BORGO ANTICO

APERITIVI PASTA VINI

MENU

OLIVE MARINATE 8
marinated Italian olives

FETT'UNTA 5
garlic rubbed grilled bread, olive oil

BURRATA CON ZUCCA 20
roasted butternut squash, arugula, pomegranate, hazelnut

CAVOLINI 16
Brussels sprouts, whipped gorgonzola, Marsala currents, walnut breadcrumb

CAPRESE CALDA 15
crispy eggplant, fresh mozzarella, tomato, pesto

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

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

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

POLPO 24
grilled octopus, chickpea, potato, red onion, salsa verde, Calabrian chili oil

INSALATA CESARE 14
romaine hearts, pancetta & anchovy dressing, potato chips, parmigiano

SPAGHETTI CARBONARA 20
guanciale, pecorino, egg, black pepper

FARFALLE AL SALMONE 20
smoked salmon, cream, white wine

ORECHIETTE PUGLIESE 19
sausage, garlic & oil , rapini pesto, 'nduja breadcrumb

CAVATELLI SORRENTINA 19
fresh cavatelli, tomato sauce, fresh mozzarella, basil

TAGLIATELLE BOLOGNESE 20
house rolled tagliatelle, beef meat sauce, parmigiano

PACCHERI AL BOSCHETTO 20
mushrooms, asparagus, cream

PENNE ALLA VODKA 19
tomato sauce, cream, ricotta, vodka, basil

POLLO ALLA FRANCESE 24
chicken scaloppini, capers, lemon

PARMIGIANA 27
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

BITTER GIUSEPPE 15
Cynar, Cinzano Rosso, lemon, orange bitters

HUGO SPRITZ 16
St-Germain, prosecco, soda, mint, lime

APEROL SPRITZ 15
Aperol, prosecco, soda, orange

CAMPARI SODA 12
as it says

CAMPARI GRAPEFRUIT 13
Campari, pink grapefruit soda

COCKTAILS classico e moderno

KIR ROYALE 14
crème de cassis, prosecco

LIMONCELLO DROP MARTINI 16
Absolut Citron, limoncello, lemon, triple sec

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 juice

BORGO 75 15
Bombay Bramble, prosecco, lemon

APEROL SOUR 14
Aperol, lemon, orange bitters

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

BIRRE

PERONI NASTRO AZZURO 10
premium lager (Italia)

SALZBURGER STIEGL 10
Bavarian-style lager (Austria)

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 10
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)

THOMSON & SCOTT NOUGHTY SPARKLING CHARDONNAY 0% 19
organic / vegan / Halal / gluten free (Germany)

ACQUA & BEVANDE

ACQUA PANNA NATURAL SPRING WATER 8

S.PELLEGRINO CARBONATED NATURAL MINERAL WATER 8

SANPELLEGRINO ITALIAN SPARKLING NATURALI 4.5

COCA-COLA PRODUCTS 3.5

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