SPRING MENU



TO START

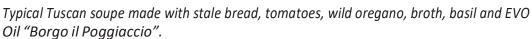
BRUSCHETTONA WITH FRESH TOMATOES



A classic of Italian Cuisine.

Two slices of home-made toasted bread with Pachino tomatoes, chopped garlic, basil and EVO Oil "Borgo il Poggiaccio".

PAPPA AL POMODORO



CHICKEN LIVER CROSTINI

A most classic starter in Tuscan Cuisine.

Toasted Bread with free-range chicken liver mousse with sage and Vin Santo "La Cantina del Poggiaccio" served in terracotta.

MIXED TUSCAN CROSTINI

Home-made toasted bread with:

- free-range chicken liver mousse
- grilled field vegetables (courgettes, aubergines and peppers) with mint and garlic cloves
- cannellini bean cream and Pienza pecorino cheese lard of Collonata, acacia honey and rosemary from our garden
- duck meat with red Tropea onion jam.

"VAL DI MERSE" CHOPPING BOARD (for two persons)

Tuscan raw ham, Tuscan salame finocchiona, capocollo, spiced Tuscan lard, 3 types of Pienza pecorino cheese with 3 different levels of seasoning, homemade jams, bruschetta with EVO Oil "Borgo Il Poggiaccio".

CHIANINA BEEF TARTARE

Knife cut tartare of Chianina beef raised in the wild, with fresh spring onion, capers, Taggiasche olives, black pepper and EVO oil "Borgo Il Poggiaccio".

TUNA TARTARE

Mediterranean red tuna tartare on a mango base with sesame seeds and field mint.

SALMON TARTARE

Salmon tartare with Sorrento lemon zest and Bronte pistachios.

THE TARTARE TWINS

Red Tuna Tartare and Salmon Tartare, Mediterranean style with EVO Oil "Borgo Il Poggiaccio", black pepper and field mint.









OUR PASTAS

SPAGHETTONI WITH FRESH TOMATO

The Prince dish of Italian cuisine.

Gragnano spaghettoni with fresh Pachino tomatoes, a touch of San Marzano tomatoes sauce, EVO oil "Borgo Il Poggiaccio" and fresh basil from our garden.

CREAMY RISOTTO WITH ASPARAGUS

Carnaroli rise with fresh seasonal asparagus puree and Sorrento lemons.

RAVIOLONI WITH BURRATA, ASPARAGUS AND PISTACHIOS

Fresh home-made Ravioli filled of buffalo stracciata cheese and asparagus with white sauce of pistachios.

PICI WITH WILD BOAR

Typical Tuscan fresh home-made pasta made only with water and fiour served with slow cooking ragout of local wild board.

MALTAGLIATI WITH DUCK

Short, fiat and fresh home-made pasta with duck meat ragout in demi glace of vegetables and zucchini flowers.

TAGLIATELLE WITH SALMON

Fresh Home-made Tagliatelle with wild salmon, Vesuvian yellow tomatoes and Pachino tomatoes.

ANTONIO'S PACCHERI

A dish famous all over Europe created by our Manager.

Paccheri di Gragnano IGP with Mediterranean red tuna, capers from the Aeolian Islands, Taggiasche olives, sweet red onion from Tropea, a hint of Calabrian chilli pepper and pistachio nuts from Bronte.











THE MAIN COURSE

AUBERGINE "PARMIGIANA" OF BORGO

Artichoke PIE with Parmesan DOP fondue, potatoes and field mint.

Typical Italian Mediterranean dish with fried purple aubergines, buffalo mozzarella cheese from Campania, tomatoes sauce, basil and EVO Oil "Borgo il Poggiaccio".

ARTICHOKE FLAN

BREADED VEAL CUTLET

Local breaded veal cutlet cooked in butter.

HAMBURGER OF BORGO Chianina sirloin with home-made sandwich, with rustic potatoes fried in EVO oil, served

with home-made mayonnaise and ketchup.

CUT OF TUSCAN "CHIANINA" MEAT

Grilled Tuscan Chianina steak served with rocket salad, Pachino tomatoes, Grana Padano DOP and Balsamic glaze of Modena. (medium cooking recommended).

"CINTA SENESE" FILLET

"Cinta Senese" pork fillet laced with lardo of Collonata and fennel.

FLORENTINE STEAK

The emblem of Tuscan Gastronomy. Authentic cut of Florentine steak of a young wild Chianina breed, with a maturation of a minimum of 10 days. It is served with baked potatoes and grilled vegetables (Rare cooking is recommended) (1200/1400gr. pieces).

GRILLED SALMON

Grilled Slice of wild salmon with field herbs.

CRUSTED TUNA

Breaded and grilled red tuna of the Mediterranean.









SIDE DISHES

Green salad

Tomato salad

Mixed salad (green salad, tomatoes, julienne carrots)

Baked potatoes (with bread and rosmary)

Grilled vegetables (courgettes, aubergines, tomatoes, peppers)

"Caponatina" of sweet and sour vegetables

"Fagioli all'uccelletto" (Tuscan dry soup of cannellini beans)

SALADS

SPRING SALAD

Songino, Treviso red radicchio, julienne carrots, fennel, tomatoes, corn and Grana Padano $DOP \ fiakes$.

TUNA SALAD

Lettuce, premium tuna in oil, onion, tomatoes, boiled eggs and cucumber.

CAESAR SALAD

Ciliegino tomatoes, lettuce, grilled chicken, corn and baked bread cubes.





PIZZAS

Dough made with stone-ground flour with a 48/72 hour rising time

MARGHERITA

The most classic of Italian pizzas.

San Marzano DOP tomatoes sauce, mozzarella cheese, EVO Oil "Borgo il Poggiaccio" and fresh basil from our garden.

TUSCAN

Pizza with typical Tuscan fiavours.

San Marzano DOP tomatoes sauce, maremmana buffalo mozzarella cheese and Tuscan raw ham.

VEGETARIAN

White pizza with mozzarella cheese, Ciliegino tomatoes, aubergines, courgettes and grilled peppers.

GOURMET WITH FLAVOURS OF THE SEA

San Marzano DOP tomatoes sauce, smoked salmon and citrus zest.