

## ANTIPASTI E INSALATE

### INSALATA DEL BORGO

Organic green salad with artichokes hearts, shaved parmesan cheese & balsamic dressing

11.00

### INSALATA DI SPINACI

Baby spinach with smoked bacon bites, gorgonzola & focaccia croutons with apple vinaigrette

13.00

### INSALATA DI CALAMARI ALLA GRIGLIA

Grilled calamari sliced over baby arugola, white beans & sweet onions in a Sicilian lemon dressing

13.00

### POLPETTA DI GRANCHIO

Jumbo lump crab cake with homemade roasted corn mayonnaise & organic greens

15.00

### STRUDEL DI FORMAGGI

Gorgonzola, fontina, pecorino & goat cheese baked in a savory puff pastry shell & served with truffle fondue

15.00

## SALUMI

### Prosciutto di Parma

16 months aged prosciutto from Romagna region 15.00

### Speck Alto Adige

Smoked-cured northern Italian bacon aged for 6 months 17.00

### Cacciatore

Small air dried salami from Lazio 15.00

### Porchetta Toscana

Wood oven roasted suckling pig with fresh herbs 16.00

## FORMAGGI

### Grana Padano

14 months aged cheese from the Po' valley 14.00

### Pecorino tartufato

Umbrian semi aged sheep cheese with truffle shavings 16.00

### Gorgonzola piccante

Tangy raw cow cheese from the hills of Lombardy 15.00

### Robiola Bosina

Sweet soft blended cow & sheep cheese from Langhe 15.00

Complete selection of salumi & cheeses 34.00

## PASTE

### FETTUCCHINE ALLA BOLOGNESE

Homemade fettuccine with veal ragu'

17.00

### TUBINI CON LE POLPETTINE

Mini rigatoni in a butter stained tomato & fresh thyme sauce with beef meatballs

17.00

### SEDANINI ALLA SICILIANA

Celery stalk shaped pasta with fried eggplant, fresh oregano & tomato sauce with bufala's mozzarella

18.00

### LINGUINE ALLE VONGOLE

Linguine with manila clams in a roasted garlic, extra virgin olive oil & white wine sauce

19.00

### FARFALLE AGLI ASPARAGI E GORGONZOLA

Bow tie pasta with asparagus, roasted peppers & gorgonzola in a creamy sauce

17.00

## SECONDI

### BISTECCA ALLA GRIGLIA PER DUE

28 oz. prime rib eye steak for 2 people with roasted potatoes, sautéed spinach & beans casserole

(14 oz. available upon request \$28)

50.00

### COSTOLETTE D'AGNELLO SCOTTADITO

Grilled marinated lamb chops with fresh mint & balsamic sauce, mashed potatoes & roasted leeks

31.00

### INVOLTINO DI POLLO ALLA MILANESE

Breaded chicken involtino with spinach & fontina served with radicchio, arugola & cherry tomatoes

24.00

### SALMONE AL SESAMO E DRAGONCELLO

Pan seared Atlantic salmon fillet in a sesame seeds crust with a mustard & tarragon sauce, string beans

24.00

### FILETTO DI PARGO ALL'ISOLANA

Oven roasted red snapper fillet with assorted vegetables, roasted potatoes & cherry tomatoes

26.00

## MENU STAGIONALE

(The dishes on this part of the menu change seasonally based on their freshness and availability)

### SPADELLATA DI COZZE AL LIMONE

Sautéed Maine mussels with white wine, lemon zest, & scallions, served with grilled garlic bread

16.00

### FICHI E GORGONZOLA

Roasted figs wrapped in bacon & stuffed with gorgonzola cheese, baby spinach & balsamic

16.00

### BACCALA' MANTECATO

Whipped salt cod spread Venetian style with fried polenta crostini

15.00

### CARPACCIO DI MANZO

Beef carpaccio with arugola, shitake mushrooms & shaved truffled pecorino cheese

16.00

### PAPPARDELLE AL RAGU' D'ANATRA

Homemade pappardelle with duck ragu' in a red wine sauce

18.00

### GNOCCHI GRATINATI AI QUATTRO FORMAGGI

Homemade spinach gnocchi with four cheese sauce gratin

18.00

### PETTOD'ANATRA ALLE CASTAGNE

Pan roasted breast of duck with chestnut & grappa sauce, mashed potatoes & caramelized butternut squash

28.00

### GALLETTO AI PEPERONI AFFUMICATI

Roasted free range Cornish hen with smoked peppers with celery roots pure' & spinach

26.00

### CICCIA AL PEPE NERO

Grilled skirt steak glazed with butcher pepper & brandy sauce, French fries, broccoli rabe

26.00

### CAPESANTE AI FUNGHI E PORRI

Sautéed sea scallops in a leeks & enoki mushrooms sauce with Brussels sprouts gratin

26.00

### POLPO ALLA GRIGLIA

Grilled octopus with two beans salad, artichoke's hearts & cherry tomatoes with balsamic leeks vinaigrette

23.00

Our chef suggestions at  
[Borgoanticorestaurant.blogspot.com](http://Borgoanticorestaurant.blogspot.com)