



BORSALINO

EST. 1976

ABERDEEN RESTAURANT WEEK

A TASTE OF SICILY

3 COURSES £30

ANTIPASTI

ASIAGO 'NDUJA ARANCINI

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

INSALATA DI MARE

A fresh seafood salad with carrots, fennel, celery, red onion, parsley, prawns, king prawns, calamari, mussels, lemon juice, garlic and extra virgin olive oil.

CAPONATA SICILIANA

Traditional sweet and sour aubergine with tomato, olives, capers and celery, served with toasted homemade bread.

SECONDI

PASTA ALLA NORMA 🌿

Pasta with tomato, aubergine, basil and salted ricotta — one of Sicily's most celebrated pasta dishes.

CASARECCE ALLA SICILIANA

Sicilian-style pasta with Italian sausage, tomato, aubergine, chilli and pecorino.

POLLO ALLA MARSALA

Pan-fried chicken breast with mushrooms in a traditional Sicilian Marsala wine sauce, served with baby roast potatoes and carrots.

TONNO ALLA MEDITERRANEA

Fillet of tuna with cherry tomatoes, olives, capers, garlic and white wine, served with seasonal vegetables.

DOLCI

CANNOLO SICILIANO

Traditional crisp Sicilian pastry filled with sweet ricotta, chocolate and pistachio.

TORTA AL LIMONE

Italian lemon tart served with vanilla ice cream.

AFFOGATO

Vanilla or pistachio ice cream with a shot of freshly brewed Italian espresso.

THREE COURSES £30 PER PERSON

BORSALINO RESTAURANT • PETERCULTER, ABERDEEN • EST. 1976

Family-run Italian hospitality for over 50 years.