



Borchelli

RISTORANTE

ENTREES, SHARED PLATES & SIDES

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| Fresh Bread & Oil (VG, GFO) \$2.5 per slice with Salute extra virgin olive oil & balsamic | Kalamata Olives (V, GFO, VGO) \$18.9 in tomato sugo, sage, parmesan, chilli & garlic, with toast. |
| Bruschetta (V, GFO, VGO) \$19.9 garlic bread topped with marinated tomato, rocket, parmesan & salmoriglio dressing. | Herbed Crêpes (V) \$19.9 a spinach & ricotta filled crêpe, with pumpkin, spiced seeds & burnt butter sage sauce. |
| Garlic Bread (V, GFO, VGO) \$12.9 6 slices | Minestrone Soup (V, GFO, VGO) \$17.9 tomato, vegetable medley soup with toast. |
| Tasmanian Mussels \$19.9 in a Napoli white wine sauce | Rocket Pear & Parmesan |
| Mixed Vegetables (V, GFO, VGO) \$16.9 seasonal fresh vegetables tossed in butter. | Salad (V, GF, VGO) \$15.9 a side salad with balsamic dressing. |
| Deep fried Potatoes (V) \$15.9 tossed in rosemary, salt & garlic. | Green Salad (V, GF, VGO) \$15.9 a side salad of radicchio, butter lettuce, cucumber, onion & tomatoes with a sherry vinaigrette. |

MAINS

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| Fish of the Day (GFO) \$33.9 fresh fish pan fried with roast vegetables, olive oil tuile & lemon butter sauce. | |
| Roast Chicken (GFO) \$32.9 Prosciutto wrapped, brined chicken breast & capsicum stuffed leg, roast onion, broccoli puree & a caper sauce. | |
| Pork Cotoletta (GF) \$32.9 Crumbed pork cutlet & Italian coleslaw | |
| Saltimbocca (GFO) \$35.9 pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash. | |
| Pollo Parmigiana \$30.9 crumbed chicken breast with vegetables & potato mash. | |

DESSERTS

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| Lemon Tart (V) \$14.9 shortbread ice cream, lemon curd, topped with tuile & lemon balm. | Chocolate Jaffa Mousse (GF) \$14.9 topped with honeycomb & berries. |
| Tiramisù (V) \$14.9 traditional Italian coffee & liqueur dessert. | Trio of Gelato \$14.9 Lemon, Orange, Berry |
| Children's Vanilla Ice cream (V) chocolate or strawberry topping and sprinkles \$8.9 | |

Dietary requirements carefully catered for - please ask our staff.

V - VEGETARIAN GF - GLUTEN FREE VG - VEGAN O - OPTION AVAILABLE
15% SURCHARGE ON PUBLIC HOLIDAYS * PRICES AND MENU SUBJECT TO CHANGE

All served with fresh house shaved Grana Padano!

RISOTTOS

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| Risotto con Pollo (GF) | \$24.9 | \$29.9 |
| chicken breast, mushrooms, garlic, spring onion & fresh herbs. | | |
| Risotto al Pesce (GF) | \$25.9 | \$30.9 |
| mixed seafood, spring onion, garlic & fish stock. | | |
| Risotto alla Verdura (V, GF, VGO) | \$23.9 | \$28.9 |
| seasonal fresh vegetables, garlic & basil in a vegetable stock. | | |

PASTAS

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| Spaghetti Mollica | \$24.9 | \$29.9 | Penne Contessa | \$24.9 | \$29.9 |
| fish pieces, olive oil, garlic, chilli, breadcrumbs, stock, parmesan, parsley & anchovies. | | | chicken, snow peas, cherry tomato, garlic, spring onion & cracked pepper in a light white wine cream sauce. | | |
| Spaghetti Bolognese | \$22.9 | \$27.9 | Penne Amatriciana | \$24.9 | \$29.9 |
| rich meat sauce. | | | bacon, garlic, chilli, spring onion & napoli. | | |
| Spaghetti Marinara | \$25.9 | \$30.9 | Penne Puttanesca | \$24.9 | \$29.9 |
| fresh seafood, garlic, spring onion & napoli. | | | olives, capers, anchovies, chilli, garlic, spring onion & napoli. | | |
| Spaghetti | | | Penne Calabrese | \$24.9 | \$29.9 |
| Alio e Olio (V, VGO) | \$22.9 | \$27.9 | salami, bacon, spring onions, olives, chilli, garlic & napoli. | | |
| a traditional sauce of garlic, chilli, parsley & Salute extra virgin olive oil. | | | Penne alla Verdura (V, VGO) | \$23.9 | \$28.9 |
| Spaghetti Napoli (V, VGO) | \$22.9 | \$27.9 | pan fried vegetables, napoli, garlic, spring onion & parmesan. | | |
| napoli sauce finished with butter, parmesan & fresh basil. | | | Gnocchi Quattro | | |
| Fettuccine Carbonara | \$24.9 | \$29.9 | Formaggi (V) | \$25.9 | \$30.9 |
| bacon, spring onion, cracked pepper & creamy sauce. | | | house made gnocchi, four cheeses (Parmesan, Gorgonzola, Meredith & Cheddar), parsley & cream. | | |
| Fettuccine al Pollo e Funghi | \$24.9 | \$29.9 | Lasagne | | \$28.9 |
| chicken, mushrooms, parsley in a creamy white wine sauce. | | | Classis beef lasagne | | |
| Fettuccine Valentino | \$24.9 | \$29.9 | Pasta Misto | | \$56 |
| chicken, avocado, spring onion, cracked pepper, napoli, garlic & a touch of cream. | | | A Platter of any 3 Pastas &/or Risottos of your choice, to share for 2 people. | | |
| Fettuccine Salmone | \$24.9 | \$29.9 | Gluten Free Pasta | | extra \$5 |
| smoked salmon, green peppercorns, garlic, spring onion & cherry tomatoes in a cream base. | | | per serve | | |

Add: Chicken \$4 - Seafood \$6 - Vegetables \$3

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