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FIRST COURSE

Tagliolini with white guinea fowl ragu, thyme and lemon	€ 12
Asparagus risotto with smoked ricotta cheese	€14
Homemade nettle gnocchi with ricotta fondue, peas, dried ham and marigold	€14
flowers Vignarola pasta mezze maniche with romaine lettuce, peas, broad beans, fresh	€ 12
spring onion, artichokes, bacon and pecorino cheese	
Plin ravioli filled with cod and chickpeas, potato cream and smoked ricotta,	€14
basil oil	
Tagliolini with butter, anchovies, chives, bread crumb and wild fennel	€ 12

MAIN COURSE

Carpaccio of smoked Chianina "Marco d'Oggiono selection" with rosemary oil, rocket and 40-month-old Parmesan	€ 15
Grilled chicken breast with yogurt and mint sauce, basmati rice with turmeric, \swarrow carrots, courgettes and its flowers	€ 15
Peas flan with ricotta cheese fondue, asparagus, toasted almonds and marigold flowers	€16
Pork fillet in sweet and sour orange sauce, chili pepper and pommes parisienne	€ 16
Salmon fillet with teriyaki sauce and grilled Belgian endive	€ 18

SALADS

Caesar - Chicken breast chunks, parmesan shavings, lettuce, soy mayonnaise	€ 10
and bread croutons	
Mare - Grilled mackerel, anchovies, green beans, Taggiasca olives, bread	€ 10
crumble and avocado & lime sauce	
Vegetariana - Songino salad, spelled seasoned with broad beans, chives and	€ 10
mint, pecorino cheese and radishes	

CLUB SANDWICH AND BURGER

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

SIDE DISHES

Baked potatoes	€4
Chicory, garlic, oil and chili	€4
Fennel, orange and olive salad	€4
Vignarola	€4

DESSERT

Borgia's tiramisu'	€6
Custard tard with berries	€6
Caramel panna cotta and almond crumble	€6
Strawberry cheescake	€6

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.

Cereals containing gluten
 Crustaceans and crustacean products

 Eggs and egg products
 Fish and fish products
 Feanuts and peanut products
 Soybeans and soybean products

 Soybeans and soybean products
 Milk and milk products, including lactose

 Nuts and nuts
 Celery and celery products
 Mustard and mustard products

 Sesame seeds and products made from sesame seeds

 Sulfur dioxide and sulfites
 Lupins and products made from lupins
 Mollusks and products made from mollusks

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

