



Appetizers

Soft Egg 20
Low-temperature cooked egg, pea cream, red prawn
Ennese cheese, toasted breadcrumbs and bottarga

Fish Caponata 16
Bitter Cocoa and Pistachio

Tonno Vitellato 20
Tuna, Tuna sauce
Capers, Veal Jus, and Amaranth Chips

Tartare of the Day 21
Amberjack tartare, ginger and carrot cream,
sunchoke cassava and sunchoke chips, basil air

Octopus Carpaccio 18
Octopus Mayonnaise, Avocado Cream
Lemon Gel and Vinegar Caviar

First Courses

Borgo's Risotto 28
Celeriac Cream, Salted Lemon
Shrimp and Scampi Crudité

Spghettone (Big Spaghetti) 21
Garlic, oil, and chili pepper, with red tuna
bottarga and black lemon

Busiate Pasta with Tuna Ragù 18
Fennel and Breadcrumbs

Calamarata Pasta with Shellfish Cream 26
Burrata, Red Prawn Tartare and Lime

Main Courses

Catch of the Day Fillet 26
Seared endive, tomato water, parsley oil

Mixed Fried Seafood 21
Squid, octopus, and prawn,
with wild fennel mayonnaise and soy mayonnaise

Tuna Fillet 24
Figs, Spring Onion and Sweet-and-Sour Capers
Eggplant Cream

Lampedusan-Style Grouper 25
Slow-cooked Grouper with Potato Pavé

Chicken "al Mattone" (Pressed Chicken) 20
Grilled polenta, carrot cream, cauliflower cream
and demi-glacé.



Cover charge: €4
See back of menu for allergens

