



TERRITORY & TRADITION

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 olives, torta al testo flatbread)

1,5,7,9,12

€ 30

Selection of charcuterie from semi-wild Umbrian pork

(5 types of local cured meats, crunchy giardiniera of vegetables, torta al testo flatbread)

1,5,7,9,12

€ 28

Bread, butter and Cetara anchovies

Lightly seasoned Cetara anchovies, whipped butter, toasted bread and pickled vegetables

1,4,5,7,9,12

€ 24

SANDWICHES & SALADS

Borgo Cheeseburger

150 g local beef, milk bread, mustard mayo, tomato, lettuce, fermented cucumbers, pecorino.

(served with crispy potato crisps)

1,3,5,7,10,11,20

€ 28

Borgo Club Sandwich

Toasted bread, mustard mayonnaise, lettuce, tomato, eggs, crispy bacon, chicken breast.

(Served with crispy potato crisps)

1,3,5,10

€ 30

Caesar Salad:

- **Chicken** (Romaine lettuce, grilled chicken breast, 24-month Parmigiano shavings, mayonnaise, anchovies, bread croutons)
- **Prawns** (Romaine lettuce, prawn tails*, 24-month Parmigiano shavings, mayonnaise, anchovies, bread croutons)

1,2,3,4,5,7,12

€ 24

(Prices in €, VAT and service included)



DELIGHTS TO SHARE

Gragnano spaghetti with fresh tomato and basil

1,

€ 26

Homemade egg tagliolini with Aestivum black truffle

1, 3, 5, 9, 20

€ 34

BBQ

Catch of the day

(subject to fishing availability)

1, 4, 9, 12, 14,

€ 12 / hg

Crispy spring chicken cooked in mustard and finished on
the grill

(Served with roast potatoes and a small aromatic mixed salad)

1, 5, 7, 9, 10, 12

€ 30

Grilled mixed platter of Orvieto Mangalitza pork

(4 cuts of Mangalitza pork served with roast potatoes and a small aromatic mixed salad)

1, 5, 7, 9, 10, 12

€ 34

Beef tagliata

Served with roast potatoes and a small aromatic mixed salad

5, 7, 20

€ 36



FROM THE GARDEN

Caponatina dei Conti

Oven-baked vegetable caponata, lightly tangy, with tomato, Riviera olives, capers and pine nuts;

5, 8, 9, 12

€ 22

Tomato salad;

(Selection of tomatoes from our garden dressed with oil and oregano)

€ 9

Roast potatoes scented with rosemary

1, 5, 6, 7

€ 9

Pumpkin sautéed with garlic and parsley

5, 9

€ 9

Grilled mushrooms

(subject to market availability)

5, 9

€ 9



DESSERTS

The Borgo Tiramisù

Ladyfinger biscuit, coffee, mascarpone cream, bitter cocoa

3, 7, 8

€ 14

Crème brûlée infused with Mediterranean aromas and Tahitian vanilla

1, 3, 7,

€ 12

Pumpkin cake, torched meringue and orange

1, 3, 7, 8

€ 12

Selection of local artisanal gelato

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.