovies, caper berries, crispy pancetta, hard boiled egg, parmigiano shavings house made dressing

Burrata 22
heirloom tomatoes, vine tomato, artichoke, olive oil (for two or more)

Gamberi e Calamari Fritti 19
fried calamari, shrimp, spicy aioli

Insalata Siciliana 14
arugula, fennel, orange, saffron potato dried olives, pistachio, piave, chili lemoncello avocado oil

Polpo Grigliato 19 *grilled*
octopus, saffron potato, black olive, roasted tomato, salmoriglio

Polpette 12
veal & beef meatballs, ricotta, tomato sauce

Melanzane Parmigiana 14
fried eggplant, mozzarella, tomato sauce, parmigiano

Pasta *gluten free and whole wheat available \$3*

Papardelle Funghi 24
pancetta, mixed mushroom, truffle, porcini jus

Rigatoni Bolognese 22
ground veal & beef, tomato sauce, parmigiano

Tagliolini al Pomodoro 18
san marzano tomato, fresh basil

Arugula Ricotta Gnocchi 24
gorgonzola, sage, hazlenut

Linguine Mare 28
calamari, shrimps, mussels, jumbo shrimp grape tomato, white wine

Secondi

Spigola e Gamberoni 36
euorpean seabass and grilled tiger shrimp, heirloom baby carrots, swiss chard, roasted tomato saffron broth

Vitello Marsala 28
veal, mix mushroom, grean beans celery root mash

Dal Macellaio
daily cuts MP

Sides

rapini 7
celery mash 6
fingerling potatoes 6
sauteed vegetable 8

Dolce

Bittersweet Chocolate Torte 10
nutella ice cream

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

Tiramisu 10
savoiarði, coffee, marscarpone

Gelati 9
nutella, vanilla and roasted almond and pistaccio

Frutti di Bosco e Sorbetto 10
Fresh mixed berries and lemon sorbet

Affogato 6
vanilla gelato and espresso

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CUCINA BAR

Btl 58