

RESTAURANT

FRYER

Suppli with Ragù	4
Fried Zucchini with homemade Anchovies Mayo	5
Cod Fillet	6
Carrozza of Mozzarella with N'Duja Spilinga "Miceli"	6

PIZZELLE

"La Montanara" with BIO Tomatoes, Pecorino cheese and Basil from our garden	4,50
"La Golosa" with Mortadella Bologna, Sheep Ricotta Cheese and Pistachio	6
"La Romana" Gricia with frigitelli	4,50

BRUSCHETTE

Fresh Tomatoes and Basil	3,50
Stracciata from Andria, Zucchini and Confit Tomatoes	6
Creamed Cod, Sweet and Sour Onion and Paprika	6

STARTERS

Beef Tartare with bitter-sweet Shallot, Mustard, Marinated Yolk, homemade Anchovies Mayo and Caper powder	15
Turkey Roastbeef with honey and mustard, Gastrique with raspberries and gherkins in pickled vegetables and mustard mayonnaise	12
Vignaiola Egg - Parmigiana Organic egg 65° with smoked aubergine cream, red and yellow cherry tomato brunoise, provolone sauce and basil emulsion	12
Raw Meat and Cheese plate with Borgo specialities <i>(for two people)</i> Raw ham from Bassiano, Mortadella Bologna, Roman Salami, Seasoned Capocollo, Ricotta cheese, Buffalo Mozzarella, Sheep Primosale, Homemade Giardiniera, zucchini and confit tomatoes	27

FIRST DISHES

Spaghettoni "Pastificio Mancini" with three Tomatoes and Ricotta Cheese	12
Cheese and Pepper Ravioli with Asparagus, Duck Speck, Pecorino Cream and Marjoram	15
Fettucelle with Lemon, stracciata di "Andria" and Crusco pepper	14
Potato Gnocchis with wild Herbs, Nuts and Sheep Ricotta	13

MEZZE MANICHE "PASTIFICIO MANCINI" 13
ALL'AMATRICIANA DOP
Tomato Sauce, Pork-Cheek and Pecorino Cheese

On requests some dishes can be prepared with
gluten-free ingredients

SECOND DISHES

Danish Beef steak accompanied by seasonal Vegetables and Porto reduction	23
Pork-Capocollo, Escarole, Apricots Chutney	17
BIO Chicken stuffed with Ham, Sage and Mustard, sauteed Chicory and baked Potatoes with Cacciatora sauce	19
Eggplant, Yogurt and Peach Meatballs	12

BURGER WITH GREEN SALAD, 19
TOMATOES, CRISPY BACON AND FRENCH
FRIES SERVED WITH OUR SAUCES

VEGAN

Watermelon Carpaccio with almonds and glasswort	13
Cickpeas Panella, Hummus, Crispy Vegetables, Sesame seeds, vegan Turmeric Mayo	15

FROM THE BIO GARDEN

Seasonal side dish sauteed with garlic, oil and chilli	6
Grilled Vegetables	5
Baked Potatoes	4
Borgo French Fries served with our sauces	5

DESSERTS

Borgo Tiramisù	7
Creme Brûlé	6
Dark Chocolate Cake with salted Caramel and Whipped Cream	7
Tartlet with white Chocolate, Vanilla and caramelized Apricots and Almonds	7
Homemade Maritozzo with Ricotta Cream, Cherries and Chocolate Chips	8
Pizzo Calabro Truffles	7



PIZZERIA

THE ITALIAN TRADITION

BASSIANO 7,50

Focaccia with Raw Ham from Bassiano and Stracciatella from Andria

MARGHERITA 7,50

"Italianavera" Tomatoes, Fiordilatte "Gargiulo", Basil

MARINARA 6

"Italianavera" Tomatoes, Wild Origan and Red Garlic from Proceno "Predio Potantino" Farm, EVO Flaminio Oil

NAPOLI 9

"Italianavera" Tomatoes, Fiordilatte "Gargiulo", Anchovies Fillettes from Cetara "Armatore", Caper Powder

MUSHROOMS 9

"Italianavera" Tomatoes, Fiordilatte "Gargiulo", Champignon Mushrooms, Parsley

CAPRICCIOSA 11,50

"Italianavera" Tomatoes, Fiordilatte "Gargiulo", Champignon Mushrooms, Pochè Egg, Raw Ham from Bassiano, Grilled Artichokes, Taggiasca Olives

FIORI & ALICI 12

Fiordilatte "Gargiulo", Courgette Flowers, Anchovy Fillettes from Cetara "Armatore", Stracciatella from Andria "Cascina Manfredi"

VEGETARIANA 10

Fiordilatte "Gargiulo", BIO Seasonal Vegetables Selection

BOSCAIOLA 9,50

Fiordilatte "Gargiulo", Champignon Mushrooms, Sausage "Tenuta Il Radichino"

FRUMENTO SELECTION

TRE LATTI 11

Fiordilatte "Gargiulo", Ricotta Cheese, Montecapra Cheese, Parmigiano Reggiano DOP, Mix of herbs from our garden

