

Antipasto

Insalata Cesare 14

romaine heart, anchovies, caper berries, crispy pancetta, hard boiled egg, shaved piave, house made dressing

Burrata 22 cherry
heirloom tomato, vine tomato, artichoke, olive oil

Gamberi e Calamari Fritti 21

fried calamari, shrimp, spicy aioli

Insalata Antica 14

romaine hearts, arugula, cherry tomato, cucumber, red onion, aged balsamic dressing

Insalata Siciliana 14

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

Polpette 14

veal meatballs, tomato sauce, parmigiano

Provolone 15

crispy provolone cheese with pear, fig jam, and walnuts

Pasta *gluten free available \$3*

Pappardelle Funghi 25

pancetta, mixed mushroom, truffle, porcini jus

Rigatoni Bolognese 25

ground veal, tomato sauce, parmigiano

Tagliolini al Pomodoro 20

san marzano tomato, fresh basil

Gnocchi 25

sage, hazelnut gorgonzola,

Linguine Mare 29

calamari, shrimps, crab claws, jumbo shrimp grape tomato, white wine

Secondi

Spigola e Gamberoni 36

european seabass and grilled tiger shrimp, heirloom baby carrots, swiss chard, roasted tomato saffron broth

Vitello Marsala 29

veal, mix mushroom, green beans celery root mash

Polipo 35

grilled whole mediterranean octopus, saffron potato black olive, roasted tomato, caper berries salsa verde

Bistecca 46

20c
bone in rib eye, roasted potato, sauteed mushroom, fried onion

Pollo Arrostito 31

roasted supreme of chicken, potatoes, peperonata

Sides

rapini 7

celery mash 6

sautéed vegetables 8

Dolce

Bittersweet Chocolate Torte 12

nutella ice cream

Mattonella di Ricotta 10

ricotta cake, apricot jam, fresh berries

Tiramisu 10

savoiaridi, coffee, marscarpone

Pannacotta 10

Yogurt pannacotta,, hazelnut praline, salted caramel sauce

Gelati 9

choice of:

vanilla, nutella or lemon sorbet

Frutti di Bosco e Sorbetto 12

Fresh mixed berries and lemon sorbet

Affogato 6

vanilla gelato and espresso

borgo anticc
CUCINA BAR

