



LAB BOTANICO



FOOD & MIXOLOGY



LAB BOTANICO

FOOD & MIXOLOGY

FOOD

QUALITY EASYFOOD

Focaccia with Semi-whole wheat flour, creamy goat cheese and artisanal mortadella, caper leaves and cherry tomatoes € 12

Loaf bread with natural sourdough and organic flour baked in a wood oven Porchetta (roast pork) with wild fennel pesto € 12

Soft Torta al Testo with walnuts € 12
or Soft Torta al Testo with young pecorino cheese
or Torta al Testo with organic spelt wheat
Traditional Ciauscolo, cheese and pepper cream
and spicy chicory

UMBRIA TRUFFLES QUOTES

Do you know that you can add truffles to all courses?

Aestivum Black Truffle	€ 10
Uncinatum truffle	€ 15
Precious Black Truffle	€ 25
Fresh white truffle	€ 30
White truffle Bianchetto or Marzuolo	€ 20



LAB BOTANICO

FOOD & MIXOLOGY

FOOD

TRADITIONAL CUISINE

- Umbrian artisan cured meats and selected cheeses € 16
Capocollo and Loin of wild suckling pig, Seasoned Sausage, Ciauscolo with juniper smoke and Umbrian salami. Grotto aged Umbrian Pecorino. Alpine cow's milk cheese. Organic Umbrian honey and mustard compote. Traditional "torta al testo" and cereal breadsticks
- Umbrian Chianina tartare with smoked oil and rosemary € 14
- Free-range chicken pate with Vernaccia € 12
- Organic scrambled with black Aestivum truffle € 16
- Garden vegetable crock € 10
- Bread Salad of the Borgo € 10
- Borgo Jacket potatoes with bacon, herbs, and pecorino cheese € 10

- DEGUSTALAB € 22
(Nr. 5 samples of appetizers) Undecided about what to choose?
With the DegustaLab proposal you can share a tasting of appetizers chosen by the Chef.

- Classic lasagna with local veal ragout € 14
- Spaghettoni with black Aestivum truffle € 25
- Umbricelli with ricotta and pepper cream, sausages and bacon € 14
- Fresh cheese ravioli with pumpkin flower and almond pesto € 15
- Fresh tagliatelle pasta with Chianina ragout € 13

The classic sauces of the Italian tradition are always available, and you can combine them with the pasta shapes on the menu. € 12

- Borgo spiedo € 18
(2 skewers each consisting of free-range chicken, sausage, local veal, courgettes, onions, and dates)
- Stewed free-range chicken, capers and olives with ash potatoes € 16
- Marinated bio salmon and aromatic salad, ginger dressing € 18
- Local veal fillet in Montefalco red wine sauce with chicory € 26



LAB BOTANICO

FOOD & MIXOLOGY

FOOD

LAB BURGER

Each burger will be accompanied by a salad with herbs from the Borgo

BRADO BURGER

€ 16

crunchy bread; hamburger 200g of suckling pig (Seasoned with local oil, mustard, salt and organic pepper); dill sauce and beer braised onions.

BORGIO BURGER

€ 17

crunchy bread; 200 gr DRY AGED Burger (Seasoned with olive oil from the Borgo, ancient mustard, organic salt and pepper); wild pork bacon; Iceberg salad; cucumbers with herb vinegar; Cannara's onion compote.

CHICKPEAS BURGER

€ 14

soft bread with sesame seeds; 180 g Umbrian organic chickpea burgers (Seasoned with potatoes and vegetables, salt and cardamom); organic mayonnaise; caciotta with herbs; mixed salad; avocado and lime cream

CHICKEN BURGER

€ 15

sourdough ciabatta bread; 180 g free-range chicken burger and wing pulp (seasoned with lemon, salt and sweet paprika); crispy waffles of Umbrian red potatoes with nutmeg; Chutney fruit; pate of olives from the Borgo; spicy rolled bacon

