

Borsa Pasta Cucina

ANTIPASTO/ PRIMI

Mix plate of Antipasto	24
Burrata Cheese with crispy gnocco fritto and roasted cherry tomatoes	30
Primi Cotoletta two crumbed pork cutlets	22
Marinated Olives and Ciabatta bread	12
Prosciutto e Salumi slices & Ciabatta bread	28
Pickled Vegetables Ciabatta bread	16
Fried Calamari e Zucchini with aioli	27
Provolone dolce fresh ciabatta bread (6)	16
Trio cheese croquette e mayonnaise (4)	20
Beef Carpaccio, capers, lemon and parmegiano	28
Pork Salsicce Bruschetta (2)	18

Gluten, Dairy free variations available



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MEAT DISHES

Veal Saltimbocca <i>pan fried veal and prosciutto served with rosemary potatoes & salad</i> (gfo)	35
Cotoletta <i>crumbed pork loin with green salad and rosemary potatoes</i>	35

SIDES DISHES

Green salad, olive oil and white balsamic	10
Sicilian Orange salad, red onion, chilli and basil	14
Crisp fried Potatoes, rosemary and garlic	10
Extra Ciabatta Bread	3

SHARE FESTA (minimum 5 guests)

FESTA 2 COURSE SHARE	45pp
<i>Antipasto then Pasta up to 4 different types</i>	
FESTA GRANDE 3 COURSE SHARE	65pp
<i>Antipasto then choose up to 4 different types of Pasta then a third course of two Meats and sides of rosemary potatoes and green salad</i>	

((dfo) denotes dish can be modified to be Dairy Free

FRESH PASTA Handmade daily inhouse

Brodo our inhouse Broth with handmade <i>veal tortellini, chicken meatballs and vegetables</i>	28
Gnocchi in our <i>passata sauce, garlic and basil</i>	32
Tagliatelle con Panna e Funghi (gfo) <i>cream, prosciutto cotto (ham) and mushrooms</i>	32
Fettuccine alla Bolognese (gfo)(dfo) <i>veal and pork tomato ragu</i>	33
Fettuccine Verde (spinach) Puttanesca (gfo)(dfo) <i>olives, capers, anchovies, passata, chilli and garlic</i>	32
Agnolotti con Zucca e Ricotta <i>filled pasta with pumpkin, ricotta pinenuts butter</i>	34
Tagliatelle con Salsicce in bianco (gfo)(dfo) <i>Inhouse pork sausage garlic, chilli & fennel seeds</i>	33
Pappardelle con Maiale alla Toscana (gfo)(dfo) <i>braised pork shoulder and olive ragu</i>	35

PANTHEON



DRY PASTA

Penne alla Parmigiana <i>penne pasta fried eggplant, tomato & parmesan</i>	31
Spaghetti alla Carbonara (gfo)(dfo) <i>guanciale, eggs, pecorino cheese black pepper</i>	33
Spaghetti Vongole (gfo)(dfo) <i>cockles, garlic, chilli, olive oil white wine</i>	38
Linguine Tutto Mare (gfo)(dfo) <i>prawns, crab, mussels, cockles and calamari</i>	42
Rigatoni Osso Buco (gfo) <i>braised veal shank with tomato and rigatoni pasta</i>	35
Rigatoni Vodka Rose (gfo) <i>cream and tomato vodka rose sauce and rigatoni</i>	30

BORSA LUNCH SPECIAL

Lunch guests Tuesday to Thursday can enjoy a glass of house red, white or rose for \$5 soft drink for \$2

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