

MENU www.Alborgo.asia









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Healthy Antipasti

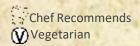
	Antipasto Al Borgo (2pax or more) 49/	/59	
	Mix cold cuts, burrata 125/250g, with mixed gril vegetables, rocket and cherry tomatoes.	led	
Ø	Garlic Bread	4.0	
	Toasted Italian bread topped with garlic and oregano.		
Ø	Bruschetta Pomodoro	5.5	
	Toasted Italian bread topped with fresh cherry tomatoes, oregano.		
(V)	Insalata Mista Fresh garden salad tossed with an Italian dressin lettuce and almond nuts.	16 g,	E
Ø	Grigliata di verdure	15	
	Mixed grilled vegetables seasoned with oregano and olive oil.		
	Mediterranean Salad Roma tomato, cucumber, sliced onion, garlic oil, crouton bread, white vinegar.	21	
Ø	Caprese Con Mozzarella di Bufala	24	
	Bufala Mozzarella cheese bedded in tomato ring	s.	
	Insalata di Pollo	20	
	Mix salad sliced with sliced roasted chicken, gree olives, buffalo mozzarella, cherry tomatoes and balsamic dressing.	en	6
	Insalata di Portobello	23	0
	Fresh Portobello mushroom with rocket salad, parmesan cheese, seasoned pork neck and truff oil.	le	6
	Smoked Salmon Salad	24	0
	Mix salad with French baby beans, bufala and cherry tomatoes.		0
	Misto Di Salumi Con Bruschetta	He.	
	Formaggio & Crema Di Tartufo.	26	
	Selection of Cold cuts with cheese & truffle Bruschetta.		

Antipasti (Hot)

	Focaccia Romana	10
	Italian pizza bread topped with herb	5.
9	Salsiccia di Maiale	15
	Fresh homemade Kurobuta pork	
	sausage grill (100g).	
	Scamorza Borghese	21
	Grilled smoked scamorza cheese	
	wrapped with Parma ham.	
	Gamberi Aromatizzati	24
	Pan fried prawns with garlic and che tomatoes in bisque sauce.	rry
0		
7	Pepata di Vongole	28
	Sautéed clams with pepper and whit	e
	wine sauce.	
	Capesante Toscane	27
	Sautéed Scallops with porcini mushrooms and seasoned pork belly	.
	Frittura di Calamari	28
	Fried Squids.	
	Zuppe (Soups)	
	Zunna di Eunahi	10
)	Zuppa di Funghi	10
	Sautéed mushrooms with onion in lig	ght
)	Zuppa di Pomodoro	10
	Tomato soup.	
)	Zuppa di Zucca	10
Š	Pumpkin soup.	

Zuppa di Mare

Seafood soup in rich tomato sauce.

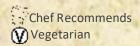


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PASTA

Ŵ	Spaghetti Aglio Olio e Pepperoncino Spaghetti with a delightful and simple sauce of olive oil, garlic and chili.	18 f	Ravioli ai Funghi Homemade ravioli stuffed with porcini mushrooms in delightful parmesan sauce.	2
W	Penne Stalla Mix cheese, mushrooms, truffle aroma, blue cheese, Fontina, mozzarella.	28	Spaghetti al Cartoccio Spaghetti with mixed seafood wrapped in paper.	2
	Pappardelle alla Boscaiola Pappardelle pasta with beef ragout, porcini mushroom in light cream sauce.	25	Tagliolini al Nero di Seppia Fresh Tagliolini pasta with mix seafood in squid ink sauce.	2
	Penne alla Amatriciana Penne pasta with a combination of tomato sauce, bacon, onions and parmesan cheese.	24	Fettuccine Kobe Beef Fettuccine with sliced Kobe beef, porcini mushrooms in aglio olio style.	2
Q.	Capellini Anduja e Gamberi Angel hair pasta served with prawns, cherry tomatoes in Italian chili sauce.	32	Spaghetti e Polpa di Granchio Spaghetti with Italian chili crab and brandy	28
B		32	Tagliatelle Florence Homemade sausage, mix mushrooms and truffle oil.	2
	Fettuccine Bolognese All time favourite fettuccine with minced beef tomato sauce.	24 in	Mix vegetables, tomato sauce, light cream.	
		23 ith	Gnocchi alla Sorrentina Homemade potato pasta baked in light tomato sauce and mozzarella cheese.	2
	Spaghetti alla Carbonara Spaghetti with bacon, egg yolk and parmesan cheese in light cream sauce.	24	Risotto	
	Orecchiette con Formaggi e Salsiccia Orecchiette pasta with home-made sausages and mixed cheese.	24	Risotto ai Funghi Porcini Italian rice with porcini mushrooms and	2
	Spaghetti alle Vongole Spaghetti with sautéed clams and garlic in whit wine sauce.	28 te		29
	Linguine Terra e Mare 2	29	A popular Italian rice with mixed seafood in tomato sauce.	1



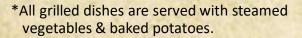
Fresh prawns, porcini mushrooms in aglio olio

and chili style.