VENTRICINA 11,50

Fiordilatte "Gargiulo", Ventricina "Bontà di Fiore", N'Duja from Spilinga "Miceli", Chili

MARGHERITA ARRICCHITA 12

"Italianavera" Tomatoes, Buffalo Mozzarella DOP "Auremma", Parmigiano Reggiano DOP, Basil Sauce

BRONTE 12

Fiordilatte "Gargiulo", Mortadella Bologna "Pedrazzoli", Stracciatella from Andria "Cascina Manfredi", Pistachio

PUGLIESE 12,50

Fiordilatte "Gargiulo", Stracciatella from Andria "Cascina Manfredi", Semi-Dried De Carlo Tomatoes, Taggiasca Olives

MAMMA MARINA 12

"Italianavera" Tomatoes, Buffalo Mozzarella DOP "Auremma", Anchovies Fillettes from Cetara "Armatore", Confit Tomatoes, Taggiasca Olives, "Predio Potantino" Wild Origan, EVO "Flaminio" Oil

LITORALE 13

"Italianavera" Tomatoes, Stracciatella from Andria "Cascina Manfredi", Semi-Dried De Carlo Tomatoes, "Predio Potantino" Wild Origan, Taggiasca Olives, EVO Flaminio Oil.

BUFALA & LIMONE 11,50

"Italianavera" Tomatoes, Buffalo Mozzarella DOP "Auremma", Lemon peel, Lemon Flavored Oil "Flaminio", Basil

DATTERINO 12,50

Fiordilatte, Buffalo Mozzarella DOP "Auremma", Datterino Tomato, Taggiasca Olives, Basil Emulsion, EVO "Flaminio" Oil

CRUDA 13

Focaccia with Rocket, Bassiano "Reggiani" Raw Ham, Datterino Tomato, 24 months Parmigiano Reggiano.



WINES

SPARKLING ITALIAN WINES

Prosecco Zero Valdobbiadene Glera 100%	6 - 25
"Amedeo" Metodo Classico Pas Dosè Durella 90% e Garganega 10%	35
Franciacorta Brut - Solouva Chardonnay 100%	9 - 38
Alfiere Rosè - Croci Barbera e Bonarda 70/30%	7 - 35

"Terzavia" Metodo Classico Rosè - M.De Bartoli Grillo e Nero D'Avola 50/50%	44
Alta Langa - Ferdinando Principiano Pinot nero e Chardonnay 60/40%	56
Franciacorta Satèn - Arcari e Danesi Chardonnay 100%	56

HOUSE WINE

Bellone Bio	○
Vermentino Bio	○
Grechetto Bio	○
Merlot Bio	●
Sospiro 12 cl	4
Quartino 25 cl	7
Foglietta 50 cl	12

WINES FROM THE "NEIGHBOURHOOD"

"Le Coste" - Federici ○ Vermentino del Lazio 100%	5 - 28
"Silene" - Damiano Ciolli ● Cesanese di Affile e Cesanese del Piglio 70/30%	6 - 30
"Philein" Frascati Superiore ○ - Azienda Capodarco Malvasia Puntinata, di Candia e Trebbiano 70/15/15%	21
"Don Franco" Rosso Lazio ● - Azienda Capodarco Merlot e Sangiovese 50/50%	23
Capolemole Bianco IGT ○ Bellone 100%	25
Capolemole Rosso Lazio IGT ● Montepulciano, Nero Buono e Cesanese 30/60/10%	25
Colle della Corte Palazzo Prossedi ● Barbera, Montepulciano, Merlot 30/35/35%	6 - 25
Altaica Palazzo Prossedi ○ Canaiole Bianco 100%	35

NATURAL AND BIO-DYNAMIC

"Frecciabomb" Rosè ☼ - Valentina Passalacqua Nero di Troia 100%	30
"Hellen" Orange Wine 🌀 - Valentina Passalacqua Greco 100%	7 - 35
"Terra!" - Villa Papiano ○ Fermentato in Anfore di Terracotta Albana 100%	36

"Carema, Sole e Roccia" ● - Monte Maletto Nebbiolo nelle sottovarietà Picotendro, Pugnet e Ner d'Ala 95/5%	70
"Arancio" - Ca' Liptra ○ Trebbiano 100%	6 - 30
"Frecciabomb" ○ - Valentina Passalacqua Falanghina 100%	30

OUR TOUR OF ITALY: VENETO

"Frizzi Pop" Metodo Ancestrale ☼ - Tenuta l'Armonia Pinot Bianco, Pinot Nero e Durella	28
"Cocai" - Vignale di Cecilia ○ Friulano 100%	6 - 30
"El Gat Ros" - Carolina Gatti ● Cabernet Sauvignon 100%	6 - 30
"San Giorgio Alto" ● Valpolicella Superiore 2017 - Monte dall'Ora Corvina, Corvinone, Rondinella 60/20/20%	45
Cà Rugate Soave Classico ○ - Monte Fiorentina 100% Garganega	6 - 30
Soave Classico 'Monte Alto' ○ - Ca' Rugate Barrique 100% Garganega	40

