

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, chili, garlic, white anchovy, parsley

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

OSTRICHE OREGANATA 20
baked oysters, garlic breadcrumbs

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

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

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

INSALATA CESARE 11
romaine, pancetta & white anchovy dressing, crushed taralli, parmigiano

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

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

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

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

ORECHIETTE PUGLIESE 18
sausage, rapini pesto, EVOO, nduja crumbs

LINGUINI VESUVIANA 23
shrimp, capers, olives, chili, fresh tomato

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

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)

VANCOUVER ISLAND BREWING WEST COAST TRAIL IPA 10
citrus and pine aroma and flavour (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 & STAPPINO 6
red, white or yellow bitter (Italia)

TASSONI CEDRATA 6
citron and Italian citrus fruit flavoured carbonated soft drink (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

COCA-COLA PRODUCTS 3.5

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