

BORSA'S LUNCH DEAL

CHOOSE YOUR PASTA

FRESH PASTA

TAGLIATELLE SALSICCE IN BIANCO	33
BOLOGNESE VEAL & PORK RAGU	33
GNOCCHI POMODORO	32

DRY PASTA

PENNE WITH VODKA ROSE	30
LINGUINE WITH SEAFOOD PASTA	42
SPAGHETTI WITH CARBONARA	33

PICK YOUR FREE DRINK!

150ML GLASS – HOUSE RED, WHITE, OR ROSE

OR

SOFT DRINK – COKE, COKE ZERO, SPRITE, FANTA

With a pasta of choices, will receive a 150ml glass of wine or soft drink on the house.

“A place that makes you feel at home”

Tuesday - Thursday only

11:30am-2:30pm

Please note that there is a 1% surcharge

Flip for full menu>

Antipasto / Primi

Mix Plate of Antipasto (GFO) (DFO)	24
Burrata with Roasted cherry tomatoes and Gnocco fritto (GFO) (VEG)	30
Primi Cotoletta (2)	22
Home Marinated Olives (GF) (DF) (V)	12
Prosciutto e salami (GFO) (DFO)	28
Verdure Sottolio / Pickle vegetable (GF) (DF) (V)	16
Calamari e Zucchini fritti arugula e aioli	27
Provolone dolce (6) (VEG)	16
Trio cheese Croquette e Mayonnaise (4) (VEG)	20
Beef Carpaccio, Capers e Parmigiano (GF)	28
Pork Salsicce Bruschetta	1 for 12/ 2 for 19

All Entree come with house made ciabatta bread and EVOO

Gluten-Free Bread available

Extra

Homemade Ciabatta Bread with Balsamic and EVOO (3) 2

Pasta Di Casa

Homemade Fresh Pasta

Tortellini di Vitello e Brodo con Polpetta	28
Chicken Broth vegetables chicken meatballs with veal Tortellini	
Gnocchi fatti in casa con Pomodoro (GFO) (DFO)	32
Homemade gnocchi with Passata, Garlic, Basil	
Tagliatelle con Panna, Fungi, Prosciutto Cotto (GFO) (VEGO)	32
Ham, Mushrooms Cream	
Fettuccine alla Bolognese (GFO) (DFO)	33
Veal, Pork Ragù	
Fettuccine Verde alla Puttanesca (GFO) (DFO) (VEGO) (VO)	32
Olives, capers, Anchovies, Passata, Chilli & Garlic	
Agnolotti con Zucca e Ricotta	34
Pumpkin Ricotta Parcels with Pinenut sage Butter	
Tagliatelle con Salsicce in Bianco (GFO) (DFO)	33
Homemade Pork Sausage Basil Fennel seed & Chilli	
Lasagna di Casa	36
Pork, Veal, Eggs, Mushrooms Mozzarella and Bechamel	

Papardelle con Maiale alla Toscana (GFO) (DFO) 35

Braised Pork Shoulder and Black Olives

(GFO) denotes can be Gluten Free (DFO) can be Dairy Free (VGO) can be Vegetarian, (VO) Can be Vegan, (GF) is for Gluten free (DF) is for dairy free please ask our (VEG) Vegetarian (V) Vegan friendly staff for any alternatives

Fresh Pasta will melt in your mouth if you prefer Al Dente please choose Dry Pasta

Please note this is not a **Gluten-Free** friendly venue as we made our Fresh Pasta and Bread in the house daily.

Dry Pasta

Spaghetti con Vongole (GFO) (DFO)	38
Coffin Bay Cockles, EVOO Garlic chilli and glaze with white wine	
Penne Alla Parmigiana	31
Fry Eggplants cook in Pasata and Parmesan Cheese	
Spaghetti Chitarra alla Carbornara (GFO) (VEGO)	33
Guanciale, Eggs, Pecorino & Black Pepper	
Linguine Tutto Mare (GFO) (DFO)	42
Prawns, Crabmeat, Calamari, Mussels, Cockles	
Rigatoni con Polpetta	35
Veal and Pork Meatballs braised in Mutti pelati sugo	
Spirale with Vodka Rose Sauce (GFO)	30
Cream cook with Passata sauce with a touch of vodka	

Carne/Meat

Veal Scaloppine Saltimbocca	35
Veal and Prosciutto pan fried with rosemary potatoes and green salad.	
Cotoletta alla Milanese	35

Crumbed Pork Loin, fried rosemary potato and green salad.

* BORSÀ *

Benvenuto we make our Fresh Pasta and Ciabatta bread daily our dry pasta comes from Abruzzo and Puglia Italy **please note Credit card Surcharge 1 %**