



STARTERS

Borgo Antipasto

(2 types of local cured meats, 2 types of local goat and sheep cheeses, 3 types of bruschetta, crunchy giardiniera of vegetables and oven-cured black olives)

1,5,7

€ 30

Scrambled eggs with Aestivum black truffle, served with traditional bread crostoni,
wild chicory

1,3,5,7,

€ 24

Local ox tartare, Cetara anchovies and buffalo mozzarella

1,4,5,6,7,20

€ 34

Grilled octopus, sautéed broccoli with garlic and chili, cardoncelli mushrooms

4,5,6,9,14,20

€ 26

FIRST COURSES

Traditional Poggio Aquilone lentil soup served with crispy bread croutons

1,9

€ 26

Strangozzi pasta with wild boar, pecorino and 70% dark chocolate shavings

1,3,5,9,12,20

€ 28

Durum wheat paccheri with cacio e pepe and mushrooms
(the type of mushroom varies according to availability/seasonality)

1,5,9,12,20

€ 24

Homemade lasagna with white suckling pig ragù and sautéed broccoli tops

1,3,7,9,12,20

€ 30



MAIN COURSES

Catch of the day (subject to fishing availability)

1,4,9,12,14,
12 / hg

Beef stew braised in Montefalco Rosso, on violina pumpkin purée, Borgo sage

7,9,12,20
€ 34

Crispy spring chicken cooked in mustard and finished on the
grill

1,5,7,9,10,12
€30

Grilled Florentine T-bone steak

(Minimum 1 kg, recommended for 2 people)

Served with roast potatoes and a small aromatic mixed salad

€ 12 / hg

FROM THE GARDEN

Cauliflower gratin

1,7,
€ 11

Roast potatoes scented with Borgo rosemary

1,5,6,7
€ 9

Grilled vegetable platter

5
€ 9

Aromatic mixed salad

Mixed salad greens with crunchy vegetables and cherry tomatoes

€ 9

Side dish of the day

€ 9



DESSERTS

The Borgo Tiramisù

Herb-infused ladyfinger, coffee, mascarpone cream, bitter cocoa

3, 7, 8

€ 14

Rosemary crème brûlée

1, 3, 7,

€ 12

Pumpkin cake, meringue and bitter orange compote

1, 3, 7, 8

€ 12

Dark chocolate fondant with red berry sorbet

1, 3, 7,

€ 12

Sheep's milk ricotta bavarois, pears, cinnamon and Borgo honey

1, 3, 7, 8

€ 12

In compliance with EU Reg. 1169/2011, please note that the dishes on our menu may contain the following products and/or substances that cause allergies or intolerances.

List of allergens:

1. *Cereals containing gluten*; 2. *Crustaceans*; 3. *Eggs*; 4. *Fish*; 5. *Peanuts*; 6. *Soy*; 7. *Milk*;
8. *Tree nuts*; 9. *Celery*; 10. *Mustard*; 11. *Sesame seeds*; 12. *Sulphur dioxide and sulphites*; 13. *Lupin*; 14. *Molluscs*.

Please inform the staff on duty of any food allergies or intolerances, as we cannot guarantee the absence of cross-contamination with the listed allergens across the entire menu. Please also note that some raw materials may be frozen at source or frozen in-house, depending on market availability and the preparation techniques used. (20)

Fish intended to be marinated or served raw undergoes preventive decontamination treatment in accordance with EU Regulation No. 853/2004, Annex III, Section VIII, Chapter 3, **Letter D, point 3**.