

BORGO ANTICO

APERITIVI PASTA VINI

MENU

OLIVE MARINATE 7

marinated Italian olives

FETT'UNTA 5

garlic rubbed grilled bread, olive oil

BURRATA CON ZUCCA 19

roasted butternut squash, pomegranate,
hazelnut

ARANCINI ALLA "ROMANA" 15

cacio e pepe rice croquette, amatriciana
sauce

"BRUSCHETTA" DI MOZZARELLA 15

fried fresh mozzarella, tomato, basil, arugula

CAVOLFIORE DEL BORGO 15

cauliflower, capers, chili, garlic, anchovy

FRITTO DI MARE 19

fried calamari, shrimp, garlic mint aioli

INSALATA MISTICANZA 12

greens, fennel, radish, walnuts, pecorino,
lemon, evoo

PANZANELLA 16

tomato, bread, cucumber, fresh mozzarella,
red onion, basil, evoo, balsamic

TONNO CRUDO 23

pickled onion, Fresno peppers, cucumber,
orange, citrus dressing

SPAGHETTI CARBONARA 17

guanciale, pecorino, egg, black pepper

ORECHIETTE PUGLIESE 19

sausage, rapini pesto, 'nduja crumbs

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

PENNE ALLA VODKA 18

tomato sauce, cream, ricotta, vodka, basil

FARFALLE AL SALMONE 19

smoked salmon, cream, white wine, chives

POLLO ALLA FRANCESE 23

chicken scaloppini, capers, lemon

PARMIGIANA 25

pork cutlet, tomato sauce, fresh mozzarella

SCOTTADITO 36

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
AMERICANO BIANCO 14
Luxardo Bitter Bianco, Martini Bianco, soda

HUGO SPRITZ 16
St-Germain, prosecco, soda, mint, lime
APEROL SPRITZ 15
Aperol, prosecco, soda, orange
CAMPARI SODA 12
as it says
SGROPPINO 16
lemon sorbet, Smirnoff Pink, prosecco

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

BORGIO 75 15
Bombay Bramble, prosecco, lemon
THE CANADIAN OLD FASHIONED 16
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 HAZY IPA 11
juicy tropical IPA with a medium bitterness,
a full body and a creamy mouthfeel
(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 BLANC DE BLANC 17
sparkling white blend of Pinot Grigio,
Sauvignon Blanc & Gewürztraminer (Italia)

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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