

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 MISTICANZA 12
greens, fennel, radish, walnuts, pecorino,
lemon, EVOO

CAPRESE 19
fior di latte, tomato, roasted peppers, basil
pesto

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

"BRUSCHETTA" DI MOZZARELLA 15
fried fresh mozzarella, tomato, basil, arugula

ARANCINI ALLA "ROMANA" 15
cacio e pepe rice croquette, amatriciana
sauce

CAVOLFIOR DEL BORGO 15
cauliflower, capers, chili, garlic, anchovy,
parsley

CARPACCIO 21
beef carpaccio, parmigiano, arugula, capers,
lemon, EVOO

SPAGHETTI CARBONARA 17
guanciale, pecorino, egg, black pepper

ORECHIETTE PUGLIESE 18
sausage, rapini pesto, 'nduja crumbs

PENNE ALLA VODKA 17
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

PACCHERI AL BOSCHETTO 19
mushrooms, asparagus, cream

RIGATONI ZOZZONA 19
pork ragù, egg, pecorino, prosciutto crumb

MILANESE 25
pork cutlet, cucumber, tomato, red onion,
arugula, basil, parmigiano

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, Smirnoff Pink, 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)
LA DOLCE VITA NEGRONI 7
bitter, sweet and herbaceous 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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