

BORGO ANTICO

APERITIVI PASTA VINI

APERITIVI italiani

NEGRONI 15

Campari, Bombay, Cinzano Rosso

NEGRONI SBAGLIATO 14

Campari, Cinzano Rosso, prosecco

AMERICANO 14

Campari, Cinzano Rosso, soda

NEGRONI BIANCO 15

Luxardo Bitter Bianco, Bombay, Martini
Bianco, grapefruit

APEROL SPRITZ 14

Aperol, prosecco, soda

HUGO SPRITZ 15

St-Germain, prosecco, soda, mint, lime

CAMPARI SODA 12

as it says

BICICLETTA 14

Campari, pinot grigio, soda

MENU

OLIVE MARINATE 6

marinated Italian olives

FETT'UNTA 5

grilled bread, garlic, olive oil

BURRATA 19

burrata, tomato, crispy mortadella, pistachio
pesto

INSALATA MISTICANZA 10

greens, fennel, radish, walnuts, parmigiano,
lemon, XVOO

ARANCINI ALLA "ROMANA" 14

cacio e pepe rice croquette, amatriciana
sauce

PROSCIUTTO E MELONE 19

24 month prosciutto di Parma, cantaloupe,
arugula, Calabrian chili honey

CARPACCIO 20

beef carpaccio, parmigiano reggiano,
arugula, capers, lemon, XVOO

FRITTO DI MARE 19

fried calamari, shrimp, garlic mint aioli

OSTRICHE "CALABRESE" 20

baked oysters, 'nduja garlic breadcrumbs

PACCHERI AL BOSCHETTO 18

mushrooms, asparagus, cream, chives

PENNE ALLA VODKA 15

tomato, cream, vodka, ricotta, basil

LINGUINI FRA DIAVOLO 24

shrimp, grape tomato, Calabrian chili

ORECHIETTE AI CAVOLINI 18

Brussels sprouts, pancetta crumble,
breadcrumbs, garlic, XVOO

SPAGHETTI CARBONARA 16

guanciale, pecorino romano, egg, black
pepper

TAGLIATELLE BOLOGNESE 18

house rolled tagliatelle, meat sauce,
parmigiano

CAVATELLI DEL MERIDIONE 18

fresh cavatelli, rapini pesto, 'nduja, olive,
garlic, breadcrumbs

POLLO ALLA FRANCESE 22

chicken scaloppini, capers, lemon, white
wine

SCOTTADITO 32

grilled lamb rack chops, rosemary, potato

"Do not eat. Taste. Savor. Relish. Consider every morsel you put in your mouth. Be mindful. But do not eat." Chef Slowik.....The Menu 2022

COCKTAILS classico e moderno

CHAMPAGNE COCKTAIL 13
prosecco, Angostura bitters

THE BOULEVARDIER 16
Bulleit, Campari, sweet vermouth

TOM COLLINS 15
Bombay, lemon, soda

LONG ISLAND ICED TEA 16
vodka, triple sec, gin, rum, tequila,
Limonata, cola

OLD FASHIONED 15
Bulleit, Angostura bitters, orange

BORGIO 75 14
Bombay Bramble, prosecco, lemon

LIMONCELLO DROP MARTINI 16
Absolut Citron, limoncello, lemon, triple sec

ITALIAN GIN & TONIC 16
Malfy Gin Rosa, Sicilian tonic, grapefruit

COLOMBA 16
tequila, triple sec, Sanpellegrino Pompelmo,
lime

GIAC'S ROOTBEER 14
Amaro Montenegro, chinotto

BIRRE

PERONI NASTRO AZZURO 10
premium lager (Italia)

ALEXANDER KEITHS IPA 9
India pale ale (Canada)

AMSTEL ULTRA 8
light lager (Canada)

NONSUCH BLONDE 10
golden-coloured ale (Exchange District,
Canada)

NONSUCH LA PILS 10
craft Pilsner (Exchange District, Canada)

NONSUCH RASPBERRY SOUR 11
jammy, creamy sour with light malt aromas
and a tart finish (Exchange District,
Canada)

N/A

CRODINO BIONDO APERITIVO 8
blond bitter (Italia)

STAPPI 7
red bitter (Italia)

SANPELLEGRINO CHINOTTO 5
sparkling citrus flavoured, bittersweet,
herbal beverage (Italia)

HIGHBALL ~ ITALIAN SPRITZ 12
bitters, orange & soda (UK)

PERONI NASTRO AZZURO 0.0 % 9
alcohol-free premium lager (Italia)

PRIMA PAVÉ ROSÉ BRUT 18
Montepulciano d'Abruzzo, Pinot Grigio,
Sauvignon Blanc & Gewürztraminer
(Northern Italy)

ACQUA & BEVANDE

S.PELLEGRINO CARBONATED NATURAL MINERAL WATER 9

SAN FELICE FLAT MINERAL WATER 9

SANPELLEGRINO ITALIAN SPARKLING NATURALI 5

COCA-COLA PRODUCTS 3.5

"Do not eat. Taste. Savor. Relish. Consider every morsel you put in your mouth. Be mindful. But do not eat." Chef Slowik.....The Menu 2022