

SMART LUNCH



B O R G I A
M I L A N O

FIRST COURSE

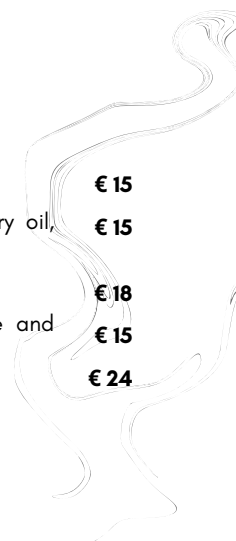
Tagliolini with white guinea fowl ragu, thyme and lemon	€ 12
Asparagus risotto, smoked ricotta cheese and dried ham crumble	€ 12
Homemade gnocchi with broad bean cream, pecorino and crispy bacon	€ 12
Pasta "Cavatelli" with tomato, beans and mussels	€ 14
Vegetarian lasagna with black cabbage, broccoli, robiola and pecorino	€ 12
Pumpkin cream soup with gorgonzola and balsamic vinegar reduction	€ 12

MAIN COURSE

Curried chicken pieces with basmati rice and chia seeds	€ 15
Carpaccio of smoked Chianina "Marco d'Oggiono selection" with rosemary oil, rocket and 40-month-old Parmesan	€ 15
Salmon fillet glazed with citrus fruits, fennels and orange sauce	€ 18
Leek flan, Jerusalem artichoke cream, thyme potatoes, stracchino cheese and crispy leek julienne	€ 15
Veal ossobuco in gremolada and Milanese risotto	€ 24

SALADS

Caesar - Chicken breast chunks, parmesan shavings, lettuce, soy mayonnaise and bread croutons	€ 10
Mare - Grilled mackerel, anchovies, green beans, Taggiasca olives, bread crumble and avocado & lime sauce	€ 10



CLUB SANDWICH AND BURGER

- Classic club** - Club bread, chicken breast, bacon, coppery tomato, hard-boiled egg, salad, mayonnaise with a side of baked potatoes € 10
- Veggy club** - Club bread, grilled zucchini, avocado and lime sauce, egg, feta, arugula and mustard with a side of baked potatoes € 10
- Borgia burger** - burger bun with sesame, beef burger, edamer cheese, coppery tomato, lettuce and cheddar sauce with side of baked potato € 12

SIDE DISHES

- Baked potatoes €5
- Chicory, garlic, oil and chili €5
- Fennel, orange and olive salad €5
- Batter fried artichokes €5

DESSERT

- Borgia's tiramisu' €6
- Custard tart with berries €6
- Carrot and almond cake with orange marmalade €5
- "Seasonal" cake €5

ALLERGEN LIST

Dishes may contain one or more of the following allergens, the wait staff is at your disposal for any clarification.

Below is the list where the correspondences are shown, number and allergen.

1. Cereals containing gluten
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soybeans and soybean products
7. Milk and milk products, including lactose
8. Nuts and nuts
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and products made from sesame seeds
12. Sulfur dioxide and sulfites
13. Lupins and products made from lupins
14. Mollusks and products made from mollusks

To ensure the best food safety, some products are culled and stored frozen in a vacuum.

