

BORGO ANTICO

APERITIVI PASTA VINI

MENU

OLIVE MARINATE 7

marinated Italian olives

FETT'UNTA 5

garlic rubbed grilled bread, olive oil

BURRATA 19

tomato, crispy mortadella, pistachio pesto

INSALATA CESARE 12

romaine, pancetta & anchovy dressing,
crushed taralli, parmigiano

CAROTE AGRO DOLCE 13

roasted carrots, balsamic currant relish, pine
nuts

ARANCINI ALLA "ROMANA" 15

cacio e pepe rice croquette, amatriciana
sauce

"BRUSCHETTA" DI MOZZARELLA 15

fried fresh mozzarella, tomato, basil, arugula

FRITTO DI MARE 19

fried calamari, shrimp, garlic mint aioli

CARPACCIO 21

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

SPAGHETTI CARBONARA 17

guanciale, pecorino, egg, black pepper

PACCHERI AL BOSCHETTO 19

mushrooms, asparagus, cream

PENNE ALLA VODKA 16

tomato, cream, ricotta, vodka, basil

CAVATELLI SORRENTINA 18

fresh cavatelli, tomato sauce, fresh
mozzarella, basil

TAGLIATELLE BOLOGNESE 19

house rolled tagliatelle, beef meat sauce,
parmigiano

CAVATAPPI DELLA NONNA 19

beef & pork meatballs, tomato sauce,
whipped basil ricotta

ORECHIETTE PUGLIESE 18

sausage, rapini pesto, 'nduja crumbs

POLLO ALLA FRANCESE 23

chicken scaloppini, capers, lemon

SCOTTADITO 35

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, orange
CAMPARI SODA 12
as it says
SGROPPINO 15
grapefruit sorbet, Pink Whitney, prosecco
rosé

COCKTAILS classico e moderno

KIR ROYALE 14
crème de cassis, prosecco
PAPER PLANE CANADESE 17
Gibson's Finest Rare 12 YO, Amaro Nonino,
Aperol, lemon
TOM COLLINS 15
Bombay, lemon, soda
HARVEY WALLBANGER 16
Grey Goose L'Orange, Galliano L'Autentico,
orange
LIMONCELLO DROP MARTINI 16
Absolut Citron, limoncello, lemon, triple sec

BORG 75 15
Bombay Bramble, prosecco, lemon
THE CANADIAN OLD FASHIONED 15
Gibson's Finest Rare 12 YO, Angostura
bitters, orange
ITALIAN GIN & TONIC 16
Malfy Gin Rosa, Sicilian tonic, grapefruit
GIAC'S ROOTBEER 14
Amaro Montenegro, chinotto
AMALFI ANTICO 15
Crown Royale, lemon, honey syrup

BIRRE

PERONI NASTRO AZZURO 10
premium lager (Italia)
**VANCOUVER ISLAND BREWING
WEST COAST TRAIL IPA 10**
citrus and pine aroma and flavour
(Canada)
MICHELOB ULTRA 7
light lager (Canada)

SOOKRAM'S BREWING PAPARAZZI 8
Italian pilsner (Winnipeg, Canada)
NONSUCH BLONDE 10
golden-coloured ale (Winnipeg, Canada)
NONSUCH RASPBERRY SOUR 11
jammy, creamy sour (Winnipeg, Canada)

N/A

STAPPI & STAPPINO 6
red, white or yellow bitter (Italia)
TASSONI CEDRATA 8
citron & Italian citrus fruit carbonated soft
drink (Italia)
CHINOTTO 4.5
sparkling citrus, bittersweet, herbal drink
(Italia)

LA DOLCE VITA SPRITZ 7
bitter & sweet carbonated soft drink (Italia)
PERONI NASTRO AZZURO 0.0 % 7
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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