



AL BORGO

L I T T L E N A P O L I

MENU

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Review us



AlBorgoAsia1



#al_borgo

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Healthy Antipasti

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

Antipasti (Hot)

- Focaccia Romana** **10**
Italian pizza bread topped with herbs.
-  **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 cherry tomatoes in bisque sauce.
-  **Pepata di Vongole** **28**
Sautéed clams with pepper and white wine sauce.
- Capesante Toscane** **27**
Sautéed Scallops with porcini mushrooms and seasoned pork belly.
- Frittura di Calamari** **28**
Fried Squids.

Zuppe (Soups)

-  **Zuppa di Funghi** **10**
Sautéed mushrooms with onion in light cream sauce.
-  **Zuppa di Pomodoro** **10**
Tomato soup.
-  **Zuppa di Zucca** **10**
Pumpkin soup.
- Zuppa di Mare** **15**
Seafood soup in rich tomato sauce.

PASTA

 Spaghetti Aglio Olio e Pepperoncino 18	 Ravioli ai Funghi 24
Spaghetti with a delightful and simple sauce of olive oil, garlic and chili.	Homemade ravioli stuffed with porcini mushrooms in delightful parmesan sauce.
 Penne Stalla 28	 Spaghetti al Cartoccio 29
Mix cheese, mushrooms, truffle aroma, blue cheese, Fontina, mozzarella.	Spaghetti with mixed seafood wrapped in paper.
Pappardelle alla Boscaiola 25	Tagliolini al Nero di Seppia 28
Pappardelle pasta with beef ragout, porcini mushroom in light cream sauce.	Fresh Tagliolini pasta with mix seafood in squid ink sauce.
Penne alla Amatriciana 24	 Fettuccine Kobe Beef 29
Penne pasta with a combination of tomato sauce, bacon, onions and parmesan cheese.	Fettuccine with sliced Kobe beef, porcini mushrooms in aglio olio style.
 Capellini Anduja e Gamberi 32	 Spaghetti e Polpa di Granchio 28
Angel hair pasta served with prawns, cherry tomatoes in Italian chili sauce.	Spaghetti with Italian chili crab and brandy.
 Capelli d Angelo 32	Tagliatelle Florence 29
Angel hair scallops, Italian chili, truffle aroma.	Homemade sausage, mix mushrooms and truffle oil.
Fettuccine Bolognese 24	 Linguine Primavera 24
All time favourite fettuccine with minced beef in tomato sauce.	Mix vegetables, tomato sauce, light cream.
Lasagna alla Borghese 23	 Gnocchi alla Sorrentina 20
Homemade lasagne with beef ragout baked with mozzarella and parmesan cheese.	Homemade potato pasta baked in light tomato sauce and mozzarella cheese.
Spaghetti alla Carbonara 24	
Spaghetti with bacon, egg yolk and parmesan cheese in light cream sauce.	
Orecchiette con Formaggi e Salsiccia 24	 Risotto ai Funghi Porcini 25
Orecchiette pasta with home-made sausages and mixed cheese.	Italian rice with porcini mushrooms and parmesan cheese in light cream sauce.
Spaghetti alle Vongole 28	Risotto ai Frutti di Mare 29
Spaghetti with sautéed clams and garlic in white wine sauce.	A popular Italian rice with mixed seafood in tomato sauce.
Linguine Terra e Mare 29	
Fresh prawns, porcini mushrooms in aglio olio and chili style.	

Risotto

MEAT DISHES


Cosciotto di Pollo e Funghi 26
Grilled boneless chicken thigh served with sautéed mushrooms.

Nodino di Maiale alla Brace 30
Grilled pork chop. (250g)

Lombo di Vitello 38
Grilled rib-eye steak. (250g)

Filetto di Manzo alla Brace 42
U.S.A grilled tenderloin steak. (250g)

Costolette di Agnello 38
Grilled lamb chops seasoned with fresh herbs. (200g)

 **Bistecca alla Fiorentina (750g)** 85
Prime cut T-bone steak served in slices.
Best grilled medium rare.

*All grilled dishes are served with steamed vegetables & baked potatoes.



PESCE

Salmone 32
Grilled salmon steak.

Fritto Misto 50
Deep Fried Mix Seafood Platter for 2.

Fish of the day M.P
Please ask your server.

