

# Borsa Pasta Cucina



## LUNCH MENU

### PASTA DI CASA

SALSICCE WITH TAGLIATELLE \$33  
(GFO) (DFO)

GNOCCHI PORMODORO \$32  
(GFO) (DFO)

BOLOGNESE VEAL & PORK RAGU \$33  
(GFO) (DFO)

### DRY PASTA

CARBORNARA \$33  
(GFO)

LINGUINE TUTTO MARE \$42  
(GFO) (DFO)

ALL LUNCH MENU PASTA COME WITH A GLASS 150ML Choice  
of Pinot Noir or Pinot Grigio or Soft Drinks or Coffee

PLEASE NOTE CREDIT CARD SURCHARGE 1 %

LUNCH MENU ONLY FOR TUESDAY WEDENSDAY AND  
THURSDAY 11:30AM TILL 2:30PM

A la carte menu at the back

## Antipasto / Primi

- Mix Plate of Antipasto* 24  
*Burrata with Roasted cherry tomatoes and Gnoccho fritto* (GFO) 30  
*Primi Cotoletta (2) Home Marinated* 22  
*Olives* (GF) (DF) 12  
*Prosciutto e salumi* (GFO) (DF) 28  
*Verdure Sotolio* (GF) (DF) 15  
*Ca lamari e Zucchini fritti arugola with aioli* 27  
*Provolone dolce* (6) 16  
*Trio cheese Croquette e Mayonaise* (4) 20  
*Beef Carpaccio, Capers, and Parmegiano* 28  
*Pork Salsicce Bruschetta* 1 for 12/ 2 for 19 (GFO) (DFO) 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
- Carne**  
*Veal Scaloppine alla Saltimbocca* 35  
Veal and Prosciutto pan fried with Rosemary potatoes and green salad (GFO) (DFO)  
*Cotoletta alla Milanese* 35  
Crumbed Pork Loin, green salad and Rosemary potatoes
- Sides Dishes**  
Green salad EVOO and white balsamic (GFO) (DFO) (V) 10  
Sicilian Orange Salad red onion chilli & basil 14 (GFO) (DFO) (V)  
Crisp fried Potatoes Rosemary and Garlic 10 (DFO) (V)

## Pasta Di Casa

Homemade pasta

- Tortellini di Vitello e Brodo con Polpetta* 28  
Chicken Broth vegetables chicken meatballs with veal tortellini  
*Gnocchi di Casa con Pomodoro* 32  
Homemade gnocchi with Passata, Garlic, Basil (GFO) (DFO) (V)  
*Tagliatelle con Panna, Funghi, Prosciutto Cotto* 32  
Ham, Mushrooms Cream (GFO) (VEGO)  
*Fettuccine alla Bolognese* 33  
Veal, Pork Ragù (GFO) (DFO)  
*Fettuccine Verde alla Puttanesca* 32  
Olives, capers, Anchovies, Passata, Chilli & Garlic (GFO)  
*Agnolotti con Zucca e Ricotta* 34  
Pumpkin Ricotta Parcels with a Pinenut sage Butter (v)  
*Tagliatelle con Salsicce in Bianco* 33  
Homemade Pork Sausage Basil Fennel seed & Chilli (GFO) (DFO)  
*Lasagna di Casa* 36  
Pork, Veal, Eggs, Mushrooms Mozzarella and Bechamel  
*Papardelle con Maiale alla Toscana* 35  
Braised Pork Shoulder and Black Olives (GFO) (DFO)  
(GFO) denotes can be Gluten Free (DFO) can be Dairy Free (VGO) can be Vegetarian, (GF) is for Gluten free (DF) is for dairy free please ask our friendly staff for any alternatives
- Dolci**  
(4) *Mini Ricotta Cannoli* Nut Free 15  
(3) *Profiteroles Filled with Tiramisu Cream and Hazelnut Chocolate Bath* 16  
*Vanilla Panna Cotta, Strawberries hazelnut Praline* 15  
*Affogato with Fresh espresso* 10  
*Affogato with Frangelico, amaretto, Kahlua, Cointreau* 17  
Please note this is not a friendly gluten free venue as we made our fresh pasta and bread in house daily.

## Dry Pasta

If you like Al Dente please choose Dry pasta

- Spaghetti con Vongole* 38  
Coffin Bay Cockles, EVOO Garlic chilli (GFO) (DFO)  
*Penne Alla Parmigiana* 31  
Fry Eggplants in Pasatta and Parmesan Cheese (v)  
*Spaghetti Chitara alla Carbornara* 33  
Guanciale, Eggs, Pecorino & Black Pepper (GFO)  
*Linguine Tutto Mare* 42  
Prawns, Crabmeat, Calamari, Mussels, Cockles (GFO) (DFO)  
*Rigatoni con Polpetta* 35  
Veal and Pork Meatballs braised in Mutti pelati sugo  
*Spirale with Vodka Rose Sauce* 30  
Cream cook with Passata sauce with a touch of vodka
- \* BORSA \***  
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 %
- Share Festa**  
Minimum 5 guests  
Festa 2 Course Share 45 pp  
Antipasto then pasta up to 4 different types  
Festa Grande 3 Course Share 66 pp  
Antipasto then pasta up to 4 different types come with 2 types of meat and sides  
Please ask about our Private Parties Tell us how you like to Party full share half share both available  
Our festas Includes our Mix Antipasto fresh made ciabatta bread & Pastas. Meats course includes side dishes