



Menu

APPETIZERS - COLD

Garlic Bread  \$4	Caprese Con Mozzarella di Bufala  \$24
Toasted Italian bread topped with garlic and oregano	Bufala mozzarella cheese bedded in tomato rings
Bruschetta Pomodoro  \$6	Insalata di Portobello \$24
Toasted Italian bread topped with fresh cherry tomatoes and oregano	Portobello mushrooms, truffle oil salad, parmesan cheese & seasoned pork neck
Insalata Mista  \$16	Burrata Parma Ham \$38/48
Fresh garden salad tossed in Italian dressing, lettuce & almond nuts	Burrata cheese served with Italian ham, rocket & cherry tomatoes
Mediterranean Salad \$21	Antipasto Al Borgo  \$51/61
Roma tomato, cucumber, onion, garlic oil, croutons & white vinegar	Mix cold cuts, burrata cheese, grilled vegetables & rocket salad

APPETIZERS - HOT

Focaccia Romana \$10	Gamberi Aromatizzati \$28
Italian pizza bread with herbs and garlic oil	Pan fried prawns with garlic and cherry tomatoes in bisque sauce
Grigliata di Verdure \$21	Pepata di Vongole  \$28
Mixed grilled vegetables seasoned with oregano, olive oil with smoked cheese	Sautéed clams with pepper and white wine sauce
Capesante Toscane \$27	Fritto Misto \$52
Sautéed scallops with porcini mushrooms & seasoned pork belly	Fried mixed seafood platter
Frittura di Calamari \$28	
Fried squids	

FOLLOW US
YOU'LL BE THE FIRST TO KNOW
OF OUR LATEST EXPERIENCES



AL BORGO



@alborgosg

REVIEW US
WE'D LOVE YOUR FEEDBACK TO
HELP US IMPROVE



Google Maps



Tripadvisor

*Prices subject to 10% service charge and prevailing GST
Not all ingredients may be listed. Do alert your server of any food allergies*



Vegetarian



Recommended


APPETIZERS - SOUPS

Zuppa di Pomodoro  \$10

Tomato soup

Zuppa di Zucca  \$10

Pumpkin soup

Zuppa di Funghi  \$12

Sautéed mushrooms with onion in light cream sauce

Zuppa di Mare \$18

Seafood soup in rich tomato sauce

RISOTTO


Risotto ai Funghi Porcini  \$28

Porcini mushrooms and parmesan cheese in light cream sauce


Risotto ai Frutti di Mare \$32

A popular Italian rice with mixed seafood in tomato sauce

PASTA - TRADITIONAL

Spaghetti Aglio Olio e Peperoncino  \$18

Delightful and simple sauce of oil, garlic and chilli

Gnocchi alla Sorrentina  \$20

Homemade potato pasta baked in light tomato sauce and mozzarella

Tagliolini Pesto  \$22


Homemade pesto and toasted almonds

Lasagna alla Borghese \$24

Homemade lasagna with beef ragout baked with mozzarella & parmesan

Spaghetti Bolognese \$24

All-time favorite spaghetti with minced beef in tomato sauce

Linguine Primavera  \$24

Mixed vegetables, tomato sauce, light cream

Penne alla Amatriciana \$26

A combination of tomato sauce, bacon, onions and parmesan

Penne alla Boscaiola \$26

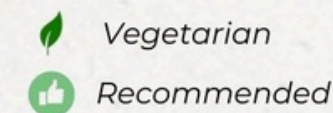
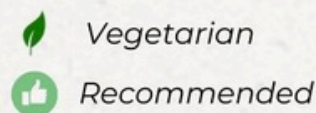
Beef ragout, porcini mushroom in light cream sauce

Ravioli ai Funghi \$25

Homemade ravioli stuffed with pasta & porcini mushrooms in parmesan

Spaghetti alla Carbonara \$28

Bacon, egg yolk and parmesan cheese in light cream sauce



Spaghetti alle Vongole \$28

Sautéed clams and garlic in white wine sauce

Linguine al Nero di Seppia \$28

Mixed seafood in squid ink


Spaghetti e Polpa di Granchio \$29

Italian chilli crab in pink sauce

Spaghetti al Cartoccio \$34

Mixed seafood wrapped in paper


PASTA - CHEF RECOMMENDED

Linguine Terra e Mare  \$30


Fresh prawns and porcini mushrooms in aglio olio and chilli style

Tagliatelle Florence  \$30

Homemade sausage, mixed mushrooms and truffle oil

Cappellini Anduja e Gamberi  \$32


Angel hair pasta served with scallops, Italian chili and truffle aroma

Capellini d Angelo  \$32

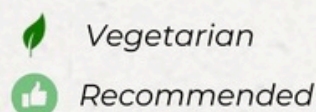
Angel hair pasta served with scallops, Italian chili and truffle aroma

Fettuccine Kobe Beef  \$34

Sliced Kobe beef, porcini mushrooms in light cream

Tagliolini with Crayfish  \$35

Crayfish, cherry tomatoes in garlic oil style



MEAT

Grilled Chicken Thigh with Sauteed Mushrooms \$30

(250g)

Nodino di Maiale alla Brace \$34

Grilled Pork Chops (250g)

Costolette di Agnello \$37

Grilled lamb rack seasoned with fresh herbs (200g)

Lombo di Vitello \$42

Grilled rib-eye steak (250g)

Filetto di Manzo alla Brace \$47

Grilled Tenderloin Steak (250g)

Bistecca alla Fiorentina   \$88/165

Prime cut T-bone steak served in slices. Best served medium rare.
(500g/1kg)

