



# Borchelli

## RISTORANTE

EST: 2006

### ENTREES SHARED PLATES SIDES

- Fresh Bread & Oil** with Salute extra virgin olive oil & balsamic (per slice) **2.5**
- Bruschetta** (V) garlic bread topped with marinated tomato, rocket, parmesan & Salute extra virgin olive oil **17.9**
- Garlic Bread** 6 slices **10.9**
- Minestrone Soup** (V, can be GF) classic vegetable soup with toast **14.9**
- Antipasto** (can be GF) a plate to share of House Made & Local Produce with toast **29.9**
- Kalamata Olives** (V, can be GF,) cooked in tomato sugo, sage, chilli & garlic, with toast **15.9**
- Herbed Crepes** (V) a spinach & ricotta filled crepe, with pumpkin, spiced seeds & burnt butter sage sauce **18.9**
- Beef Carpaccio** (GF) smoked eye fillet cooked medium rare with horseradish mayo, green peppercorns & baby capers **18.9**
- Mixed Vegetables** (V,GF) seasonal fresh vegetables tossed in butter **11.9**
- Deep fried Potatoes** (V) tossed in rosemary, salt & garlic **11.9**
- Rocket Pear & Parmesan Salad** (V,GF) a side salad with balsamic dressing **11.9**
- Green Salad** (V,GF) a side salad of radicchio, butter lettuce, tomato & croutons with a sherry vinaigrette **11.9**

### MAIN

- Fish of the Day** (GF) fresh fish pan fried with roast vegetables, olive oil tuile & lemon sauce **30.9**
- Pork Belly** (GF) slow poached pork belly, stuffed with semi dried tomato on potato mash with apple walnut grape salad **31.9**
- Chicken Maryland** (GF) stuffed with a pistachio chicken mousse, vegetable medley & chicken crackle **29.9**
- Saltimbocca** (GF) pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash **30.9**
- Pollo Parmigiana** crumbed chicken breast with vegetables & potato mash **29.9**
- Confit Duck Leg** (GF) on braised red cabbage with a radicchio & butter lettuce salad **31.9**

## RISOTTO

**Risotto con Pollo** (GF) chicken breast, mushrooms, spring onion & fresh herbs **21.9 26.9**

**Risotto al Pesce** (GF) mixed seafood, spring onion, garlic & fish stock **22.9 27.9**

**Risotto alla Verdura** (V,GF) seasonal fresh vegetables & basil in a vegetable stock **20.9 25.9**

## PASTA

**Spaghetti Mollica** fish pieces, olive oil, garlic, chilli, parmesan & anchovies **21.9 26.9**

**Spaghetti Bolognese** rich meat sauce **19.9 24.9**

**Spaghetti Marinara** fresh seafood, garlic & napoli **22.9 27.9**

**Spaghetti Alio e Olio** (V) a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil **19.9 24.9**

**Spaghetti Napoli** (V) napoli sauce finished with butter parmesan & fresh basil **18.9 23.9**

**Fettuccine Carbonara** bacon, spring onion, cracked pepper & creamy sauce **21.9 26.9**

**Fettuccine al Pollo e Funghi** chicken cream & mushrooms **21.9 26.9**

**Fettuccine Valentino** chicken, avocado, spring onion, cracked pepper, napoli & a touch of cream **21.9 26.9**

**Fettuccine Salmone** smoked salmon, green peppercorns & cherry tomatoes in a cream base **21.9 26.9**

**Penne Contessa** pan fried chicken with snow peas, cherry tomato & cracked pepper in a light white wine cream sauce **21.9 26.9**

**Penne Amatriciana** bacon, garlic, chilli, spring onion & napoli **20.9 25.9**

**Penne Puttanesca** olives, capers, anchovies, chilli, spring onion & napoli **21.9 26.9**

**Penne Calabrese** salami, bacon, spring onions, olives, chilli & napoli **21.9 26.9**

**Penne alla Verdura** (V) pan fried vegetables, napoli & parmesan **20.9 25.9**

**Gnocchi Quattro Formaggi** (V) house made gnocchi, four cheeses & cream **22.9 27.9**

## Pasta Misto

A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people **49.5**

**Gluten Free Pasta** extra **\$4.00** per serve

**Children's Pasta or Risotto** your choice of all above (under 12 years) **10.9**

## DESSERT

**Lemon Tart** shortbread ice cream, lemon curd, topped with tuile & lemon balm **13.9**

**Tiramisù** traditional Italian coffee & liqueur dessert **13.9**

**Chocolate Jaffa Mousse** (GF) topped with honey comb & berries **13.9**

**Poached pear** with olive oil cake, black olive crumble, crème fraiche & olive oil tuile **13.9**

**Italian Baby Donuts** with a Nutella sauce **13.9**

**Children's Vanilla Ice cream** chocolate topping and sprinkles if desired **6.9**

**12% SURCHARGE ON PUBLIC HOLIDAYS \* PRICES AND MENU SUBJECT TO CHANGE**