Appetizers

Il Borgo Appetiser Selection:

Featuring scallops, our signature whipped seafood specialities, steamed shellfish and a selection of the day's finest offerings.
Allergens: A, B, D, E, G, H, N — € 25,00

Seared Scallops on Potato and Leek Cream, with Piedmont Hazelnut Crumble
Allergens: N, I, G, H — € 18,00

Red Tuna Tartare with Squid Ink Rice Crisps
Allergens: D, N — € 20,00

Seafood Crudo Selection
A refined selection of raw seafood delicacies, including seafood carpaccio, red prawns, Istrian scampi, tiger prawns and scallops.
Allergens: B, D, N — € 38,00

Soft Porcini Mushroom Flan from Cadore, with Monteveronese Cheese Fondue and Tyrolean Speck Crumble
Allergens: C, G — € 14,00

Hand-Cut Fassona Beef Tartare, with Sauris Cured Ham Crisps
and Pecorino Shavings
Allergens: G — € 20,00

English-Style Roast Beef on Potato and Leek Cream, with
Crispy Rosemary Croutons
Allergens: A, G, J — € 14,00

Smoked Goose Breast on Grilled Polenta Wafers, with Marinated Hokkaido Pumpkin Dice
Allergens: None — € 15,00

First main courses

Ducato d'Amalfi Square Spaghettoni with Mediterranean-Style Hand-Cut Tuna, Taggiasca Olives and Pantelleria Capers Allergens: A, D, I	€ 19,00
Gragnano Linguine with Canadian Lobster, Cherry Tomatoes and Fresh Basil Allergens: A, B, I	€ 26,00
Carnaroli Risotto with Hand-Cut Scampi, Tiger Prawns and Cadore Porcini Mushrooms Minimum of 2 guests Allergens: B, G, I	€ 19,00
Homemade Gnocchi with Sea Bass, Nerano-Style Courgettes and Fresh Basil Allergens: A, C, D, I	€ 18,00
Carnaroli Risotto with Smoked Provola Cheese, Hokkaido Pumpkin Cream, Tyrolean Speck and Piedmont Hazelnut Crumble Minimum of 2 guests Allergens: G, H, I	€ 16,00
Homemade Tagliolini with Hand-Cut Duck Ragù Allergens: A, C, I	€ 16,00
Homemade Gnocchi with Wild Boar Braised in Refosco Red Wine Allergens: A, C, I	€ 16,00
Homemade Tagliatelle with the Flavours of Cadore and Wild Porcini Mushrooms Allergens: A, C, G	€ 17,00

Other types of pasta may be available upon request, subject to availability.

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Second main courses

Borgo Mixed Fried Seafood Crispy fried squid, prawns, scampi, king prawns, catch of the day and seasonal vegetables. Allergens: A, B, D, N	€ 24,00
Line-Caught Sea Bass Baked in Foil, Mediterranean Style Allergens: D	€ 23,00
Grilled Seafood Platter Scampi, squid, king prawns, Finnish salmon and catch of the day. (Minimum 2 guests) Allergens: B, D, N	€ 26,00
Catch of the Day Available baked in a salt crust, Mediterranean style, or grilled upon request. Allergens: D	€/hg 7,00
Charcoal-Grilled Picanha, Spit-Roasted and Served with Roasted Potatoes Allergens: None	€ 22,00
Argentinian Beef Tagliata with Maldon Sea Salt and Grilled Vegetables Allergens: None	€ 24,00
Emilian-Style Pork Cheeks Braised in Valpolicella Red Wine, Served with Mashed Potatoes and Alpine Butter Allergens: A, G, I	€ 20,00

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side dishes

Roasted/fried potatoes Allergens: -	€ 5,00
Grilled vegetables Allergens: -	€ 6,00
Mixed seasonal salad Allergens: -	€ 6,00
Oven-Roasted Pumpkin with Its Seeds Allergens: H	€ 6,00
Mashed Potatoes with Alpine Butter Allergens: G	€ 6,00

children

LITTLE GUEST'S MENU'

Gnocchi or Pennette Pasta Available with meat ragù, butter or olive oil, or tomato sauce. Allergens: A, C, I	€ 9,00
Fresh Beef Burger with French Fries Allergens: E	€ 14,00
Breaded Chicken Cutlet with French Fries Allergens: A, C	€ 12,00
Baby Squid with French Fries Allergens: N	€ 16,00

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Dessert

Alpine Apple Strudel with Madagascar Vanilla Ice Cream Allergens: A, C, G	€ 6,00
Traditional Tiramisu Allergens: A, C, G	€ 6,00
Crispy Puff Pastry with Chantilly Cream, Caramelised IGP Hazelnut Crumble and Chocolate Shavings Allergens: A, C, G, H	€ 6,00
Homemade Meringue Cake with Strawberry Grape Compote Allergens: C	€ 6,00
Chocolate Fondant Cake with a Molten Centre Allergens: A, C, G	€ 7,00



SUBSTANCES AND PRODUCTS WHICH CAN CAUSE SOME ALLERGIES OR INTOLERANCES:

Dear Guest, if you have any food allergies or intolerances please feel free to ask any information about our food & beverages. Our staff will be prepared to advise at best.

Please remember that our kitchen does not guarantee the contamination of allergens present in the kitchen.

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