FISH

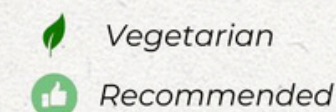
Salmone \$34

Grilled salmon steak

Sea Salt Sea Bass  \$62

(Require 25 mins)
Served with mixed salad

All grilled dishes are served with roasted vegetables

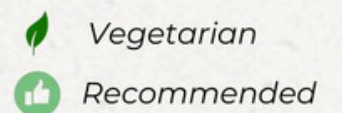
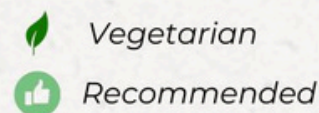


SIDE DISHES

Roasted Potato Cubes	\$7
Funghi Trifolati Sautéed mushrooms	\$8
Sautéed Spinach	\$8
Grilled Vegetables	\$9
Italian Bread Basket	\$4

PIZZA - TOMATO BASED

Fuoco Garlic oil, onions, fresh chili and pepperoni	\$22
Margherita  Mozzarella cheese with fresh basil	\$22
Pancetta Mozzarella cheese, bacon and parmesan cheese	\$23
Diavola Mozzarella cheese and salami	\$25
Roma Mozzarella cheese, capers, olives and anchovies	\$25
Prosciutto Mozzarella cheese and cooked ham	\$25
Capricciosa Mozzarella cheese, ham, mushrooms, artichokes and olives	\$26
Hawaiian Mozzarella cheese, cooked ham and pineapples	\$26
Prosciutto & Funghi Mozzarella cheese, ham and mushroom	\$27
Alle Verdure  Mozzarella cheese and mixed grilled vegetables	\$27
Bismarck Mozzarella cheese, ham, mushroom and egg	\$27



Bufala \$27


Mozzarella cheese, rocket and fresh bufala mozzarella cheese

Calzone \$27


Folded: Mozzarella cheese, scamorza cheese and mushrooms

Quattro Stagioni \$27

Mozzarella cheese, cooked ham, mushrooms, artichokes and salami

Salsiccia  \$27

Mozzarella cheese, home-made pork sausages and olives

Rucola & Prosciutto di Parma  \$28

Mozzarella cheese, rocket, parmesan cheese and parma ham


Al Borgo   \$33

Half folded: Prawns, bufala, cherry tomatoes, rocket, homemade sausage, mushrooms and truffle aroma

PIZZA - WHITE BASED

Quattro Formaggi  \$27

Mozzarella, gorgonzola, emmental and parmesan cheese

Beef  \$32

Sliced tenderlion beef with cherry tomatoes, mozzarella cheese, porcini mushrooms and truffle cream

Boat pizza \$32

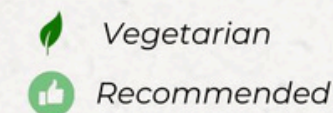
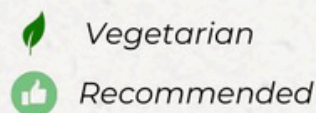
Lava cheesy with bacon, mozzarella parmesan cheese and eggs and truffle oil

EXTRA TOPPINGS

Vegetables / Cheese \$5

Truffle Oil \$6

Meat / Seafood \$7



Tet Lunch

\$35++

Choice of one each

• **APPETIZER** •



Tomato Soup
Mushroom Soup
Pumpkin Soup



• **MAIN** •



Spaghetti Carbonara
Pizza Margherita



• **DESSERT** •



Panna Cotta
Tiramisu



DESSERTS

Classic Tiramisu	\$12
Panna Cotta with Fresh Berries	\$12
Chocolate Lava cake with Ice Cream	\$15
Limoncello Cake with Pistacchio Gelato	\$15
Dessert of the Day	\$15

AFFOGATO

Caffe	\$8
Whiskey	\$14

GELATO

Vanilla, Chocolate, Pistacchio, Lemon Sorbet (per scoop)	\$5
---	-----

CAFFETTIERA

Single Espresso	\$5
Double Espresso	\$6
Black Coffee	\$6
Cappuccino / Latte	\$6.5
Macchiato	\$5.5
Hot or Cold Milk	\$4
Caffè Mocha	\$8
Hot Chocolate	\$8
Hot Tea	\$5

Choice of English Breakfast, Earl Grey,
Peppermint, Chamomile or Green Tea & Jasmine



CAFFETTIERA

Water

Sparkling Water (750ml)	\$7
Natural Mineral Spring Water (750ml)	\$5

Refreshing Beverage

Limonata (Lemonade)	\$5
Aranciata (Sweet orange)	\$5
Aranciata Rossa (Blood orange)	\$5
Pompelmo (Grape fruit)	\$5

Homemade Ice Lemon Tea	\$4.5
------------------------	-------

Soft Drinks	\$4.5
Choice of coke, diet coke, sprite, tonic, soda water	

Hot Tea	\$5
---------	-----

Choice of english breakfast, early grey, peppermint, chamomile or green tea

Coffee

Single Espresso	\$5
Double Espresso	\$6
Latte	\$6.5
Caffè Mocha	\$8
Macchiato	\$5.5

Milk or Chocolate

Hot or Cold Milk	\$4
Hot Chocolate	\$8



COCKTAIL BAR

Aperitif

Aperol Spiritiz	\$17
Negroni	\$17
Campari	\$15
Campari & Soda	\$16
Gin & Tonic	\$17
Martini Bianco	\$12
Martini Rosso	\$12

Digestives

Grappa	\$12
Sambuca	\$12
Limoncello	\$12

Italian Beer

Menabrea Bionda Premium Lager	\$10
Amarcord Midona Golden Ale	\$15
Amarcord Volpina Red Ale	\$15
Amarcord Tabachera Strong Amber Ale	\$17

