



# AL BORGHO

L I T T L E N A P O L I

## MENU

[www.Albargo.asia](http://www.Albargo.asia)



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AlBorgoAsia1



#al\_borgo

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## Healthy Antipasti

	<b>Antipasto Al Borgo (2pax or more )</b>	<b>49/59</b>
	Mix cold cuts, burrata 125/250g, with mixed grilled vegetables, rocket and cherry tomatoes.	
	<b>Garlic Bread</b>	<b>4.0</b>
	Toasted Italian bread topped with garlic and oregano.	
	<b>Bruschetta Pomodoro</b>	<b>5.5</b>
	Toasted Italian bread topped with fresh cherry tomatoes, oregano.	
	<b>Insalata Mista</b>	<b>16</b>
	Fresh garden salad tossed with an Italian dressing, lettuce and almond nuts.	
	<b>Grigliata di verdure</b>	<b>15</b>
	Mixed grilled vegetables seasoned with oregano and olive oil.	
	<b>Mediterranean Salad</b>	<b>21</b>
	Roma tomato, cucumber, sliced onion, garlic oil, crouton bread, white vinegar.	
	<b>Caprese Con Mozzarella di Bufala</b>	<b>24</b>
	Bufala Mozzarella cheese bedded in Sliced Tomatoes.	
	<b>Insalata di Pollo</b>	<b>20</b>
	Mix salad sliced with sliced roasted chicken, green olives, buffalo mozzarella, cherry tomatoes and balsamic dressing.	
	<b>Insalata di Portobello</b>	<b>23</b>
	Fresh Portobello mushroom with rocket salad, parmesan cheese, seasoned pork neck and truffle oil.	
	<b>Smoked Salmon Salad</b>	<b>24</b>
	Smoked Salmon, mix salad with French baby beans, bufala and cherry tomatoes.	
	<b>Misto Di Salumi Con Bruschetta</b>	
	<b>Formaggio &amp; Crema Di Tartufo.</b>	<b>26</b>
	Selection of Cold cuts with cheese & truffle Bruschetta.	

## Antipasti (Hot)

	<b>Focaccia Romana</b>	<b>10</b>
	Italian pizza bread topped with herbs.	
	<b>Salsiccia di Maiale</b>	<b>15</b>
	Grilled home-made Kurobuta pork sausage (100g).	
	<b>Scamorza Borghese</b>	<b>21</b>
	Grilled smoked scamorza cheese wrapped with Parma ham.	
	<b>Gamberi Aromatizzati</b>	<b>24</b>
	Pan fried prawns with garlic and cherry tomatoes in bisque sauce.	
	<b>Pepata di Vongole</b>	<b>28</b>
	Sautéed clams with pepper and white wine sauce.	
	<b>Capesante Toscane</b>	<b>27</b>
	Sautéed Scallops with porcini mushrooms and seasoned pork belly.	
	<b>Frittura di Calamari</b>	<b>28</b>
	Fried Squids.	

## Zuppe ( Soups )

	<b>Zuppa di Funghi</b>	<b>10</b>
	Sautéed mushrooms with onion in light cream sauce.	
	<b>Zuppa di Pomodoro</b>	<b>10</b>
	Tomato soup.	
	<b>Zuppa di Zucca</b>	<b>10</b>
	Pumpkin soup.	
	<b>Zuppa di Mare</b>	<b>15</b>
	Seafood soup in rich tomato sauce.	

