

Table D'Hote Menu

Dinner Sunday - Thursday 5pm - late

Lunch Friday - Sunday 12pm - 2pm

Dinner Friday 5pm - 8pm

Zuppa Del Giorno

Soup of the Day

Crostino Tricolore (V)

Crusty bread topped with green pesto, sun-blushed tomatoes, baby buffalo mozzarella and fresh chilli

Calamari Fritti

Calamari rings in a crunchy coating served with Borsalino's cream, mayonnaise and chilli sauce and a wedge of lemon

Involtino Caprino

Oven baked Italian Goats cheese wrapped with spicy Spianata salami served with red wine reduction

Insalata Di Salmone

John Ross Smoked salmon on a fresh crispy salad with capers, red onion and dressed with noisette vinaigrette

Lasagna al Forno

Franco's homemade lasagne with a rich Bolognese sauce

Spaghetti alla Carbonara

Spaghetti tossed in the traditional pancetta, parmesan and egg yolk sauce with a touch of cream. Vegetarian option with mushrooms (v)

Polpette

Steak mince and pancetta meatballs flavoured with sun-dried tomato, basil & parmesan served over Gragnano IGP spaghetti with a spicy, seedless tomato napoletana sauce

Tagliatelle alla Boscaiola

Gragnano IGP tagliatelle pasta with mushrooms, Italian sausage and a cream sauce

Margherita Pizza (V)

Fior Di Latte mozzarella cheese & tomato (Additional toppings £1.50 each)

Tiramisu

Savoardi biscuits soaked in coffee layered with a whipped mixture of egg yolks and mascarpone cheese

Gelato Coppa Mista

Mixed Italian ice creams, chocolate, strawberry & vanilla

3 courses £19.00

Please note dishes may contain traces of nuts
Food Allergies & Intolerances - Please speak to our staff about the ingredients in your meal when making your order

Antipasti

Zuppa Del Giorno £5.00

Soup of the Day

Bruschetta £7.50

Home made Italian crusty bread topped with vine cherry tomatoes, baby cherry Campania D.O.P buffalo mozzarella, roast red peppers and an olive paste with crisp seasonal leaves
(Vegetarian option without buffalo mozzarella)

Pate D'Anatra £8.50

Duck, liver & brandy pate served with toasted Italian bread, Devenick Dairy oatcakes and an orange glaze

Calamari Fritti £8.50

Calamari rings in a crunchy coating served with Borsalino's cream, mayonnaise and chilli sauce and a wedge of lemon

Carpaccio Di Parma e Frutta £9.00

Slices of Parma ham with seasonal fruit platter and balsamic glaze

Affettato Misto £10.00 or £16.00 for two

Cured meats from northern Italy served with home made focaccia bread, sun-blushed tomatoes and baby cherry Campania D.O.P buffalo mozzarella

Mozzarella Caprese Salad £8.00

Campania D.O.P buffalo mozzarella, vine tomatoes and basil with a balsamic glaze

Risotto & Pasta

Risotto ai Funghi Porcini (GF) £14.00

Italian arborio rice risotto with porcini mushrooms, wild mushrooms, parmesan and a touch of cream
(Vegetarian option without parmesan, Vegan without cream)

Risotto Gamberoni (GF) £15.00

Italian arborio rice risotto with King Prawns, Italian sausage, garlic, chilli & an authentic Italian seedless tomato Napoletana sauce finished with rocket

Linguine alla Marinara £15.50

Gragnano IGP linguine pasta with king prawns, squid, John Ross smoked salmon, garlic, white wine and cherry tomatoes

Spaghetti alla Carbonara £12.00

Gragnano IGP spaghetti tossed in the traditional pancetta, parmesan, egg yolk sauce with a touch of cream
Vegetarian option with wild mushrooms (V)

Penne Arrabiata (Vegan) £9.50

Gragnano IGP penne pasta in spicy chilli, garlic and an authentic Italian seedless tomato Napoletana sauce

