

# BORGO ANTICO

APERITIVI PASTA VINI

## MENU

**OLIVE MARINATE 6**  
marinated Italian olives

**FETT'UNTA 5**  
garlic rubbed grilled bread, olive oil

**BURRATA 19**  
tomato, crispy mortadella, pistachio pesto

**"BRUSCHETTA" DI MOZZARELLA 12**  
fried fresh mozzarella, tomato, basil, arugula

**CAVOLFIORE DEL BORGO 13**  
cauliflower, capers, chilies, garlic, white anchovy, parsley

**ARANCINI ALLA "ROMANA" 14**  
cacio e pepe rice croquette, amatriciana sauce

**OSTRICHE "CALABRESE" 20**  
baked oysters, 'nduja garlic breadcrumbs

**PROSCIUTTO E MELONE 19**  
24 month prosciutto di Parma, cantaloupe, arugula, Calabrian chili honey

**CARPACCIO 20**  
beef carpaccio, parmigiano, arugula, capers, lemon, EVOO

**FRITTO DI MARE 19**  
fried calamari, shrimp, garlic mint aioli

**INSALATA MISTICANZA 10**  
greens, fennel, radish, walnuts, parmigiano, lemon, EVOO

**CASARECCE CACIO E PEPE 15**  
toasted black pepper, pecorino romano

**SPAGHETTI CARBONARA 16**  
guanciale, pecorino, egg, black pepper

**PACCHERI AL BOSCHETTO 18**  
mushrooms, asparagus, cream, chives

**PENNE ALLA VODKA 15**  
tomato, cream, ricotta, vodka, basil

**ORECHIETTE AI CAVOLINI 18**  
Brussels sprouts, pancetta crumble, breadcrumbs, garlic, EVOO

**CAVATELLI SORRENTINA 18**  
fresh cavatelli, tomato sauce, fresh mozzarella, basil

**TAGLIATELLE BOLOGNESE 18**  
house rolled tagliatelle, beef meat sauce, parmigiano

**LINGUINI VESUVIANA 23**  
shrimp, capers, olives, chillies, fresh tomato sauce

**POLLO ALLA FRANCESE 22**  
chicken scaloppini, capers, lemon, white wine

**SCOTTADITO 32**  
grilled lamb rack chops, rosemary, potato

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## 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

**HUGO SPRITZ 15**  
St-Germain, prosecco, soda, mint, lime

**APEROL SPRITZ 14**  
Aperol, prosecco, soda

**CAMPARI SODA 12**  
as it says

**SGROPPINO 15**  
grapefruit sorbet, Pink Whitney, prosecco

## 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

**BORGO 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 (Winnipeg, Canada)

**NONSUCH LA PILS 10**  
craft Pilsner (Winnipeg, Canada)

**NONSUCH RASPBERRY SOUR 11**  
jammy, creamy sour (Winnipeg, Canada)

## N/A

**STAPPI 6**  
red bitter (Italia)

**SANPELLEGRINO CHINOTTO 4.5**  
sparkling citrus flavoured, bittersweet, herbal beverage (Italia)

**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 8**

**SAN FELICE FLAT MINERAL WATER 8**

**SANPELLEGRINO ITALIAN SPARKLING NATURALI 4.5**

**MOTLEY BREW TEA CO. 6.5**  
southern style craft brewed iced tea (Selkirk, Canada)

**COCA-COLA PRODUCTS 3.5**

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