## PASTA

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|---|---|
|  <b>Spaghetti Aglio Olio e Pepperoncino</b> 18 |  <b>Ravioli ai Funghi</b> 24             |
| Spaghetti with a delightful and simple sauce of olive oil, garlic and chili.  | Homemade ravioli stuffed with porcini mushrooms in delightful parmesan sauce.   |
|  <b>Penne Stalla</b> 28                        |  <b>Spaghetti al Cartoccio</b> 29        |
| Mix cheese, mushrooms, truffle aroma, blue cheese, Fontina, mozzarella.   | Spaghetti with mixed seafood wrapped in paper.  |
| <b>Pappardelle alla Boscaiola</b> 25  | <b>Tagliolini al Nero di Seppia</b> 28  |
| Pappardelle pasta with beef ragout, porcini mushroom in light cream sauce.  | Fresh Tagliolini pasta with mix seafood in squid ink sauce.   |
| <b>Penne alla Amatriciana</b> 24  |  <b>Fettuccine Kobe Beef</b> 29          |
| Penne pasta with a combination of tomato sauce, bacon, onions and parmesan cheese.  | Fettuccine with sliced Kobe beef, porcini mushrooms in light cream sauce.   |
|  <b>Capellini Anduja e Gamberi</b> 32          |  <b>Spaghetti e Polpa di Granchio</b> 28 |
| Angel hair pasta served with prawns, cherry tomatoes in Italian chili sauce.  | Spaghetti with Italian chili crab and brandy.   |
|  <b>Capelli d Angelo</b> 32                  | <b>Tagliatelle Florence</b> 29  |
| Angel hair scallops, Italian chili, truffle aroma.  | Homemade sausage, mix mushrooms and truffle oil.  |
| <b>Fettuccine Bolognese</b> 24  |  <b>Linguine Primavera</b> 24          |
| All time favourite fettuccine with minced beef in tomato sauce.   | Mix vegetables, tomato sauce, light cream.  |
| <b>Lasagna alla Borghese</b> 23   |  <b>Gnocchi alla Sorrentina</b> 20     |
| Homemade lasagne with beef ragout baked with mozzarella and parmesan cheese.  | Homemade potato pasta baked in light tomato sauce and mozzarella cheese.  |
| <b>Spaghetti alla Carbonara</b> 24  |   |
| Spaghetti with bacon, egg yolk and parmesan cheese in light cream sauce.  |   |
| <b>Orecchiette con Formaggi e Salsiccia</b> 24  |  <b>Risotto ai Funghi Porcini</b> 25   |
| Orecchiette pasta with home-made sausages and mixed cheese.   | Italian rice with porcini mushrooms and parmesan cheese in light cream sauce.   |
| <b>Spaghetti alle Vongole</b> 28  | <b>Risotto ai Frutti di Mare</b> 29   |
| Spaghetti with sautéed clams and garlic in white wine sauce.  | A popular Italian rice with mixed seafood in tomato sauce.  |
| <b>Linguine Terra e Mare</b> 29   |   |
| Fresh prawns, porcini mushrooms in aglio olio and chili style.  |   |

## Risotto

## MEAT DISHES

**Cosciotto di Pollo e Funghi** 26  
Grilled boneless chicken thigh served with sautéed mushrooms.

**Nodino di Maiale alla Brace** 30  
Grilled pork chop. (250g)

**Lombo di Vitello** 38  
Grilled rib-eye steak. (250g)

**Filetto di Manzo alla Brace** 42  
U.S.A grilled tenderloin steak. (250g)

**Costolette di Agnello** 38  
Grilled lamb chops seasoned with fresh herbs. (200g)

 **Bistecca alla Fiorentina (750g)** 85  
Prime cut T-bone steak served in slices.  
Best grilled medium rare.

\*All grilled dishes except grilled chicken are served with steamed vegetables & baked potatoes.



## PESCE

**Salmone** 32  
Grilled salmon steak.

**Fritto Misto** 50  
Deep Fried Mix Seafood Platter for 2.

**Fish of the day** M.P.  
Please ask your server.

## SIDE DISHES

**Funghi Trifolati** 6.5

Sautéed mushrooms.