TASTES

- Umbrian tozzetti with saffron and gentian € 8
- Selection of pralines € 10
- Ricotta and elderberry tart € 8
- Tiramisu with nuts from the Borgo € 8
- Warm dark chocolate tart with salted caramel heart € 8



FOOD



PROPOSALS FOR KIDS:

BABY BOX I

€ 13

- Soft carrot muffin
- Crispy baked free-range chicken strips
- Mini Borgo Burger
- Puffed potatoes
- Apricot Shortbread biscuits

BABY BOX II

€ 13

- Soft carrot muffin
- Classic traditional lasagna
- Puffed potatoes
- Seasonal fresh fruit
- Chocolate shortbread biscuits

LAB BOTANICO
FOOD & MIXOLOGY



MIXOLOGY

THE UNFORGETTABLES

AMERICANO

Campari Bitter, Bordiga Red Vermouth of Turin, Soda

NEGRONI

Tanqueray London Dry Gin, Campari Bitter,
Red Bordiga Vermouth of Turin

DAIQUIRI

J. Wray Silver Rum, Lime juice, Sugar

DRY MARTINI

No.3 London Dry Gin, Bordiga Vermouth Extra Dry

AVIATION

No.3 London Dry Gin, Maraschino, Lemon Juice,
Violet liqueur

GIN FIZZ

Tanqueray London Dry Gin, Lime Juice,
Sugar syrup, Soda



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

BOULEVARDIER

Bullet Rye Whisky, Campari Bitter, Red Bordiga Vermouth of Turin

MANHATTAN

Bullet Rye Whisky, red Bordiga Vermouth of Turin, Angostura Bitter

OLD FASHIONED

Bullet Bourbon Whisky, Angostura Bitter, Sugar Cube

VIEUX CARRE'

Bullet Rye Whisky, Carpano Antica Formula, Cognac, Benedictine, Peychaud's Bitter

SAZERAC

Cognac, La Fée Absinthe Parisienne, Sugar Cube, Peychaud's Bitter

WHISKEY SOUR

Bullet Bourbon Whisky, Lemon juice, Sugar Syrup

€ 10



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

CONTEMPORARY CLASSIC

CUBA LIBRE

J.Wray Silver Rum, Coca Cola

MOSCOW MULE

Stolichnaya Vodka, Lime Juice, Ginger Beer Cortese

BLOODY MARY

Stolichnaya Vodka, Tomato Juice, Lime Juice, Tabasco, Worcestershire, Black Pepper, Celery salt

MARGARITA

Herradura Tequila Blanco, Orange Liqueur, Lime Juice

HEMINGWAY SPECIAL

J. Wray Silver Rum, Maraschino, Grapefruit Juice, Lime juice

PISCO SOUR

Pisco, Lemon juice, Sugar syrup

€ 10



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

COCKTAILS NEW ERA

APEROL SPRITZ

Aperol, Prosecco, Soda

DARK 'N' STORMY

Dark Rum, Ginger Beer Cortese, Lime Juice

DIRTY MARTINI

Stolichnaya Vodka, Bordiga Vermouth Extra Dry,
Brine of Olives

TOMMY'S MARGARITA

Herradura Tequila Blanco, Agave syrup, Lime juice

BRAMBLE

Tanqueray London Dry Gin, Blackberry Liquor,
Lime juice, Sugar syrup

ESPRESSO MARTINI

Stolichnaya Vodka, Kahlúa, Sugar Syrup,
Espresso

€ 10



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

WHISKY & WHISKEY SPECIAL SELECTION

BULLET: Rye Whisky	€ 10
BULLET: Bourbon Whisky	€ 10
TALISKER: Single Malt Scotch Whisky 10 anni	€ 12
TALISKER: Single Malt Scotch Whisky Skye	€ 10
OBAN: Single Malt Scotch Whisky 14 anni	€ 14
LAPHROAIG: Single Malt Scotch Whisky 10 anni	€ 14
CAOL ILA: Single Malt Scotch Whisky 12 anni	€ 15
LAGAVULIN: Single Malt Scotch Whisky 16 anni	€ 18
ASKAIG: Single Malt Scotch Whisky 8 anni	€ 12
MACALLAN: Single Malt Highland Scotch Whisky 12 anni	€ 18
MACALLAN: Single Malt Highland Scotch Whisky 18 anni	€ 40
NIKKA: From the Barrel Blended Whisky	€ 15
NIKKA: Yoichi Single Malt Whisky	€ 15
NIKKA: The Nikka Tailored	€ 25