OUR TOUR OF ITALY: FROM THE ISLANDS

"Eureka" - Marabino ○ Chardonnay 100%	6 - 30
"Camminera" - Audarya ○ Vermentino 100%	30
"Archimede" - Marabino ● Nero d'Avola 100%	40
Rosato terre siciliane IGT - Bonavita 🌀 Nerello Mascalese, Nerello Cappuccio, Nocera	6 - 35

GREAT ITALIAN CLASSICS

Ribolla Gialla - Ronco dei Tassi ○ Ribolla 100%	5 - 28
"La Misse" Chianti Classico ● DOCG - Candialle Sangiovese, Malvasia Nera e Canaiolo 94/3/3%	6 - 30

"Terra Luna" ☼ Lambrusco - La Collina	28
"San Michele 21" ○ Verdicchio di Jesi - Ca' Liptra Verdicchio 100%	40

DESSERT WINES

"Moscato della Torre" - Marabino Moscato Bianco 100%	8
"Stradora" - Quarticello Malvasia di Candia 100%	8
"Bukkuram" Passito di Pantelleria DOC - M.De Bartoli Moscato di Alessandria 100%	10

● VINI ROSSI

○ VINI BIANCHI

☼ VINI SPARKLING

🌀 VINI ROSÉ

OUR BEERS

DRAFT BEERS

Peroni Nastro Azzurro	3 - 5
Peroni Gran Riserva - Bianca	4 - 6
Peroni Gran Riserva - Rossa	4 - 6

BOTTLES 33 cl

Baladin Blond Ale "Birra Nazionale"	8
Hibu American IPA "Trhibù"	8
Hibu White IPA "La Dama Bianca"	8
Tre Fontane Birra Trappista di Roma	9
Peroni Cruda	5
Peroncino	4
Nastro Azzurro 0% abv	5
Peroni Senza Glutine	5

CANS

Baladin POP	6
Baladin IPA	6
Baladin SUD	6



BORGO BAR

COFFEE BAR

Espresso	1,20
Decaffeinated Espresso	1,50
Espresso Corretto	2
Shaked Iced Coffee	2,80
Cappuccino	1,80

SOFT DRINK

Coca Cola	3
Coca Cola Zero	3
Fanta	3
Tonic Water	3
Ginger Beer	3
Cedrata	3,80
Lemonade	3

Spuma Nera	3,80
Ginger Rouge	3,80
Peach Ice Tea	3
Lemon Ice Tea	3
Still Water	1,50
Sparkling Water	1,50

THE BLENDING OF THE BORGO

Il Veneziano Select, Prosecco e Soda	10
L'Hugo Sambuco, Prosecco, Lime e Mint	10
Limone & Bergamotto Italicus, Limoncello e Prosecco	10
Fernandito Fernet Branca e Coca Cola	8
Il Borgo in un Bicchiere Punt&Mes, Select, Rabarbaro e Franciacorta	12
Birra&Miele Honey Liqueur, Lemon e Beer	10

Il Vermuttino Cocchi Dopoteatro, Chocolate e Soda	8
L'Aperitivo all'Italiana Americano, Negroni, Negroni Sbagliato, Mi-To, Bellini, Campari Orange	10
Spritz Aperol or Campari, Prosecco e Soda	8
Il Gin&Tonic Beefeater or Tanqueray	10
Beefeater 24, Tanqueray Ten, Hendrick's, Gin Mare, Ondina	12

AMARI, LIQUEURS & SPIRITS

Amaro del Capo	4
Amaro Montenegro	4
Amaro Lucano	4
Fernet Branca	4
Brancamenta	4
Limoncello	4
Sambuca Molinari	4

Grappa Bianca "Nonino"	4
Grappa Barricata "Marzadro"	4
Vecchia Romagna Et.nera	4
Maker's Mark Bourbon	5
Glenlivet Single Malt	6
Laphroaig 10y	6
Diplomatico Reserva Exclusiva	8

APERITIF

Foil of Fried Food	5
Rosemary Focaccia	4
+ raw Ham	2
+ Mortadella	2

BOWLS & SALADS

Cereal Salad	8
Bowl of the Day	10
Caesar Salad	7
Caprese	5
Fresh Fruit	5

SWEET & SAVORY SNACK

Toast	4,50
Sandwich	3,50
Stuffed Sandwich with Cutlet	5,50 6
Piadina	4
Croissants	1,50
Muffin	2
Tart or Ciambellone	2

GROM ICE-CREAM

Cup 120 gr	4,50
Cream Cone	3,80
Pistachio Cone	3,80
Peach and Chocolate Sorbet	3,50

Strawberry and Chocolate Sorbet	3,50
Cream Stick	3,20
Pistachio Stick	3,20
Chocolate Biscuit	4,20

