

BORSALINO RESTAURANT EST 1976

Antipasti

Zuppa Del Giorno £5.00 Soup of the Day

Bruschetta £7.50 (V) Home made Italian crusty bread topped with vine cherry tomatoes, Campania D.O.P mozzarella, roast red peppers and an olive paste with crisp seasonal leaves

Pate D'Anatra £8.50 Duck, liver & brandy pate served with toasted Italian bread, Devenick Dairy oatcakes and an orange glaze

Calamari Fritti £8.50 Calamari rings in a crunchy coating served with Borsalino's cream, mayonnaise and chilli sauce and a wedge of lemon

Carpaccio Di Parma e Frutta £9.00 Slices of Parma ham with seasonal fruit platter and balsamic glaze

Affettato Misto £10.00 or £16.00 for two Cured meats from northern Italy served with home made focaccia bread, sun-blushed tomatoes and Campania D.O.P mozzarella

Mozzarella Caprese Salad £8.00 Campania D.O.P buffalo mozzarella, vine tomatoes and basil with a balsamic glaze (Subject to availability) **Pizza Margherita** (V) £11.00 Fior Di Latte mozzarella cheese & tomato with fresh basil

Hawaiana £12.00 Fior Di Latte mozzarella cheese, tomato, ham & pineapple

Super Diavola £13.00 Fior Di Latte mozzarella cheese, tomato, hot spicy spianata salami & 'Nduja salami

Pollo Pancetta £13.00 Fior Di Latte mozzarella cheese, tomato, chicken & traditional pancetta

Formaggio Di Capra (V) £13.50 Fior Di Latte mozzarella cheese, tomato, caramelized red onion, goat's cheese, fresh spinach and balsamic glaze

Regina £13.50 Fior Di Latte mozzarella cheese, tomato, pepperoni, pineapple and mascapo<mark>ne c</mark>heese

Quatro Stagioni £13.50 Fior Di Latte mozzarella cheese, tomato, artichokes, black olives, ham and mushroom

Calzone Pizza £13.50 Fior Di Latte mozzarella cheese, tomato, ricotta cheese, salami and ham pizza topped with fresh rocket and folded in half

Borsalino £14.50 Fior Di Latte mozzarella cheese, tomato, Parma ham, sliced tomato, rocket and parmesan shavings

Pizza Ernesto £16.50 Fior Di Latte mozzarella cheese, tomato, spicy beef, spicy chicken, Italian sausage and pepperoni.

Additional toppings are charged at £1.50 per topping Please let us know if you would like our gluten free pizza base

Risotto & Pasta

Risotto ai Funghi Porcini (GF) £14.00 Italian arborio rice risotto with porcini mushrooms, wild mushrooms, parmesan and a touch of cream (Vegetarian option without parmesan, Vegan without cream)

Spaghetti alla Carbonara £12.00 Gragnano IGP spaghetti tossed in the traditional pancetta, parmesan, egg yolk sauce with a touch of cream Vegetarian option with wild mushrooms (V)

Secondi

Pollo Valdostana £18.00 Chicken breast in golden breadcrumbs topped with parma ham and fontina cheese, served with gratin potatoes and seasonal vegetables

Pollo alla Cacciatora £18.00 Pan seared chicken breast with olives, cherry tomatoes, garlic, red wine, lemon and rosemary with gratin potatoes and seasonal vegetables

Vitello Funghi e Marsala £20.00 Pan fried escalopes of veal famed with Marsala wine then finished with wild mushrooms, shallots, cracked pepper and cream. Served with gratin potatoes and seasonal vegetables

Rib Eye Steak £24.00 10oz Rib Eye of quality assured Scottish beef with sun blushed tomato, red onion marmalade and rocket salad. Served with a choice of side order

Add Diane, Pepper, Red Wine or Blue Cheese sauce for £3.00

Side Orders (V)

Tomato Salad £4.50 Tomatoes, red onions, olive oil & balsamic glaze

Insalata Trevisana (N) £4.50 Salad of rocket leaves, radicchio, shaved parmesan, toasted pine nuts & virgin olive oil

Mixed Salad £4.50 Bowl of Olives £4.50 Bowl of Seasonal Vegetables £4.00 Home made Garlic Bread £4.00 Home made Garlic Bread & Cheese £5.00 Home made Focaccia bread £6.00 French-fries £4.50 Gratin Potatoes £5.00



Risotto Gamberoni (GF) £15.00 Italian arborio rice risotto with King Prawns, Italian sausage, garlic, chilli & an authentic Italian seedless tomato Napoletana sauce fnished with rocket

Linguine alla Marinara £16.00 Gragnano IGP linguine pasta with king prawns, squid, John Ross smoked salmon, garlic, white wine and cherry tomatoes

Polpette £14.50 Steak mince & pancetta meatballs favoured with sundried tomato, basil, chilli & parmesan served over Gragano IGP spaghetti with a spicy, seedless tomato Napoletana sauce Penne Arrabiata (Vegan) £9.50 Gragnano IGP penne pasta in spicy chilli, garlic and an authentic Italian seedless tomato Napoletana sauce

Tagliatelle Alfredo (V) £11.00 Gragnano IGP tagliatelle pasta with wild mushrooms, cream, tomatoes& brandy

Lasagna al Forno £11.50 Franco's homemade lasagna with a rich Bolognese sauce Savoiardi biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese Sticky Toffee Pudding £6.50 Traditional sticky toffee pudding served with cream or ice cream Gelato Coppa Mista £6.50 Mixed Italian ice cream, chocolate, strawberry & vanilla Affogato al Caffe £6.50 One scoop of ice cream with a shot of espresso (add a liqueur shot for £2 extra (Limoncello/ Frangelico/Famous Grouse/Grappa Tradizione Nonino/Amaretto) Tormaggi Selezione £8.50 A selection of cheese with biscuits

Please note dishes may contain traces of nuts

Food Allergies & Intolerances – Please speak to our staff about the ingredients in your meal when making your order



Don't forget to follow us on Instagram and Faceook where you can stay up to date on all of our Events,

Deals and much more...

Jacebook: @BorsalinoRestaurant **Instagram:** @Borsalinorestaurant_1976 @Borsalinobottleshop



Please ask to see the drinks/wine list. These are single use disposable menus. Please recycle after use. This menu can also be found online at www.borsalinorestaurant.com/menus-reservations-vouchers/ Or via the QR code provided on the table.