



BORGO MENU'

AUTUMN - WINTER

STARTERS

Traditional sciatt with organic garden salad – 14 euro

Borgo starter: tempura vegetables with paprika mayonnaise – 12 euro

Selection of cured meats – 14 euro

Local cheese selection with homemade fruit preserves – 15 euro

Mixed green salad with red cabbage julienne, apples, walnuts, and balsamic reduction – 11 euro

CHEF'S RECOMMENDED STARTERS

Beef tartare with fresh truffle – 23 euro

Baked artichoke with jerusalem artichoke and carrot chips – 16 euro

PASTA & FIRST COURSES

Traditional pizzoccheri – 16 euro

CHEF'S RECOMMENDED FIRST COURSES

Chestnut gnocchetti with duck ragù and leek chips – 17 euro

Fresh tagliolini with porcini mushrooms – 19 euro
(Add fresh truffle +5 euro)

Homemade raviolo filled with ossobuco, served with butter, sage, and black truffle – 23 euro

MAIN COURSES

Ribs with taragna polenta – 18 euro

Sliced beef steak with garden arugula and parmesan shavings – 20 euro
(add *porcini mushrooms* + 4 euro)

Meatballs with broccoli rabe and smoked provola on broccoli cream – 15 euro

CHEF'S RECOMMENDED MAIN COURSES

Beef fillet with artichokes and crispy potatoes – 26 euro

Slow-cooked pork cheek on leek cream and potatoes – 20 euro

Duck breast on celery root cream, with spicy spinach, braised leek, romanesco broccoli, confit cherry tomatoes, and celery root chips – 24 euro

DESSERT

Tiramisu – 7 euro

Crème brûlée – 7 euro

Chocolate mousse with raspberries (*gluten & lactose free*) – 7 euro

Sacher torte – 9 euro

Homemade tart with cascina blueberry jam, chestnut flour, and buckwheat flour – 7 euro

Vanilla / chocolate ice cream – 4 euro

Coffee 1.50 euro | Still or Sparkling Water 75cl 2 euro | Cover Charge 3 euro

BORGO MENU – FOR THE LITTLE ONES

Pennette with Tomato Sauce or Pesto – 10 euro

Nuggets with French Fries – 10 euro / Chicken Schnitzel with French Fries – 10 euro

Ice Cream – 3 euro

Soft Drink – 3 euro

Full Kids Menu – 25 euro

