



May We Suggest...

... a cocktail before your meal?

BOGO MARTINI 12.50

APERITIVO "Nibbles"

OLIVE MARINATE (VG)(GF)..... 5.25
Garlic and lemon marinated Nocellara olives

ZUCCHINE FRITTE (V)..... 5.75
Lightly fried courgettes with smoked salt

PANE MISTO (VG)..... 7.75
Altamura bread, Focaccia, Ligurian grissini, Apulian taralli,
Sardinian crispy bread served with EVO and balsamic vinegar

DAL FORNO "From the oven"

CICCIO (VG)..... 7.25
Hand stretched pizza garlic bread with rosemary and sea salt

POMODORO PICCANTE (VG)..... 7.95
Hand stretched pizza garlic bread with San Marzano tomato and chilli
Add anchovies +2.50

AFFUMICATO (V) 9.25
Hand stretched pizza garlic bread with smoked provola cheese & parsley

ANTIPASTI "Appetisers"

POLPETTE DI VITELLO 🍷 13.25
Veal meatballs cooked in a spicy arrabiata sauce, stracciatella,
Altamura bread.

CALAMARI FRITTI 10.95
Lightly fried baby squid, peppers, served with black garlic mayo

ARROSTICINI ABRUZZESI (GF)..... 11.75
Typical grilled lamb skewers from the Abruzzo region
served with lemon and smoked sea salt

BURRATA E CAPOCOLLO (GF) 13.95
Apulian burrata, sliced Capocollo (cured pork neck) & sundried tomato

FRITTURA DI PESCE 15.95
Lightly fried mix seafood including baby squid, king prawns, Argentinian
king Prawn, fish of the day & courgettes, served with garlic mayo & lemon

PEPATA DI COZZE (GF*) 13.50
Fresh mussels in a white wine, celery, onion, black pepper sauce
served with toasted Altamura bread

BRUSCHETTA POMODORO (GF*)(VG) 7.95
Grilled Altamura bread, vine cherry tomatoes, garlic, fresh basil & EVO

BRUSCHETTA ACCIUGHE 10.75
Grilled Altamura bread, stracciatella cheese, Italian anchovies, chilli oil

ARANCINO TARTUFO (V) 11.75
Fried rice ball filled with truffle and wild mushroom risotto and Smoked
Provola served with black garlic mayo

IN COMPAGNIA "For sharing"

MADONNA SANTA (GF*)..... 35.00
The *real* Italian antipasto to share with a bit of everything...

Coppa di Parma, buffalo mozzarella, baked provola with speck,
bruschetta pomodoro, calamari fritti, salame finocchiona, grilled
vegetables & a chefs surprise

BRUSCHETTE MISTE 25.50
Classic pomodoro bruschetta, stracciatella e acciughe,
Smoked provola & speck (cured ham)

INSALATE E CARPACCI

"Salads & Carpaccio"

CARPACCIO DI MANZO (GF)..... 15.00 / 26.00
Thinly sliced 28 days dry aged beef fillet, rocket,
pecorino shaving, secret Italian dressing

CARPACCIO DI SPADA AFFUMICATO (GF)... 14.50
Sliced smoked swordfish, fennel, black olives and
orange salad

GORGONZOLA E PERE (GF)(N)(V)..... 14.75
Red chicory, gorgonzola cheese, pears, walnuts and
rocket

CIAO CESARE (GF*)..... 15.50
Grilled chicken breast, lettuce, homemade croutons,
pecorino shaving, crispy bacon and Caesar dressing

CAPRE-SE-VUOI (GF)(V)..... 14.25
Vine cherry tomatoes, Buffalo mozzarella, fresh
basil, EVO and balsamic vinegar



30.00

Spaghetti Chitarra, pecorino romano DOP,
and cracked black pepper tossed table-
side in a wheel of pecorino cheese for the
ultimate creamy, cheesy indulgence (V)
ADD CRISPY GUANCIALE (CURED PORK CHEEK) +4.50

PASTE

SCIALATELLI CARBONARA 16.00
Italian egg yolk, pecorino cheese, black pepper and
Guanciale (cured pork cheek)

RAGU DI AGNELLO..... 17.50
Orecchiette pasta with Slow cooked lamb leg in San
Marzano tomato and red wine, grated pecorino
cheese

GNOCCA DI MARE 18.95
Potato gnocchi with mussels, prawns, squid,
Argentinian prawn, cherry tomatoes in a white wine
and garlic sauce

GARGANELLI ASSASSINA 🍷 (V)(VG*)..... 15.90
Slow cooked San Marzano and chilli sauce, Apulian
burrata, fried breadcrumb