Tagliatelle Alfredo (V) £11.00

Gragnano IGP tagliatelle pasta with wild mushrooms, cream, tomatoes & brandy

Lasagna al Forno £11.50

Franco's homemade lasagna with a rich Bolognese sauce

Polpette £14.00

Steak mince & pancetta meatballs flavoured with sun-dried tomato, basil, chilli & parmesan served over Gragnano IGP spaghetti with a spicy, seedless tomato Napoletana sauce

* Please let us know if you would like our gluten free penne pasta *

Pizza

Margherita (V) £10.50

Fior Di Latte mozzarella cheese & tomato with fresh basil

Pizza Siciliana £11.50

Fior Di Latte mozzarella cheese, tomato, anchovies, olives, capers & garlic

Vegetariana (V) £11.50

Fior Di Latte mozzarella cheese, tomato & a selection of mixed vegetables

Hawaiana £12.00

Fior Di Latte mozzarella cheese, tomato, ham & pineapple

Super Diavola £13.00

Fior Di Latte mozzarella cheese, tomato, hot spicy spinata salami & 'Nduja salami

Pizza Salsiccia e Funghi £13.00

Fior Di Latte mozzarella cheese, Italian sausage and porcini mushrooms

Formaggio Di Capra (V) £13.00

Fior Di Latte mozzarella cheese, tomato, caramelized red onion, goat's cheese, fresh spinach and balsamic glaze

Calzone Pizza £13.50

Fior Di Latte mozzarella cheese, tomato, ricotta cheese, salami and ham pizza topped with fresh rocket and folded in half

Marinara £14.00

Fior Di Latte mozzarella cheese, tomato and mixed seafood

Borsalino £14.50

Fior Di Latte mozzarella cheese, tomato, Parma ham, sliced tomato, rocket and parmesan shavings

Pizza Dello Chef £14.50

Fior Di Latte mozzarella cheese, tomato, pepperoni, chicken and Italian sausage

Additional toppings are charged at £1.50 per topping

* Please let us know if you would like our gluten free pizza base *

Secondi

Pollo Valdostana £18.00

Chicken breast in golden breadcrumbs topped with parma ham and fontina cheese, served with saute potatoes and seasonal vegetables

Pollo alla Cacciatora £18.00

Pan seared chicken breast with olives, cherry tomatoes, garlic, red wine, lemon and rosemary with potatoes and seasonal vegetables

Vitello Al Marsala £20.00

Pan fried escalopes of veal cooked in Marsala wine and served with gratin potatoes and seasonal vegetables

Vitello Funghi £20.00

Pan fried escalopes of veal flamed with white wine then finished with wild mushrooms, shallots, cracked pepper and cream. Served with saute potatoes and seasonal vegetables

Rib Eye Steak £24.00

10oz Rib Eye of quality assured Scottish beef with sun blushed tomato, red onion marmalade and rocket salad. Served with a choice of side order.

Fillet Steak £30.00

8oz Fillet of quality assured Scottish beef with sun blushed tomato, red onion marmalade and rocket salad. Served with a choice of side order

Add Diane, Pepper, Red Wine or Blue Cheese sauce for £3.00

Side orders (V)

Tomato Salad £4.50

Tomatoes, red onions, olive oil & balsamic glaze

Insalata Trevisana (N) £4.50

Salad of rocket leaves, radicchio, shaved parmesan, toasted pine nuts & virgin olive oil

Mixed Salad £4.50

Bowl of Olives £4.50

Bowl of Seasonal Vegetables £4.00

Home made Garlic Bread £4.00

Home made Garlic Bread & Cheese £5.00

Home made Pizza Garlic Bread £5.50

French-fries £4.50

Gratin Potatoes £5.00

Saute Potatoes £4.50

Sweet Potato Fries £5.00

* All Prices are inclusive of VAT *