

Italian cuisine is one that prides itself with using only the freshest seasonal ingredients. What better way to take in the flavor than at this warm, charming and inviting East Village townhouse.

Regardless of your favorite dishes, choose from a large selection of whole fish, game in season, as well as home-made pasta dishes, to suit your every mood.

Borgo Antico's fine wine selection, as well as their friendly and gracious service, makes this a great choice for dining in the Union Square area.

Giovanni Iovine is the charming owner and Chef Ivan Beacco the mastermind behind the mouth-watering cuisine. The restaurant is available for private parties. Be sure to stop in the next time you are in the neighborhood.



Open 7 days
LUNCH & DINNER
Private party rooms
www.borgoanticony.com



Borgo Antico

22 east 13 street
Between
5th avenue and university place



Delivery
212-8071313

www.borgoanticony.com

ANTIPASTI E INSALATE

INSALATA DEL BORGO

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

9.00

INSALATA DI SPINACI

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

10.00

INSALATA DI CALAMARI ALLA GRIGLIA

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

11.00

POLPETTA DI GRANCHIO

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

12.00

STRUDEL DI FORMAGGI

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

11.00

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'

14.00

TUBINI CON LE POLPETTINE

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

14.00

SEDANINI ALLA SICILIANA

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

15.00

LINGUINE ALLE VONGOLE

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

16.00

FARFALLE AGLI ASPARAGI E GORGONZOLA

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

14.00

SECONDI

COSTATA AI FERRI PER DUE

21 days aged 32 oz. prime rib eye steak on the bone for 2 people with roasted potatoes, sautéed spinach & beans casserole (16 oz. available without the bone)

68.00/38.00

COSTOLETTE D'AGNELLO SCOTTADITO

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

28.00

INVOLTINO DI POLLO ALLA MILANESE

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

18.00

SALMONE AL SESAMO E DRAGONCELLO

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

21.00

FILETTO DI PARGO ALL'ISOLANA

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

22.00

MENU STAGIONALE

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

TERRINA DI COZZE AL BURRO E LIMONE

Maine mussels out of their shells sautéed in butter & garlic with a hint of lemon & dill, toasted bread

12.00

FICHI E GORGONZOLA

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

12.00

MOUSSE DI TROTA AFFUMICATA

Smoked trout spread with grilled piadina & sundried tomato pure'

11.00

CARPACCIO DI MANZO

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

12.00

PAPPARDELLE AL RAGU' D'ANATRA

Homemade pappardelle with duck ragu' in a red wine sauce

15.00

GNOCCHI GRATINATI AI QUATTRO FORMAGGI

Homemade spinach gnocchi with four cheese sauce gratin

14.00

PETTO D'ANATRA ALLE CASTAGNE

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

22.00

GALLETTO AI PEPERONI AFFUMICATI

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

21.00

CICCIA AL PEPE NERO

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

22.00

CAPESANTE AI FUNGHI E PORRI

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

22.00

POLPO IN GUAZZETTO

Stewed octopus with fava beans & tomato served with polenta

18.00

Our chef suggestions at
Borgoantico**restaurant.blogspot.com**