SIDE DISHES

Funghi Trifolati 6.5
Sautéed mushrooms.

Baked potato 6.5

Grilled vegetables 6.5


Sautéed spinach 6.5

TOMATO-BASED PIZZA

	Al Borgo	32
	Half folded : Prawns, bufala, cherry tomato, rocket, home-made sausage, mushrooms, truffle aroma.	
	Margherita	20
	Mozzarella cheese with fresh basil.	
	Prosciutto	23
	Mozzarella cheese and ham.	
	Marinara	25
	Shrimps, rocket, cherry tomato, mayonnaise	
	Pancetta & Parmigiano	23
	Mozzarella cheese, bacon and parmesan cheese.	
	Capricciosa	25
	Mozzarella cheese, ham, mushrooms, artichokes and olives.	
	Diavola	23
	Mozzarella cheese and salami.	
	Prosciutto & Funghi	24
	Mozzarella cheese, ham and mushrooms.	
	Alle Verdure	25
	Mozzarella cheese and mixed grilled vegetables.	
	Hawaiian	24
	Mozzarella cheese, ham and pineapple.	
	Quattro Stagioni	24
	Mozzarella cheese, ham, mushrooms, artichokes and salami.	
	Bismarck	25
	Mozzarella cheese, ham, mushrooms and egg.	
	Salsiccia	25
	Mozzarella cheese, homemade pork sausages and olives.	
	Paranza	26
	Mozzarella cheese, deep fried squid.	
	Salmone	26
	Tomato based pizza topped with smoked salmon, mascarpone cheese, capers , cherry tomatoes & rocket.	

Calzone **25**
Red based folded pizza ,mozzarella, bacon, mushrooms & scamorza cheese.


Bufala **27**
Mozzarella cheese, rocket and fresh bufala mozzarella cheese.

 **Rucola & Prosciutto di Parma** **28**
Mozzarella cheese, rocket, parmesan cheese and parma ham.

Hannibal **29**
Mozzarella cheese, cooked ham, pepperoni, sausage, bacon


Fuoco **22**
Tomato based pizza, garlic oil, onions, fresh chili, pepperoni


Tonnara **24**
Mozzarella cheese, tuna, onions, capers,oregano


 **Estate** **29**
Red focaccia with parma ham, bufala, cherry tomato, rocket

Roma **22**
Mozzarella, Capers, olives, anchovies

WHITE-BASED PIZZA

 **Quattro Formaggi** **24**
Mozzarella, gorgonzola, emmental and parmesan cheese.

 **Bonta'** **24**
Mozzarella ,grilled zucchini, gorgonzola, onions

 **Beef** **28**
Sliced tenderloin beef with cherry tomatoes, mozzarella cheese, porcini mushrooms and truffle cream.

EXTRA TOPPINGS

Truffle oil, Vegetables, Cheese ,Sauce **4**

Meat & Seafood **7**



CAFFETTIERA

Hot Tea	4.5
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(English breakfast, earl grey, peppermint, chamomile, green tea)

Single espresso	4.5
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Double espresso	6.5
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Latte	5.8
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Cappuccino	5.8
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Café Mocha	5.8
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Hot/Cold milk	4
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Macchiato	4.8
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Soft drinks (coke/diet coke, sprite)	4.5
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Tonic water	4.5
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Soda water	4.5
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Sparkling water (750ml)	7
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Natural Mineral Spring water (750ml)	7
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Chinotto (Herbal Citrus)	4.5
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Limonata (Lemonade)	4.5
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Aranciata (Sweet Orange)	4.5
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Aranciata Rossa (Blood Orange)	4.5
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Pompelmo (Grapefruit)	4.5
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Home-made Ice Lemon Tea	5.5
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Corkage per bottle (Wine/Liquor)	30
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BOTTLED BEER

Menabrea (Lager)	10
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Birra Perugia, Golden Ale	15
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Volpina, Red Ale, 500 ml	25
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APERITIF

Aperol Spiritz	15
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Negroni	15
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Campari	12
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Campari & soda	15
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Gin & Tonic	15
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Martini Bianco	12
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Martini Rosso	12
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DIGESTIVES

Grappa	10
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Sambuca	10
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Limoncello	10
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LIQUOR

Gordon's Dry Gin	12
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Vodka	12
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Tequila	12
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Chivas Regal 12 years old	14
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