**Baked potato** 6.5

**Grilled vegetables** 6.5

**Sautéed spinach** 6.5

## TOMATO-BASED PIZZA

	<b>Al Borgo</b>	<b>32</b>
	Half folded : Prawns, bufala, cherry tomato, rocket, home-made sausage, mushrooms, truffle aroma.	
	<b>Margherita</b>	<b>20</b>
	Mozzarella cheese with fresh basil.	
	<b>Prosciutto</b>	<b>23</b>
	Mozzarella cheese and ham.	
	<b>Marinara</b>	<b>25</b>
	Red Focaccia, Shrimps, rocket, cherry tomato, mayonnaise	
	<b>Pancetta &amp; Parmigiano</b>	<b>23</b>
	Mozzarella cheese, bacon and parmesan cheese.	
	<b>Capricciosa</b>	<b>25</b>
	Mozzarella cheese, ham, mushrooms, artichokes and olives.	
	<b>Diavola</b>	<b>23</b>
	Mozzarella cheese and salami.	
	<b>Prosciutto &amp; Funghi</b>	<b>24</b>
	Mozzarella cheese, ham and mushrooms.	
	<b>Alle Verdure</b>	<b>25</b>
	Mozzarella cheese and mixed grilled vegetables.	
	<b>Hawaiian</b>	<b>24</b>
	Mozzarella cheese, ham and pineapple.	
	<b>Quattro Stagioni</b>	<b>24</b>
	Mozzarella cheese, ham, mushrooms, artichokes and salami.	
	<b>Bismarck</b>	<b>25</b>
	Mozzarella cheese, ham, mushrooms and egg.	
	<b>Salsiccia</b>	<b>25</b>
	Mozzarella cheese, homemade pork sausages and olives.	
	<b>Salmone</b>	<b>26</b>
	Red focaccia topped with smoked salmon, mascarpone cheese, capers , cherry tomatoes & rocket.	

	<b>Calzone</b>	<b>25</b>
	Red based folded pizza ,mozzarella, bacon, mushrooms & scamorza cheese.	
	<b>Bufala</b>	<b>27</b>
	Mozzarella cheese, rocket and fresh bufala mozzarella cheese.	
	<b>Rucola &amp; Prosciutto di Parma</b>	<b>28</b>
	Mozzarella cheese, rocket, parmesan cheese and parma ham.	
	<b>Hannibal</b>	<b>29</b>
	Mozzarella cheese, cooked ham, salami, sausage, bacon	
	<b>Fuoco</b>	<b>22</b>
	Red focaccia, Salami, garlic oil, onions, chili powder.	
	<b>Tonnara</b>	<b>24</b>
	Mozzarella cheese, tuna, onions, capers,oregano	
	<b>Estate</b>	<b>29</b>
	Red focaccia with parma ham, bufala, cherry tomato, rocket	
	<b>Roma</b>	<b>22</b>
	Mozzarella, Capers, olives, anchovies	

## WHITE-BASED PIZZA

	<b>Quattro Formaggi</b>	<b>24</b>
	Mozzarella, gorgonzola, emmental and parmesan cheese.	
	<b>Bonta</b>	<b>24</b>
	Mozzarella ,grilled zucchini, gorgonzola, onions	
	<b>Beef</b>	<b>28</b>
	Sliced tenderloin beef with cherry tomatoes, mozzarella cheese, porcini mushrooms and truffle Aroma.	

## EXTRA TOPPINGS

<b>Truffle oil, Vegetables, Cheese ,Sauce</b>	<b>4</b>
<b>Meat &amp; Seafood</b>	<b>7</b>



## CAFFETTIERA

Hot Tea 4.5

(English breakfast, earl grey, peppermint, chamomile, green tea)

Single espresso 4.5

Double espresso 6.5

Latte 5.8

Cappuccino 5.8

Café Mocha 5.8

Hot/Cold milk 4

Macchiato 4.8

Soft drinks 4.5  
(coke/diet coke, sprite)

Tonic water 4.5

Soda water 4.5

Sparkling water (750ml) 7

Natural Mineral Spring water (750ml) 7

Chinotto (Herbal Citrus) 4.5

Limonata (Lemonade) 4.5

Aranciata (Sweet Orange) 4.5

Aranciata Rossa (Blood Orange) 4.5

Pompelmo (Grapefruit) 4.5

Home-made Ice Lemon Tea 5.5

Corkage per bottle (Wine/Liquor ) 30

## BOTTLED BEER

Menabrea (Lager) 10

## APERITIF

Aperol Spiritz 15

Negroni 15

Campari 12

Campari & soda 15

Gin & Tonic 15

Martini Bianco 12

Martini Rosso 12

## DIGESTIVES

Grappa 10

Sambuca 10

Limoncello 10

## LIQUOR

Gordon's Dry Gin 12

Vodka 12

Tequila 12

Chivas Regal 12 years old 14