

SMALL BITE APPETIZERS (cicheti)

CARROZZA:	Seared mortadella, taleggio-sage filling & balsamic glaze	3.50ea
INCAPPUCCIATA:	Iceberg wedge salad, 'dolce-latte'-walnut dressing with spicy pork soppressata	10.00
TUNA CRUDO SALAD:	Romaine hearts, Grana dressing, Sicilian bits, seared tuna	12.00
CAPRINESE:	Vine tomatoes, Gaeta olives, balsamic & goat cheese dressing	12.00
P.d.P.:	Prosciutto, whipped truffle ricotta & ciabatta crostini	14.00
CROSTINO:	Ciabatta, pecan-maple pesto, smoked chicken & apple	3.00ea
INSALATA:	Spinach, candied bacon, balsamic-grana dressing	10.00
FIOR DI LATTE:	Mozzarella, oven-dried tomatoes & arugula pesto	12.00
CAPONATA:	Sweet & sour antipasto of: eggplants, peppers, onions with Fett'unta	11.00
OLIVE e CARCIOFI:	Assorted olives & artichokes	8.00
CALABRESE:	Spicy cacciatore pork "salamino" sizzling chillies	9.00
TRIFOLATI:	Sauteed mushrooms, olive oil crostini	11.00
GAMBERONE:	Prawn, seared 'a la plancha' with rosemary-paprika oil	4.50ea
MELANZANE:	Eggplant 'fries', fennel seed-lemon yoghurt dip	10.00
ARANCINO:	Crispy risotto ball, cheese fonduta	3.00ea
ZUPPA:	Soup of the Day	8.00

PASTA

(Servings of 200 grams)

ORECCHIETTE:	Bacon, broccoletti & roasted garlic	18.00
RIGATONI:	Beef & pork Bolognese	19.00
TAGLIOLINI:	Bay scallops, olives, garlic & oven dried tomatoes	19.00
GNOCCHI:	Ricotta dumplings, mushrooms & Gorgonzola cream	20.00
SPAGHETTI:	"Puttanesca" spicy tomato, pancetta, capers & olives	19.00

All of the above can be prepared Gluten Free

MAINS

FISH: (See server for details)	Market price
PORK SAUSAGES: Grilled 'salsicce', Tuscan potatoes with lemon rosemary	20.00
VEAL MEATBALL 'POLPETTA': Sunday tomato sauce, soft Grana Padano polenta	19.00
BEEF SIRLOIN: Char-grilled, lemon-arugula salad & truffle 'patatine'	22.00
CHICKEN 'MATTONE': Sweet & sour glaze, spicy peppers & "orzo" salad with olives & provolone	22.00

Above Mains accompanied by salad greens & pot vegetables

ORECCHIO D'ELEFANTE (ideal for 2 people) Grilled thinly pounded veal chop, arugula-tomato & cipolline salad, truffle 'patatine'	45.00
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CURED MEATS & CHEESE BOARD \$22

A selection of three meats & three cheeses with accompaniments & crostini

HOUSE MADE BREAD with olive oil & balsamic \$5

Grilled Focaccia or Ciabatta

ASK FOR BORGO'S 'SPERLUNGA'

\$48 per person (min. 2 people)

A selection of appetizers, pasta, meat and fish with side dishes
Please no alterations or substitutions

The consumption of raw or undercooked eggs, meats, seafood or shellfish may increase your risk of food borne illness