MARE E MONTI 17.75
Squid ink tagliolini, king prawns, courgettes,
fresh chilli

RISOTTO GIARDINO (GF)VG)..... 16.95
3yo aged Acquerello rice, asparagus, wild
mushrooms, lemon zest



NEL FORNO *"In the oven"*

LA LASAGNA 16.25
Layered flat pasta sheet with beef and pork ragu,
San Marzano tomato sauce, fiordilatte cheese,
béchamel and fresh basil

GNOCCHI 4 FORMAGGI (V)..... 15.95
Baked potato gnocchi with gorgonzola, smoked
provola, pecorino, fiordilatte cheese topped with
toasted walnuts

DRUNK CONCHIGLIE, N'DUJA E MASCARPONE 🍷 . . 16.25
Baked shell shape pasta with vodka, mascarpone
and tomato sauce, topped with Calabrian N'duja

SECONDI DI TERRA *"Mains from the land"*

FILETTO (GF)..... 38.00
8oz 28 days dry aged fillet of beef from award winning local butcher
served with grilled portobello mushroom, French fries and a choice of
sauce: peppercorn, gorgonzola or mushroom.
ADD 3X ARGENTINIAN PRAWNS +15.00

TAGLIATA CON MANZO (GF)..... 32.00
10oz 28days dry aged ribeye, served sliced with rocket,
cherry tomatoes & parmesan shaving

FIorentina (GF)..... 39.90
16 oz 28 dry aged T-bone steak, served with a choice of one side order
and sauce: peppercorn, gorgonzola, mushrooms

POLLO ALLA CACCIATORA (GF)..... 25.95
Braised chicken, with medley of vegetables, white wine, black olives
and capers served with roast potatoes.

SECONDI DI MARE *"Mains from the sea"*

MERLUZZO (GF)..... 27.50
Supreme cod fillet, fresh mussels, chickpeas and samphire

GAMBERONI (GF) 24.85
Grilled Argentinian king prawns served with mix salad

GRIGLIATA MISTA (GF)..... 36.00
Mixed grilled seafood: Argentinian king prawns, Sashimi grade tuna,
wild seabass, served with mix salad



MARGHERITA (V) 12.50
San Marzano tomato, fiordilatte cheese & fresh basil

CAPRICCIOSA..... 14.75
San Marzano tomato, fiordilatte cheese, cooked ham, mushrooms,
artichokes, black olives

DIavoletta..... 13.75
San Marzano tomato, fiordilatte cheese, Spianata calabrese, n'duja

ORTOLANA-NA-NA (VG*) 14.50
San Marzano tomato, fiordilatte cheese, mix grilled vegetables

TONNO E CIPOLLA 14.50
San Marzano tomato, fiordilatte cheese, red onion, tuna flakes

CONTORNI *"Sides"*

PATATINE FRITTE (VG)..... 4.85
French fries

PATATINE AL TARTUFO (VG) 6.25
Truffle and pecorino french fries

INSALATA MISTA (VG)(GF) 4.85
Mixed leaf salad

PATATE ARROSTO (VG)(GF)..... 4.85
Crispy roast potatoes with sage & rosemary butter

PISELLI E PANCETTA 4.85
Peas, onion & pancetta

VERDURE GRIGLIATE..... 5.50
Mixture of grilled vegetables

ALLERGY DISCLAIMER

Please be aware that our dishes may contain or
come into contact with common allergens, such as
peanuts, tree nuts, soy, dairy, eggs, wheat,
fish, & shellfish.

While we take precautions to minimise
cross-contact, we cannot guarantee that
any menu item is completely free of allergens.

If you have a food allergy, please inform your server
before placing your order. We will do our best to
accommodate your needs, but we cannot guarantee
a completely allergen-free environment.

**(N) CONTAINS NUTS (GF) GLUTEN FREE
(GF*) CAN BE MADE GLUTEN FREE (V) VEGETARIAN
(VG) VEGAN (VG*) CAN BE MADE VEGAN**



OUR SERVICE CHARGE

Ah, the elusive 10% (discretionary) service
charge! Dear famiglia, it's not our attempt to
sneakily add another item to your bill. Consider it
a token of appreciation for the marvelous dance
we do between the kitchen and your table.

Rest assured, all tips collected from this charge
go straight into the pockets of our fabulous team.
They use it for essentials like caffeine to keep
those smiles bright and aprons clean.

So, while we can't promise to unveil the recipe
for our chef's legendary meatballs, we can
guarantee that this service charge helps keep
our ship sailing smoothly.

BORGGO
• ANTICA OSTERIA •

139-141 OAKBROOK RD, SHEFFIELD S11 7EB

🌐 WWW.BORGOSHEFFIELD.CO.UK

✉ INFO@BORGOSHEFFIELD.CO.UK

📷 @BORGOSHEFFIELD