

Borchelli

RISTORANTE

EST: 2006

ENTREE & SHARED PLATES

- Bruschetta** (V) topped with marinated tomato, basil & Salute extra virgin olive oil **16.9**
- Garlic Bread** (V) 4 slices **9.9**
- Stratchatella Soup** chicken broth w chicken pieces, green vegetables, rice, pasta & whisked egg **14.9**
- Kalamata Olives** (GF,V) cooked in tomato sugo, sage, chilli & garlic **15.9**
- Calamari Salad** (Gf) slow poached in stock w fresh herbs, tomato, citrus, cucumber & harissa **14.9**
- Herbed Crepes** (V) spinach & ricotta, roast pumpkin, spiced seeds & burnt butter sage sauce **16.9**
- Frittata** (GF) Italian style omelette w zucchini flowers & slow roasted pork belly **15.9**
- Chicken Salad** (GF) grilled chicken with seasonal Italian salad & lemon dressing **16.9**
- Antipasto** (can be GF) a plate to share of House Made & Local Produce **29.9**
- Mixed Vegetables** (V) tossed in butter **11.9**
- Deep fried Potatoes** (V) tossed in rosemary, salt & garlic **11.9**
- Rocket Pear & Parmesan Salad** (V,GF) with balsamic dressing **11.9**
- Green Salad** (V,GF) with lemon dressing **11.9**

MAIN

- Salmon** oven roasted on mash, w greens & potato string & lobster bisque sauce **29.9**
- Chicken Maryland** crumbed in lemon, parmesan & herbs, cooked golden brown w an Italian style coleslaw **28.9**
- Roasted Pork Fillet** (GF) stuffed w pesto, wrapped in prosciutto w grilled vegetables, pesto oil & jus **29.9**
- Saltimbocca** (can be GF) pan fried baby veal with sage & prosciutto in a white wine butter sauce, vegetables & potato croquette **29.9**
- Pollo Parmigiana** crumbed chicken breast w vegetables & potato croquette **27.9**

DESSERT

- Lemon Tart** with shortbread ice cream & chilli sugar **12.9**
- Tiramisù** traditional Italian coffee & liqueur dessert **12.9**
- Italian Trifle** lemon curd, cream, berries, ginger biscuit and chocolate **12.9**
- Coffee Pannacotta** (GF) w cream anglaise **12.9**

FULLY LICENCED & BYO (WINE ONLY) Prices Subject to Change
10% Surcharge on Public Holidays

RISOTTO

- Risotto con Pollo** (GF) chicken breast, mushrooms, spring onion & fresh herbs **20.9 25.9**
Risotto al Pesce (GF) mixed seafood, spring onion, garlic & fish stock **21.9 26.9**
Risotto alla Verdura (V,GF) seasonal fresh vegetables & basil in a vegetable stock **19.9 24.9**
Risotto Gamberi (GF) pan fried tiger prawn tails, peas, spring onion, stock & fresh lemon zest **21.9 26.9**

PASTA

- Spaghetti Mollica** olive oil, fish pieces, garlic, chilli, parmesan & anchovies **20.9 25.9**
Spaghetti Bolognese rich meat sauce **17.9 22.9**
Spaghetti Marinara fresh seafood, garlic & napoli **21.9 26.9**
Spaghetti Alio e Olio (V) a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil **18.9 23.9**
Spaghetti Napoli (V) napoli sauce finished with butter parmesan & fresh basil **17.9 22.9**
Fettuccine Carbonara bacon, spring onion, cracked pepper & creamy sauce **19.9 24.9**
Fettuccine al Pollo e Funghi chicken cream & mushrooms **20.9 25.9**
Fettuccine Valentino chicken, avocado, spring onion, cracked pepper, napoli & a touch of cream **20.9 25.9**
Fettuccine Salmone smoked salmon, chives, green peppercorns, cherry tomatoes & cream **20.9 25.9**
Penne Contessa pan fried chicken with snow peas, cherry tomato & cracked pepper in a light white wine cream sauce **20.9 25.9**
Penne Amatriciana bacon, garlic, chilli, spring onion & napoli **19.9 24.9**
Penne Puttanesca olives, capers, anchovies, chilli, spring onion & napoli **20.9 25.9**
Penne Calabrese salami, bacon, spring onions, olives, chilli & napoli **20.9 25.9**
Penne alla Verdura (V) pan fried vegetables, napoli & parmesan **19.9 24.9**
Gnocchi Quattro Formaggi (V) house made gnocchi, four cheeses & cream **20.9 25.9**

Gluten Free Pasta extra **\$4.00**

Pasta Misto

A Platter of any 3 Pastas or Risottos to share for 2 people **47.9**



**WE ARE VERY PROUD TO HAVE WON THE AGFG READERS CHOICE AWARD
FOR 2016 AND 2018
IN BENDIGO BALLARAT & THE GOLDFIELDS”**