



ANTIPASTI

Bruschetta (V) £9.5

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

Pate D'Anatra £10

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 and roasted peppers in a filo pastry parcel garnished with a balsamic glaze

Mozzarella Fritta (V) £10.5

Breaded mozzarella served with a napoletana dipping sauce

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 balsamic glaze

Affettato Misto £15 or £22.5 for two

Italian cured meats served with homemade focaccia bread, sun-blushed tomatoes, pesto genovese and Campania D.O.P mozzarella, topped with a red wine reduction.

**DON'T FORGET TO HAVE A LOOK AT OUR
SPECIALS OF THE DAY!**

INSALATA

Borsalino Caesar Salad £16.5

Romain lettuce with chicken, cured pancetta and homemade croutons, topped with grana padano shavings, dressed in a classic Caesar dressing

Insalata Genovese £14

Penne pasta with pesto genovese, Campania D.O.P mozzarella, sun-blushed tomatoes, mixed olives, fresh basil and olive oil (served cold)

**PLEASE NOTE, OUR ALLERGEN MENU IS
AVAILABLE ON REQUEST.**

**WE COOK ALL OF OUR DISHES TO ORDER,
AND WE ARE ABLE TO ACCOMMODATE MOST
DIETARY REQUESTS, SO PLEASE ASK YOUR
SERVER AND WE WILL DO OUR BEST.**

**SOME DISHES MAY CONTAIN
TRACES OF NUTS.**

PIZZA

Margherita (V) £15

A classic margherita pizza

Hawaiana £16

Italian cured ham & pineapple

Formaggio Di Capra (V) £16.5

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

Pollo Pancetta £17

Chicken & Italian cured pancetta

Vegetariana £16 (V)

Roasted peppers, courgette & mushrooms

Super Diavola £18

Spicy spianata salami & nduja sausage

Romana £17.5

Cream, pancetta, egg yolk, black pepper & parmesan

Borsalino £18.5

Parma ham, cherry tomato, rocket & parmesan shavings

Dello Chef £18.5

Chicken, Italian sausage & pepperoni

Tarantino £19

Chicken, Italian cured pancetta, pesto & steak mince polpette

£2.5 for gluten free pizza base

RISOTTO & PASTA

Carbonara £16

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

Lasagna al Forno £16

Franco's homemade lasagna with a rich bolognese sauce

Pollo Funghi e Porcini £16.5

Fresh orecchiette pasta with chicken, dried porcini, fresh cream, rocket, and Parmigiano Reggiano DOP

Speziata £16.5

Fresh fusilli pasta with nduja, black olives, garlic and chilli in an authentic Italian tomato Neapolitan sauce

Vegetarian option without the nduja available.

Ragu £17.5

Fresh tagliatelle with a slow cooked beef ragu in a rich Italian Neapolitan sauce.

Gamberoni e Zucchine £18

Italian arborio rice with King Prawns, courgette, garlic, chilli and an authentic Italian tomato Neapolitan sauce

Marinara £19.5

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 spaghetti with an authentic Italian tomato Neapolitan sauce

£2.5 for gluten free fusili pasta

Wholegrain fusili pasta is also available

SECONDI

Abbacchio alla Scottadito £23.5 ⌚

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 £24.5 ⌚

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

Vitello Saltimbocca £26 ⌚

Pan seared escalopes of rose veal slices with parma ham & sage leaves in a white wine sauce served with the gratin potato & herb buttered baby carrots.

subject to availability

Rib Eye Steak £33

10oz Rib Eye of Aberdeen Angus beef served with sun blushed tomato, rocket & parmesan garnish

Fillet Steak £40

8oz Fillet of Aberdeen Angus beef served with sun blushed tomato, rocket & parmesan garnish

Add garlic butter or a Diane, peppercorn or blue cheese sauce £3.25

SIDES

Homemade Bread (Gluten Free option also available)	£3.5
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	£10

PLEASE NOTE THAT TABLES OF OVER 6 PEOPLE WILL INCUR A 10% 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.

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

@BorsalinoRestaurant
@Borsalinorestaurant1976

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Borsalino red Fiat 500!

*Order online through our website, Just-Eat and
Deliveroo.*

Scan this QR code on right
for the Allergen Menu

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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**BORSALINO
BOTTLE SHOP**



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