



Borchelli

RISTORANTE

ENTREES, SHARED PLATES & SIDES

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) \$13.9 6 slices	Deep fried Potatoes (V) \$15.9 tossed in rosemary, salt & garlic.
Roast Zucchini (V) \$19.9 on whipped goats' cheese and yogurt with a lemon, chilli, herb bread crumble	Rocket Pear & Parmesan
Mixed Vegetables (V, GFO, VGO) \$16.9 seasonal fresh vegetables tossed in butter.	Salad (V, GF, VGO) \$16.9 a side salad with balsamic dressing.
Baby Squid (GFO) \$19.9 stuffed with chicken mince risotto, red capsicum puree & squid ink tuille	Green Salad (V, GF, VGO) \$16.9 a side salad of radicchio, butter lettuce, cucumber, onion & tomatoes with a sherry vinaigrette.

MAINS

Pan Fried Fish (GFO) \$34.9 on a medley of field mushrooms, broccoli, cured bacon & caramelized onion sauce	
Chicken Breast (GF) \$34.9 with autumn herbs, lemon zest, roasted carrots & spiced sweet potato puree	
Pork Belly (GF) \$33.9 Rolled & poached with a semi dried tomato rice stuffing, potato mash & apple grape salad	
Saltimbocca (GFO) \$36.9 pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash.	
Pollo Parmigiana \$31.9 crumbed chicken breast with vegetables & potato mash.	

DESSERTS

Lemon Tart (V) \$15.9 shortbread ice cream, lemon curd, topped with tuile & lemon balm.	Jaffa Cake (GF) \$15.9 warm orange and almond meal cake served with a chocolate sauce
Tiramisù (V) \$15.9 traditional Italian coffee & liqueur dessert.	Baby Donuts \$15.9 with Nutella sauce
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

Risotto con Pollo (GF)	\$25.9	\$29.9
chicken breast, mushrooms, garlic, spring onion & fresh herbs.		
Risotto al Pesce (GF)	\$27.9	\$31.9
mixed seafood, spring onion, garlic & fish stock.		
Risotto alla Verdura (V, GF, VGO)	\$25.9	\$29.9
seasonal fresh vegetables, garlic & basil in a vegetable stock.		

PASTAS

Linguine Mollica	\$26.9	\$30.9	Penne Contessa	\$25.9	\$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	\$24.9	\$28.9	Rigatoni Amatriciana	\$25.9	\$29.9
rich meat sauce.			bacon, garlic, chilli, spring onion & napoli.		
Linguine Marinara	\$27.9	\$31.9	Penne Puttanesca	\$25.9	\$29.9
fresh seafood, garlic, spring onion & napoli.			olives, capers, anchovies, chilli, garlic, spring onion & napoli.		
Spaghetti			Rigatoni Calabrese	\$25.9	\$29.9
Alio e Olio (V, VGO)	\$24.9	\$28.9	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)	\$25.9	\$29.9
Spaghetti Napoli (V, VGO)	\$24.9	\$28.9	pan fried vegetables, napoli, garlic, spring onion & parmesan.		
napoli sauce finished with butter, parmesan & fresh basil.			Gnocchi Quattro		
Fettuccine Carbonara	\$25.9	\$29.9	Formaggi (V)	\$27.9	\$31.9
bacon, spring onion, cracked pepper & creamy sauce.			house made gnocchi, four cheeses (Parmesan, Gorgonzola, Meredith & Cheddar), parsley & cream.		
Fettuccine al Pollo e Funghi	\$25.9	\$29.9	Lasagne		\$29.9
chicken, mushrooms, parsley in a creamy white wine sauce.			Classis beef lasagne		
Fettuccine Valentino	\$25.9	\$29.9	Pasta Misto		\$58
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	\$26.9	\$30.9	Gluten Free Pasta		extra \$5
smoked salmon, green peppercorns, garlic, spring onion & cherry tomatoes in a cream base.			per serve		
Rigatoni Pesto (V, GFO)	\$24.9	\$28.9			

Add: Chicken \$5 - Seafood \$6 - Vegetables \$4

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