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

RHUM SPECIAL SELECTION

ZACAPA: Ron de Guatemala DOP Solera Gran Reserva 23	€ 15
APPLETON ESTATE: Jamaica Rum Rare Blend 12 anni	€ 12
APPLETON ESTATE: Jamaica Rum Reserve 8 anni	€ 14
APPLETON ESTATE: Jamaica Rum 21 anni	€ 16
DEPAZ: Rhum Très Vieux Agricole VSOP Martinique	€ 18
DEPAZ: Rhum Cuvée Prestige Agricole XO Martinique	€ 28

GIN SPECIAL SELECTION

OCCITAN: Italy
HENDRICK'S: Scotland
BULLDOG: London Dry Gin
NO.3: London Dry Gin
GIN MARE: Spain Mediterranean Gin
CITADELLE: France
ONDINA: Italy
NORDES: Spain

€ 14

VODKA SPECIAL SELECTION

BELUGA: Noble Vodka Russia
BELVEDERE: Poland
BELVEDERE: Bloody Mary Poland
GREY GOOSE: France
ABSOLUT: Elyx Single Estate Sweden
CIROC: France, from two types of white grapes

€ 14



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

BOTTLED BEERS

BIRRA FLEA: Costanza Blonde Ale Artigianale	€ 5
BIRRA FLEA: Federico II Extra Ipa Artigianale	€ 5
BIRRA DELL'EREMO: Fiera Ipa Artigianale	€ 8
BIRRA DELL'EREMO: Fuoco Triple Artigianale	€ 8

CAFETERIA

Caffè Espresso	€ 2
Caffè Corretto	€ 2.50
Caffè d'orzo (Barley Coffee)	€ 2.50
Ginseng	€ 2.50
Latte Macchiato	€ 2.50
Cappuccino	€ 2.50
Carminative herbal tea	€ 5
Digestive tea	€ 5
Sweet Relax herbal tea	€ 5

WATER

Acqua Sassovivo Natural	€ 3
Acqua Sassovivo Frizzante	€ 3



LAB BOTANICO

FOOD & MIXOLOGY

MIXOLOGY

LIQUORI DEL BORGO

SARANDREA Amaro San Marco	€ 6
SARANDREA Amaro Tonic	€ 6
SARANDREA Ratafia	€ 6
SARANDREA Nocino	€ 6
SARANDREA Old Sambuca	€ 6
JEFFERSON Amaro	€ 8
AMARO DEL CICLISTA	€ 6
THE CLASSIC BITTERS:	
• Cynar	€ 5
• Braulio	€ 5
• Vecchio Amaro del Capo	€ 5
• Fernet Branca	€ 5
• Montenegro	€ 5
• Amaro Averna	€ 5
• Sambuca Molinari	€ 5
• Averna reserve Don Salvatore	€ 6
• Braulio Riserva	€ 6

GRAPPA & ACQUVITE

FRATTINA Chardonnay	€ 6
CASTAGNER Fuoriclasse Barrique	€ 6
CASTAGNER Torba Nera	€ 8
NARDINI Acquavite	€ 6
NARDINI Acquavite Riserva	€ 8



MIXOLOGY

SOFT DRINKS

Coca Cola	€ 3
Coca Cola Zero	€ 3
Sprite	€ 3
Fanta	€ 3
Fruit juices	€ 3



LAB BOTANICO
FOOD & MIXOLOGY



www.borgoantichiortiassisi.it



#borgoantichiorti