

BORSA'S LUNCH DEAL

CHOOSE YOUR PASTA

FRESH PASTA

TAGLIATELLE SALSICCE IN BIANCO	33
BOLOGNESE VEAL & PORK RAGU	33
PAPPARDELLE WITH PORK SHOULDER RAGU	35

DRY PASTA

LINGUINE WITH SEAFOOD PASTA	42
SPAGHETTI WITH CARBONARA	33

PICK YOUR FREE DRINK!

150ML GLASS – HOUSE RED, WHITE, OR ROSE

OR

SOFT DRINK – COKE, COKE ZERO, SPRITE, FANTA

With a pasta of choices, will receive a 150ml glass of wine or soft drink on the house.

“A place that makes you feel at home”

Tuesday - Thursday only

11:30am-2:30pm

1/25 GRENFELL STREET ADELAIDE

Antipasto / Primi

- Mix Plate of Antipasto* 24
Burrata with Roasted cherry tomatoes and Gnoccho fritto (GFO) 30
Primi Cotoletta (2) Home Marinated 22
Olives (GF) (DF) 12
Prosciutto e salumi (GFO) (DF) 28
Verdure Sotolio (GF) (DF) 15
Ca lamari e Zucchini fritti arugola with aioli 27
Provolone dolce (6) 16
Trio cheese Croquette e Mayonaise (4) 20
Beef Carpaccio, Capers, and Parmegiano 28
Pork Salsicce Bruschetta 1 for 12/ 2 for 19 (GFO) (DFO) 2
All Entree come with house made ciabatta bread and EVOO. Gluten-Free Bread available
Extra
Homemade Ciabatta Bread with Balsamic and EVOO (3) 2

Carne

Veal Scaloppine alla Saltimbocca 35
Veal and Prosciutto pan fried with Rosemary potatoes and green salad (GFO) (DFO)
Cotoletta alla Milanese 35
Crumbed Pork Loin, green salad and Rosemary potatoes

Sides Dishes

Green salad EVOO and white balsamic (GFO) (DFO) (V) 10
Sicilian Orange Salad red onion chilli & basil 14 (GFO) (DFO) (V)
Crisp fried Potatoes Rosemary and Garlic 10 (DFO) (V)

Pasta Di Casa

Homemade pasta

- Tortellini di Vitello e Brodo con Polpetta* 28
Chicken Broth vegetables chicken meatballs with veal tortellini
Gnocchi di Casa con Pomodoro 32
Homemade gnocchi with Passata, Garlic, Basil (GFO) (DFO) (V)
Tagliatelle con Panna, Funghi, Prosciutto Cotto 32
Ham, Mushrooms Cream (GFO) (VEGO)
Fettuccine alla Bolognese 33
Veal, Pork Ragu (GFO) (DFO)
Fettuccine Verde alla Puttanesca 32
Olives, capers, Anchovies, Passata, Chilli & Garlic (GFO)
Agnolotti con Zucca e Ricotta 34
Pumpkin Ricotta Parcels with a Pinenut sage Butter (v)
Tagliatelle con Salsicce in Bianco 33
Homemade Pork Sausage Basil Fennel seed & Chilli (GFO) (DFO)
Lasagna di Casa 36
Pork, Veal, Eggs, Mushrooms Mozzarella and Bechamel
Papardelle con Maiale alla Toscana 35
Braised Pork Shoulder and Black Olives (GFO) (DFO)
(GFO) denotes can be Gluten Free (DFO) can be Dairy Free (VGO) can be Vegetarian, (GF) is for Gluten free (DF) is for dairy free please ask our friendly staff for any alternatives

Dolci

(4) *Mini Ricotta Cannoli* Nut Free 15
(3) *Profiteroles Filled with Tiramisu Cream and Hazelnut Chocolate Bath* 16
Vanilla Panna Cotta, Strawberries hazelnut Praline 15
Affogato with Fresh espresso 10
Affogato with Frangelico, amaretto, Kahlua, Cointreau 17
Please note this is not a friendly gluten free venue as we made our fresh pasta and bread in house daily.

Dry Pasta

If you like Al Dente please choose Dry pasta

- Spaghetti con Vongole* 38
Coffin Bay Cockles, EVOO Garlic chilli (GFO) (DFO)
Penne Alla Parmigiana 31
Fry Eggplants in Pasatta and Parmesan Cheese (v)
Spaghetti Chitara alla Carbornara 33
Guanciale, Eggs, Pecorino & Black Pepper (GFO)
Linguine Tutto Mare 42
Prawns, Crabmeat, Calamari, Mussels, Cockles (GFO) (DFO)
Rigatoni con Polpetta 35
Veal and Pork Meatballs braised in Mutti pelati sugo
Spirale with Vodka Rose Sauce 30
Cream cook with Passata sauce with a touch of vodka

* BORS *

Benvenuto we make our Fresh Pasta and Ciabatta bread daily our dry pasta comes from Abruzzo and Puglia Italy
please note Credit card Surcharge 1 %

Share Festa

Minimum 5 guests
Festa 2 Course Share 45 pp
Antipasto then pasta up to 4 different types
Festa Grande 3 Course Share 66 pp
Antipasto then pasta up to 4 different types come with 2 types of meat and sides
Please ask about our Private Parties Tell us how you like to Party
full share half share both available
Our festas Includes our Mix Antipasto fresh made ciabatta bread & Pastas. Meats course includes side dishes