



# Borchelli

EST: 2006

RISTORANTE

## ENTREES, SHARED PLATES & SIDES

<b>Focaccia &amp; Oil</b> (V,VG) per slice <b>\$2.5</b> with Salute extra virgin olive oil & balsamic.	<b>Kalamata Olives</b> (V, GFFO +\$4, VGO) <b>\$18.9</b> in tomato sugo, sage, parmesan, chilli & garlic, with toast.
<b>Bruschetta</b> (V, GFFO +\$4, VGO) <b>\$19.9</b> garlic bread topped with marinated tomato, rocket, parmesan & salmoriglio dressing.	<b>Herbed Crêpes</b> (V) <b>\$19.9</b> a spinach & ricotta filled crêpe, with pumpkin, spiced seeds & burnt butter sage sauce.
<b>Garlic Bread</b> (V, GFFO +\$4, VGO) 6 slices <b>\$13.9</b>	<b>Deep fried Potatoes</b> (V) <b>\$16.9</b> tossed in rosemary, salt & garlic.
<b>Mushroom Arancini</b> (V) <b>\$19.9</b> on cauliflower puree & parmesan tuile	<b>Rocket Pear &amp; Parmesan Salad</b> <b>\$16.9</b> (V,GFF,VGO) a side salad with balsamic
<b>Mixed Vegetables</b> (V, GFF, VGO) <b>\$16.9</b> seasonal fresh vegetables tossed in butter.	<b>Green Salad</b> (V, GFF, VGO) <b>\$16.9</b> a side salad of radicchio, butter lettuce, cucumber, onion & tomatoes with a sherry vinaigrette.
<b>Calves Liver alla Veneziana style</b> <b>\$18.9</b> (GFF) Bacon, caramelized onion, white wine, & napoli with rocket & parmesan	
<b>Minestrone Soup</b> (V) <b>\$16.9</b>	

## MAINS

<b>Fish of The Day</b> (GFF) <b>\$35.9</b> pan fried fish on peas, pancetta, diced potato, roast baby onions & caramelized onion sauce	
<b>Roast Chicken</b> (GFF) <b>\$34.9</b> roast chicken breast & leg stuffed with mushroom duxelle, baby carrots, saute cannellini beans In garlic chilli & lemon zest	
<b>Osso Buco Milanese</b> (GFF) <b>\$35.9</b> slow cooked in red wine on saffron rice, salsa verde, jus	
<b>Saltimbocca</b> (GFF) <b>\$36.9</b> pan fried baby veal with prosciutto & sage in a white wine butter sauce, vegetables & potato mash.	
<b>Pollo Parmigiana</b> crumbed chicken breast with vegetables & potato mash. <b>\$32.9</b>	

## DESSERTS

<b>Lemon Tart</b> <b>\$15.9</b> shortbread ice cream & tuile.	<b>Vanilla Panacotta</b> <b>\$15.9</b> with grilled winter fruits, rhubarb jelly
<b>Tiramisù</b> <b>\$15.9</b> traditional Italian coffee & liqueur dessert.	<b>Banana Pudding</b> <b>\$15.9</b> with Galiano syrup, dark chocolate ice-cream, caramelized banana (contains alcohol)
<b>Chocolate &amp; Jaffa Mousse</b> <b>\$15.9</b> with honeycomb & berries.	<b>Childrens Vanilla Ice cream</b> <b>\$8.9</b> chocolate or strawberry topping & sprinkles

**BYO CAKE CHARGE \$15**

**V - VEGETARIAN GFF - GLUTEN FREE FRIENDLY VG - VEGAN O - OPTION**

**10% SURCHARGE ON WEEKENDS \* 15% SURCHARGE ON PUBLIC HOLIDAYS**

## RISOTTOS

**Risotto Nero** (GFF) **\$27.9 \$31.9**  
seafood risotto finished with squid ink

**Risotto con Pollo** (GFF) **\$25.9 \$29.9**  
chicken breast, mushroom, garlic, spring onion & herbs.

**Risotto al Pesce** (GFF) **\$27.9 \$31.9**  
mixed seafood, spring onion, garlic & fish stock

**Risotto alla Verdura** (V,GFF) **\$25.9 \$29.9**  
seasonal vegetables, garlic, veg stock

## PASTAS

**Linguine Mollica** **\$26.9 \$30.9**  
fish pieces, olive oil, garlic, chilli, breadcrumbs, stock, parmesan, parsley & anchovies.

**Spaghetti Bolognese** **\$24.9 \$28.9**  
rich meat sauce.

**Linguine Marinara** **\$27.9 \$31.9**  
fresh seafood, garlic, spring onion & napoli.

### **Spaghetti**

**Aglio e Olio** (V, VGO) **\$24.9 \$28.9**  
a sauce of garlic, chilli, parsley & Salute extra virgin olive oil.

**Spaghetti Napoli** (V, VGO) **\$24.9 \$28.9**  
napoli sauce finished with parmesan & fresh basil.

**Fettuccine Carbonara** **\$25.9 \$29.9**  
bacon, onion, cracked pepper & cheese sauce.

### **Fettuccine al Pollo e**

**Funghi** **\$25.9 \$29.9**  
chicken, mushrooms, parsley in a creamy white wine sauce.

**Fettuccine Valentino** **\$25.9 \$29.9**  
chicken, avocado, tomato, spring onion, cracked pepper, napoli, garlic & a touch of cream.

**Fettuccine Salmone** **\$26.9 \$30.9**  
smoked salmon, green peppercorns, garlic, spring onion & cherry tomatoes in a cream base.

**Linguine Salsiccia** **\$25.9 \$29.9**  
Pork & fennel sausage ragu with sage

**Rigatoni Amatriciana** **\$25.9 \$29.9**  
bacon, garlic, chilli, spring onion & napoli.

**Penne Puttanesca** **\$25.9 \$29.9**  
olives, capers, anchovies, chilli, garlic, spring onion & napoli.

**Rigatoni Calabrese** **\$25.9 \$29.9**  
salami, bacon, onion, olives, chilli, garlic & napoli.

**Penne alla Verdura** (V, VGO) **\$25.9 \$29.9**  
pan fried vegetables, napoli, garlic, spring onion & parmesan.

### **Gnocchi Quattro**

**Formaggi** (V) **\$27.9 \$31.9**  
house made gnocchi, four cheeses (Parmesan, Gorgonzola, Meredith & Cheddar), parsley & cream.

**Penne Contessa** **\$25.9 \$29.9**  
chicken, snow peas, cherry tomato, garlic, onion & cracked pepper in a light white wine cream sauce.

**Lasagne** (+\$4 on misto) **\$29.9**  
Classic beef lasagne.

**Pasta Mista** **\$58**

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

**Gluten Free Pasta** extra **\$5**  
per serve

**ADD - CHICKEN \$6**

**- SEAFOOD \$7**

**- VEGETABLES \$5**

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