



BORSALINO

EST. 1976

ANTIPASTI

Bruschetta (V) £9

Classic bruschetta mix served on a slice of homemade Italian crusty bread, served with Campania D.O.P mozzarella

Pate D'Anatra £9.5

Duck liver pate served with toasted, homemade Italian crusty bread, oatcakes and an orange glaze dressing

Fritto Misto £12 🌶️

Battered calamari rings and King Prawns garnished with fresh chillies, a wedge of lemon and a chilli mayonnaise dip

Fagottino Di Capra (V) £12

Goats cheese, caramelised red onions, roasted peppers in a filo pastry parcel garnished with a balsamic glaze

Mozzarella Fritta (V) £10.5

Breaded mozzarella served with a sweet chilli dressing *Add napoletana dipping sauce for £1*

Asiago nduja Arancini £10.5 🌶️

Breaded Italian arborio rice with asiago cheese and nduja served with a chilli infused honey dressing.

Mozzarella Caprese Salad (GF) £11

Campania D.O.P buffalo mozzarella, vine tomatoes and basil with a balsamic glaze

Affettato Misto £14.5 or £22 for two

Italian cured meats served with homemade focaccia bread, sun-blushed tomatoes and Campania D.O.P mozzarella

INSALATA

Borsalino Caesar Salad £16

Romain lettuce with chicken, cured pancetta, homemade croutons, topped with grana padano shavings, dressed in a classic Caesar dressing
Add salted anchovies for £1.5

Insalata Genovese £13 (VE)

Penne pasta with green pesto, Campania D.O.P mozzarella, sun-blushed tomatoes, fresh basil and olive oil. (Served cold)
Add chicken for £3

PLEASE NOTE, ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.

WE COOK ALL OF OUR DISHES TO ORDER, AND ARE ABLE TO ACCOMMODATE MOST DIETRY REQUESTS, SO PLEASE ASK YOUR SERVER AND WE WILL BE HAPPY TO HELP.

SOME DISHES MAY CONTAIN TRACES OF NUTS.

PIZZA

Margherita (V) £15

A classic margherita pizza

Hawaiana £15.5

Italian cured ham & pineapple

Formaggio Di Capra (V) £16

Caramelised red onion, goat's cheese, spinach & balsamic glaze

Pollo Pancetta £16.5

Chicken & Italian cured pancetta

Pizza Vegetariana £16

Roasted peppers, courgette and mushrooms

Super Diavola £17.5 🌶️

Spicy spianata salami & nduja sausage

Borsalino £18

Parma ham, cherry tomato, rocket & parmesan shavings

Dello Chef £18

Chicken, Italian sausage & pepperoni

Tarantino £19

Chicken, Italian cured pancetta, pesto & steak mince polpette

+£2.5 For a gluten free pizza base

Any additional toppings will be charged according to the market value.

RISOTTO & PASTA

Carbonara £15.5

Fresh spaghetti tossed in cured pancetta, parmesan, egg yolk, a touch of cream and black pepper

Lasagna al Forno £15.5 ⌚

Franco's homemade lasagna with a rich bolognese sauce

Orecchiette Pollo Funghi Porcini £16

Fresh orecchiette pasta with chicken, dried porcini, fresh cream, rocket, and Parmagiano Reggiano DOP
Vegetarian option without chicken & Parmagiano Reggiano DOP

Orecchiette Friarielli £15

Fresh orecchiette pasta with anchovies, tenderstem broccoli, garlic and white wine

Gnocchi alla Diavola £16.5 🌶️🌶️

Gnocchi with nduja, black olives, garlic and chilli in an authentic Italian tomato Neapolitan sauce
Vegetarian option without nduja

Risotto alla Puttanesca (GF) £17

Italian arborio rice, anchovies, capers, mixed olives, garlic, fresh chillies and a touch of authentic Italian tomato Neapolitan sauce

Fusilli Gamberoni £18.5 🌶️

Fresh fusilli with King Prawns, Italian sausage, garlic, chilli and an authentic Italian tomato Neapolitan sauce

Tagliatelle alla Marinara £19

Fresh tagliatelle with King Prawns, squid, smoked salmon, garlic, white wine and a touch of authentic napoli sauce

Polpetta £17 🌶️

Steak mince & pancetta meatballs served over fresh tagliatelle with chilli and an authentic Italian tomato Neapolitan sauce

*+£2.5 For gluten free fusilli pasta
+£1.75 For gluten free vegan gnocchi
Wholegrain fusilli pasta also available*

SECONDI

Abbacchio alla Scottadito £23 ⌚

Grilled lamb chops marinated with garlic, olive oil & rosemary served with baby roast potatoes, tenderstem broccoli and herb buttered baby carrots

Served medium rare

Pollo Milanese £24 ⌚

Breaded chicken breast served with fresh tagliatelle in an authentic Italian Napoletana sauce

Vitello alla Pizzaiola £25.5 ⌚

Pan fried escalopes of veal flamed in a white wine with oregano and black olives. Served in a napoli sauce with gratin potatoes, fried courgette and herb buttered baby carrots

Rib Eye Steak £30

10oz Rib Eye of Aberdeen Angus beef served with slow roast tomato, roasted mushroom, rocket & parmesan garnish

Fillet Steak £38

8oz Fillet of Aberdeen Angus beef served with slow roast tomato, roasted mushroom, rocket & parmesan garnish

Add garlic butter or a Diane, Peppercorn or Blue Cheese sauce £3

SIDES

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| Homemade Bread <i>(Gluten Free option also available)</i> | £3 |
| Tomato salad | £4.5 |
| Insalata Trevisana (N) | £4.5 |
| Mixed salad | £4.5 |
| Mixed olives | £4.5 |
| Gratin potato | £5 |
| Baby roast potatoes | £5 |
| Herb buttered baby carrots | £5 |
| Fried Courgette | £5 |
| Tenderstem broccoli | £5 |
| Homemade garlic bread | £4 |
| Homemade garlic bread & cheese | £5.5 |
| French fries | £4.5 |
| Focaccia | £9 |

Please note that tables of 6 and over will incur a 12.5% service charge

We source all of our ingredients from a mix of the best local Aberdeen and authentic Italian suppliers. All of our pizzas are made using Fior Di Latte Mozzarella cheese & Polpa Gourmet tomato for our base.

Please ask your server about our gluten free pizza and fusili pasta alternatives.

There is a £2.5 supplement added for our gluten free pasta & pizza.

Don't forget to tag us on Instagram and Facebook!

@BorsalinoRestaurant

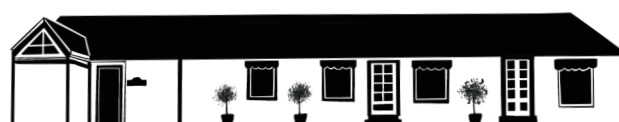
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- V Vegetarian Dish
- VE Vegan Dish
- GF Gluten Free
- N Contains Nuts
- ⌚ This dish may take longer to cook
- 🌶️ Spicy Dish

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BOTTLE SHOP**



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**BORSALINO
TAKEAWAY**
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