MEAT DISHES

Cosciotto di Pollo e Funghi Grilled boneless chicken thigh served w sautéed mushrooms.	26 /ith
Nodino di Maiale alla Brace Grilled pork chop. (250g)	30
Lombo di Vitello Grilled rib-eye steak. (250g)	38
Filetto di Manzo alla Brace U.S.A grilled tenderloin steak. (250g)	42
Costolette di Agnello Grilled lamb chops seasoned with fresh herbs. (200g)	38
Bistecca alla Fiorentina (750g)	85



Prime cut T-bone steak served in slices.

Best grilled medium rare.

PESCE

Salmone Grilled salmon steak.	32
Fritto Misto Deep Fried Mix Seafood Platter for 2.	50
Fish of the day Please ask your server	M.P



SIDE DISHES

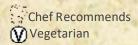
Funghi Trifolati	6.5
Sautéed mushrooms.	
Baked potato	6.5
	70
Grilled vegetables	6.5
Sautéed spinach	6.5





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Section 2	TOMATO-BASED PIZZA			Calzone 2 Red based folded pizza ,mozzarella, bacon, mushrooms & scamorza chees	25
<i>3</i>	Al Borgo Half folded: Prawns, bufala, cherry tomato, rocke home-made sausage, mushrooms, truffle aroma.			Bufala 2 Mozzarella cheese, rocket and fresh	2 7
No. of the last	Mozzarella cheese with fresh basil.	20	E?	Bufala mozzarella cheese. Rucola & Prosciutto di Parma Mozzarella cheese, rocket, parmesan	28
	Prosciutto Mozzarella cheese and ham.	23		cheese and parma ham.	20
	Marinara Shrimps, rocket, cherry tomato, mayonnaise	25		Mozzarella cheese, cooked ham, pepperoni, sausage, bacon	29
	Pancetta & Parmigiano Mozzarella cheese, bacon and parmesan cheese.	23		Fuoco Tomato based pizza, garlic oil, onions, fresh chili, pepperoni	22
	Capricciosa Mozzarella cheese, ham, mushrooms, artichokes and olives.	25		Tonnara 2 Mozzarella cheese, tuna, onions,	24
	Diavola Mozzarella cheese and salami.	23	P	capers,oregano Estate Red focaccia with parma ham, bufala,	29
	Prosciutto & Funghi Mozzarella cheese, ham and mushrooms.	24		cherry tomato, rocket	
)	Alle Verdure Mozzarella cheese and mixed grilled vegetables.	25		Roma Mozzarella, Capers, olives, anchovies	22
	Hawaiian Mozzarella cheese, ham and pineapple.	24		WHITE-BASED PIZZA	
	Quattro Stagioni Mozzarella cheese, ham, mushrooms, artichokes and salami.	24	W	Quattro Formaggi Mozzarella, gorgonzola, emmental an parmesan cheese.	24 nd
	Bismarck Mozzarella cheese, ham, mushrooms and egg.	25	V	Bonta' Mozzarella ,grilled zucchini, gorgonzo onions	24 la,
T)	Mozzarella cheese, homemade pork sausages an olives.		P	THE REAL PROPERTY AND ADDRESS OF THE PARTY AND	28
	Paranza Mozzarella cheese, deep fried squid.	26	3	EXTRA TOPPINGS	
	Salmone Tomato based pizza topped with smoked salmon	26		Truffle oil, Vegetables, Cheese ,Sauce	4
	mascarpone cheese, capers, cherry tomatoes &			Meat & Seafood	7





CAFFETTIERA BOTTLED BEER

Hot Tea	4.5	Menabrea (Lager)	10
(English breakfast, earl grey, peppermint,		Birra Perugia, Golden Ale	15
chamomile, green tea)		Volpina, Red Ale, 500 ml	25
Single espresso	4.5		
Dauble espresse	6.5	APERITIF	
Double espresso		Aperol Spiritz	15
Latte	5.8	Negroni	15
Cappuccino	5.8	Campari	12
Café Mocha	5.8	Campari & soda	15
Hot/Cold milk	4	Gin & Tonic	15
Macchiato	4.8	Martini Bianco	12
Soft drinks	4.5	Martini Rosso	12
(coke/diet coke, sprite)		ividitiiii NOSSO	12
Tonic water	4.5	DIGESTIVES	
Soda water	4.5	DIGESTIVES	
Sparkling water (750ml)	7	Grappa	10
Natural Mineral Spring water (750ml)	7	Sambuca	10
Chinotto (Herbal Citrus)	4.5	Limoncello	10
Limonata (Lemonade)	4.5	LIQUOR	
Aranciata (Sweet Orange)	4.5		
Aranciata Rossa (Blood Orange)	4.5	Gordon's Dry Gin	12
Pompelmo (Grapefruit)	4.5	Vodka	12
Home-made Ice Lemon Tea	5.5	Tequila	12
		Chivas Regal 12 years old	14
Corkage per bottle (Wine/Liquor)	30		