



BORG
ANTICHI
ORTI
Assisi



S A L A D

CESAR SALAD / 14€

chicken breast, iceberg lettuce, cesar dressing, bacon,
bread crouton, grana padano cheese

NIZZARDA / 15€

potatoes, green beans, boiled eggs, onions, misticanza salad, tomatoes

GREEK SALAD / 13€

primo sale umbrian cheese, cucumbers, cherry tomatoes, olives, oregano,
frisee salad.

S A N D W I C H E S

CLUB SANDWICH / 18€

chicken breast, eggs, bacon, lettuce, cherry tomatoes, mayonnaise

HAMBURGER / 18€

Chianina beef patty, onions, cheese, mustard, cherry tomatoes

VEGETARIAN BAGUETTE / 14€

eggplant, burrata cheese, fresh basil, tomatoes

S T A R T E R S

SELECTION OF NORCIA HAMS WITH "TORTA AL TESTO" (FLATBREAD) / €16

MARINATED PAPER THIN SLICES TRASIMENO CARP WITH DICED ZUCCHINI FROM OUR
GARDEN SCENTED WITH MINT / €15

SMALL BORGO-STYLE AUBERGINE PARMIGIANA WITH TOMATO COULIS AND
BASIL ESSENCE / €14

CRUNCHY EGG WITH COLFIORITO CACIOTTA CHEESE FONDUE AND SUMMER TRUFFLE / €16

F I R S T C O U R S E S

GNOCCHETTI WITH SAUTÉED VEGETABLE RAGÙ / €13

RISOTTO 24-MONTH RESERVE WITH SMOKED TENCH / €15

TAGLIATELLA, HOMEMADE GOOSE EGG PASTA, WITH BLACK SUMMER TRUFFLE / €18

SPAGHETTI WITH WITHERED PICCADILLY TOMATO SAUCE AND MOZZARELLA CREAM / €13

M A I N C O U R S E S

PAN-SEARED OCTOPUS WITH NEW OIL AND PUREED PEPPER CREAM / €19

SUCKLING PIG FILLET WITH BASIL CRISP AND ROASTED TOMATO / €20

SLICED BEEF WITH WITHERED RADICCHIO AND BALSAMIC MAYONNAISE / €20

GUINEA FOWL ROLL STUFFED WITH LOCAL SAUSAGE AND TRUFFLE, SERVED WITH
POTATO MILLE-FEUILLE / €19

D E S S E R T S

VANILLA BAVARIAN CREAM WITH PEACH GELÉE AND SAGRANTINO

PASSITO REDUCTION / €7

CHOCOLATE PARFAIT WITH BASIL CARAMEL / €6

CRESCIONDA SPOLETINA (LOCAL CAKE) WITH CHANTILLY CREAM / €6

ASSORTED FRUIT FANTASY WITH RED FRUIT COULIS / €7



