

Antipasto

INSALATA ALLA CESARE

romain heart, anchovies, caper berries, crispy pancetta, hard boiled egg, parmigiano shavings, house made dressing

BURRATINA

heirloom tomatoes, vine tomato, artichoke, olive oil (for two or more)

BRESAOLA

thinly sliced cured beef, mushroom, arugula, parmigiano shavings, olive oil

BISQUE ALL" ARAGOSTA GAMBERO IN CAMICIA

lobster bisque with a grilled tiger shrimp wrapped in prociutto di parma

POLP GRIGLIATO

grilled octopus, saffron potato, black olive, roasted tomato, salmoriglio

borgo antico
CUCINA BAR

Secondi

LINGUINE ARAGOSTA

lobster meat, brandy rosé sauce

RISOTTO AL TARTUFO

carnaroli rice, mixed mushroom, truffle

MERLUZZO AL FORNO

baked Cod Filet, black olive, capers, cherry tomato, basil

MELENZANE PARMIGIANA

fried eggplant, hot house tomato, burranti, san marzano
tomato sauce, basil

FILETTO DI MANZO

10oz beef tenderloin rapini,
heirloom baby carrots and truffle mash potato

Dolce

BITTERSWEET CHOCOLATE TORTE

with Nutella ice cream

CANOLLI DI RICOTTA

ricotta cream, pistachio and
chocolate filled pastry shell

TIRAMISU

Limoncello and strawberry, savoiardi,
coffee, mascarpone

borgo antico
CUCINA BAR