

borgo

A La Carte

Starters			
Olive Marinade Marinated in lemon, garlic and red chilli	1.75	Parma & Melone Parma ham, melon, rocket, buffalo mozzarella	9.75
Schiacciata Stone baked, flat garlic bread with: Rosemary (V) Pesto (N) Mozzarella (V)	7.25	Arancini Crispy risotto balls filled with vegetables and mozzarella	8.95
Trio Di Pane (V) Selection of rustic Italian breads, with extra virgin olive oil and balsamic vinegar	7.75	Carpaccio Marinato Marinated beef carpaccio, rocket, Parmesan shavings. Served with horseradish dressing, caper berries and sun blushed tomatoes	10.25
Minestrone Vegetable and borlotti bean soup with or without (V) pancetta, served with focaccia	8.75	Taleggio Fritto Bread crumbed fried Taleggio cheese, served with Italian fruit chutney	8.95
Bruschetta (N) Toasted sourdough topped with buffalo mozzarella, tomato, basil, garlic, pesto	8.25	Gamberoni King prawns sautéed in white wine, chilli, garlic, tomatoes, rocket and lemon zest. Served with toasted focaccia	10.25
Bruschetta Al Funghi (VG) Toasted sourdough topped with garlic mushrooms and truffle oil	8.25	Calamari Fried in a light batter and served with garlic and black pepper aioli	9.95
Antipasto Misto Sharing selection of Italian cheeses and cured meats, toasted sourdough, caper berries, artichokes, olives, sunblush tomatoes	26.95	Fritto Misto Salmon, prawns, calamari and white bait fried in a light batter and served with garlic and black pepper aioli	10.95

Pasta			
Spaghetti Pomodoro (V) Classic Italian tomato sauce small 8.95 Add fresh buffalo mozzarella (V) £1.75	13.50	Strozzapreti Pugliese Hand twisted pasta with Italian sausage, tenderstem broccoli, pancetta, chilli, Parmesan shavings	16.95
Spaghetti Bolognese Classic ragù of slow braised minced beef and pork, tomatoes and herbs small 9.95	15.45	Penne Giardiniera (VG) Penne with tenderstem broccoli, butternut squash, courgettes, peas, garlic small 9.45	14.45
Polpette Homemade meatballs, served with spaghetti in a tomato, mushroom and garlic sauce small 9.45	15.25	Strozzapreti Salmone Hand twisted pasta with smoked salmon, courgette, dill garnish	17.95
Tortelloni Ricotta & Spinaci (V) Tortelloni with spinach and ricotta filling, served with tomato sauce or butter and sage. Topped with grated salted ricotta	16.95	Penne Al Pollo Penne with sautéed chicken, leeks and mushrooms in a creamy Gorgonzola sauce small 9.50	15.95
Ravioloni Piselli & Menta (V) Ravioli with pea & mint filling, tossed in lemon butter sauce. Topped with ricotta and rosemary breadcrumbs	16.95	Lasagne Oven-baked layers of pasta sheets and minced pork and beef ragù, béchamel sauce and Parmesan	15.75
Gnocchi Alla Sorrentina Classic dish of oven baked gnocchi in the style of Sorrento, buffalo mozzarella, tomato sauce, basil	16.45	Linguine Gamberoni Linguine with prawns, garlic, chilli, tossed in tomato	18.45
Carbonara Spaghetti in the classic sauce of Italian pancetta, egg yolk and Parmesan	14.45	Spaghetti Alle Vongole With sautéed clams, tossed in garlic, white wine, butter and a touch of chilli	17.45
* Gluten Free Pasta Available *			

Classic Pasta Dishes all 14.45
Arrabbiata (V) Aglio & Olio (V) Linguine Pesto (N) Puttanesca Amatriciana

Aperitivi			
Bellini Prosecco and peach juice	7.95	Venetian Spritz Prosecco, Aperol, soda, orange slice	10.95
Borgo Spritz Aperol, fresh mint, lemon juice, elderflower, topped with Prosecco	10.75	Hugo Spritz St Germain, cucumber, fresh mint, lime, Prosecco, soda water	10.75

Risotto		Salads	
Risotto Pollo & Asparagi With chicken, asparagus, white wine, Parmesan	16.25	Cesare Grilled chicken breast, lettuce, crispy Italian pancetta, ciabatta croutons, Parmesan shavings, creamy dressing	15.45
Porcini With wild Porcini mushrooms. Topped with Parmesan shavings and truffle oil	15.95	Della Casa (V) Roasted butternut squash, goat’s cheese, pear, seasonal leaves, pumpkin seeds, cherry tomatoes, vinaigrette	15.45
Marinara Mixed seafood with tomato and white wine sauce	18.45	Pollo & Avocado (N) Grilled chicken, pancetta, avocado, walnuts, cherry tomatoes, mixed leaves honey mustard dressing	16.45
Pollo Milanese Breaded chicken breast, served with spaghetti pomodoro or rocket and Parmesan	18.45	Bistecca Slices of grilled rump, cherry tomatoes, red onion, green beans, red peppers, mixed leaves, Dolcelatte blue cheese, vinaigrette, balsamic drizzle	19.50
Pollo Alla Toscana (N) Marinated grilled chicken with Mediterranean vegetables, pine nuts and spinach. Served with roasted potatoes	18.45		
Pollo Alla Romana Tender chicken on the bone slowly cooked with peppers, white wine, herbs and tomato sauce. Served with mashed potatoes and green beans	18.95		
Saltimbocca Di Maiale Pork fillet wrapped in Parma ham and sage with sautéed mushrooms and roasted potatoes	20.95		
Tagliata Rucola & Parmigiano Rump steak sliced and served with rocket, Parmesan shavings, balsamic dressing	23.50		

