

Per La Tavola

Tagliere Di Salumi, Formaggi, Olive

28 *cured meat, cheese & olives (for two or more)*

Zucchini Fritti 12

fried zucchini, puttanesca, parmesan

Burrata 19

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

Gamberi e Calamari Fritti 18

fried calamari, shrimp, spicy roasted red pepper aioli

Melanzane Parmigiana 12

fried eggplant, mozzarella, tomato sauce, parmigiano

Polpette 12

veal & beef meatballs, ricotta, tomato sauce

Insalate

Insalata Siciliana 13

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

Insalata Borgo 13

little gem, radicchio, chickpeas, pomegranate, apple, gorgonzola

ADD PROTEIN TO SALADS

Salmone 9

grilled salmon, honey, mustard, lime

Gamberi 9

grilled shrimp, smoked chilli, cumin, lemon

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

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

Rigatoni Philadelphia Pesto 20

garlic basil pesto and cream cheese

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

carrot, celery, eggplant, black olive red wine vinaigrette

Frittata Del Girono 13

daily egg frittata

Veal Marsala 22

mix mushroom, green beans, celery mash

Asparagi e Uova 17

poached eggs, asparagus, parmigiano shavings

Pollo Parmigiana 20

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

Agnello Scottadito 28

grilled lamb chops, mix grilled vegetable, roasted potato

Exec Chef Giuseppe Scalfani

Dolce

Bittersweet Chocolate Torte 10

nutella ice cream

Mattonella di Ricotta 10

ricotta cake, spiced apple jam, fresh berries

Tiramisu 10

savoardi, coffee, marsarpone

Gelati 9

nutella, vanilla, roasted almond and pistaccio

Affogato 6

vanilla gelato and espresso

borgo antico
CUCINA BAR

Lunch