Sides			
Patate Fritte Thick cut chips			4.75
Insalata Mista Leaves, cherry tomatoes, olives, cucumber, balsamic. Add fresh buffalo mozzarella £1.75			4.95
Rucola E Parmigiano Rocket & Parmesan salad with balsamic dressing			4.95
Broccolini Tenderstem broccoli with garlic and chilli			6.75
Spinaci Fresh sautéed spinach with garlic			6.45
Verdure Grigliate Grilled vegetables			6.25
Zucchine Fritte Crispy courgettes			5.75
Patate Arrosto Roasted potatoes with rosemary and garlic			5.75
Fagiolini Green beans with garlic			6.45

Fish			
Branzino Grilled seabass fillet served with Mediterranean vegetables and basil mash	19.45		
Salmone In Crosta Di ‘Nduja Oven baked salmon with ‘nduja crust, served on potato cream with green beans and spinach	21.95		
Spiedini Di Pesce Grilled seafood skewers of seabass, salmon, tiger prawns, onions, cherry tomatoes, peppers and courgettes. Served with mixed salad and salsa verde	21.95		

Pizza

Margherita (V) Classic with mozzarella and homemade basil and tomato sauce	13.25	Pancetta & Cipolla Pancetta, caramelised onions, goat's cheese, rosemary	15.75								
Marinara (VG) Tomato sauce, garlic, oregano	13.25	Fiorentina Pancetta, spinach, Parmesan and egg	15.95								
Parma & Rucola Parma ham, cherry tomatoes and wild rocket	16.25	Vesuvio Italian spicy salami, roasted red peppers	15.45								
Pomodorini & Pesto (N) Fresh buffalo mozzarella, pesto, cherry tomatoes	15.75	Carne Mista Homemade meatballs, spicy Italian salami and grilled chicken	15.95								
Quattro Formaggi & 'Nduja White pizza with 'nduja, ricotta, Gorgonzola, Taleggio and mozzarella	15.95	Calzone <table><tr><td>Farcito</td><td>15.95</td></tr><tr><td>Ham, spinach, mushrooms, mozzarella and tomato</td><td></td></tr><tr><td>Ragu</td><td>16.25</td></tr><tr><td>Bolognese sauce, mushrooms, sausage, mozzarella and tomato</td><td></td></tr></table>		Farcito	15.95	Ham, spinach, mushrooms, mozzarella and tomato		Ragu	16.25	Bolognese sauce, mushrooms, sausage, mozzarella and tomato	
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Rustica Italian sausage, artichokes, sundried tomatoes, capers, oregano	15.75										
Calabrese 'Nduja, cured spicy sausage and mushrooms	15.75										
Contadina (V) Artichokes, sundried tomatoes, peppers, red onion, olives, courgette, parsley	15.75										
Salsiccia & Rucola Italian sausage and wild rocket	15.75										

Cocktails

Amaretto Sour Amaretto, lemon, sugar syrup, egg white	10.25
Italian Love Vodka, Amaretto, peach liqueur, fresh orange, cranberry juice	10.25
Martini Choice of Gin or Vodka, Exeter Vermouth	10.25
Pornstar Martini Vanilla Vodka, passion fruit purée, sugar syrup, shot of Prosecco on the side	10.75
Rosso Champagne Gin, lemon, strawberry puree, Champagne	10.25
Margarita Tequila, Cointreau, lime	10.25
Mojito White rum, fresh mint, basil, lime juice, sugar syrup, topped with Prosecco	10.75
Italian 75 Gin, peach, lemon, Champagne	10.25
Strawberry Daiquiri White rum, strawberry puree, lime, sugar syrup	10.25
Negroni Gin, vermouth rosso, Campari, orange peel	10.75

Mocktails

Elderflower & Pomegranate Spritzer	5.95
Elderflower & Pomegranate Press	5.95
Homemade Basil Lemonade	4.95
Berry Peach Splash Peach, apple, strawberry, lemon	6.25

Softs

Pago Juices 200ml	
Pineapple, Cloudy Apple, Cranberry	4.25
Orange	4.50
Lemonade	4.25
Coke / Diet	4.25
Tonic Water	4.25
Soda Water	4.25
Sparkling Water small / large	3.45 / 5.95

Beer

Peroni Nastro Azzurro 330ml 5.1%	5.25
Birra Murano 330ml 5.1%	5.25
Moretti 330ml 5.1%	5.25
Alcohol Free Beer 330ml	4.95

An optional service charge of 10% will be added to the bill. All dishes may contain traces of nuts. Due to the nature of our kitchen, it is unfortunately not possible to give a total guarantee that minute traces of particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.