



## May We Suggest...

... a cocktail before your meal?

**BOGO MARTINI** ..... 12.50

## APERITIVO "Nibbles"

**FOCACCIA (VG)** ..... 5.75  
Homemade rosemary & smoked salt focaccia served with EVO & balsamic

**DUO DI CERIGNOLA (VG)(GF)** ..... 4.50  
Black & green "BELLA DI CERIGNOLA" garlicky olives

**I CROCCANTI (V)** ..... 5.50  
Trio of Apulian taralli, Ligurian Grissini, Sardinian bread served with whipped ricotta & basil

## DAL FORNO "From the oven"

**CICCIO (VG)** ..... 6.95  
Pizza garlic bread with rosemary and sea salt

**POMODORO PICCANTE (VG)** ..... 7.25  
Pizza garlic bread with Tomato and chilli. Add anchovies +2.50

**AFFUMICATO (V)** ..... 8.50  
Pizza garlic bread with Smoked provola and parsley

## ANTIPASTI "Appetisers"

**POLPETTE AMATRICIANA** ..... 10.95  
Homemade beef & pork meatballs, tomato sauce, guanciale (smoked pork cheek), pecorino & pangrattato

**PROSCIUTTO CRUDO E MELONE (GF)** ..... 12.00  
Sliced San Daniele Parma ham, cantaloupe melon tartar, stracciatella cheese.

**CALAMARI E ZUCCHINE FRITTI** ..... 9.95  
Lightly fried squid, shaved fried courgette served with black garlic mayo

**COCKTAIL DI GAMBERI (GF\*)** ..... 11.50  
Homemade Marie Rose sauce, carrot & cucumber ribbons, fried prawns served with Grissini

**BURRATA PUGLIESE (GF\*)** ..... 11.95  
Apulian burrata with summer Caponata, home-made croutons

**ARANCINI FUNGHI E ZAFFERANO (VG)** ..... 9.50  
Fried rice balls filled with wild mushrooms & saffron, vegan mozzarella & vegan saffron mayo

**BRUSCHETTA POMODORO (VG)** ..... 7.00  
Grilled garlicky rustic bread, vine cherry tomatoes, fresh basil & extra virgin olive oil from "Terre di San Vito"

**ARROSTICINI (GF)** ..... 11.00  
Typical grilled lamb skewers from the Abruzzo region served with pesto dip

## IN COMPAGNIA "For sharing"

**TRIS DI FRITTI** ..... 8.90  
Fried pizzetta montanara with tomato & basil, fried lasagna & fried courgette flowers

**MADONNA SANTA (GF\*)** ..... 33.00  
The *real* Italian antipasto to share with a bit of everything...

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

## INSALATE E CARPACCI

"Salads & Carpaccio"

**BEEF CARPACCIO (GF)** ..... 14.00 / 23.00  
Thinly sliced 28 days dry aged beef fillet, parmesan shaving, wild rocket, secret Italian dressing

**CAPRE-SE VUOI (GF)** ..... 12.90  
Sliced beef tomatoes, buffalo mozzarella, fresh basil, extra virgin olive oil & balsamic vinegar

**CIAO CESARE (GF\*)** ..... 13.90  
Grilled chicken breast, lettuce, homemade croutons, parmesan shaving, crispy bacon & Cesar dressing

### LA CARBONARA PER 2

Spaghetti chitarra carbonara served in a pecorino wheel with crispy guanciale & black pepper

33.00

## PASTE "Pasta"

**PAPPARDELLE POLPETTE** ..... 15.50  
Homemade beef and pork meatballs in slow cooked tomato & N'duja sauce with parmesan cheese

**GNOCCA DI MARE** ..... 18.50  
Purple gnocchi with mussels, prawns, squid, cherry tomatoes in a white wine garlic sauce

**CALAMARATA PESTATA (VG\*)** ..... 14.50  
Calamarata pasta with homemade basil pesto, cherry tomatoes & Apulian burrata

**STASCINATI NORMALE (VG\*)** ..... 15.00  
Famous Apulian pasta shapes, slow cooked tomato sauce, fried aubergine & salted ricotta

## NEL FORNO "In the oven"

**LA LASAGNA** ..... 15.90  
Layered flat pasta sheet with beef and pork ragù, tomato sauce, basil & béchamel

**SORRENTINO (VG)** ..... 14.70  
Baked tomato, vegan burrata, potato gnocchi & basil breadcrumb

**DRUNK CONCHIGLIE, N'DUJA E MASCARPONE** ..... 15.75  
Baked shell shape pasta with vodka, mascarpone & tomato sauce topped with Calabrian N'duja



## SECONDI DI TERRA *"Mains from the land"*

**FILETTO (GF)**.....35.00  
8oz 28 days dry aged fillet of beef, grilled portobello mushrooms & french fries served with a choice of: peppercorn, gorgonzola or mushroom sauce.

**ADD HALF A LOBSTER FOR +15.00**



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

**POLLO ALLO SPIEDO (GF)**.....23.65  
Grilled chicken breast skewers with grilled vegetables & crispy roast potatoes served with lemon aioli

## SECONDI DI MARE *"Mains from the sea"*

**MERLUZZO MILANESE**.....25.90  
Flattened supreme cod fillet coated in breadcrumb and fried, served with a green hummus and summer salad

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

**ACCART-ORATA (GF)**.....25.50  
Whole baked sea bream with cherry tomatoes, white wine, black olives & capers served with roast potatoes



**MARGHERITA** .....11.20  
San Marzano tomato, fiordilatte cheese & fresh basil

**DIAVOLETTA**.....12.75  
San Marzano tomato, fiordilatte cheese, spianata calabrese & nduja

**ORTOLANA-NA-NA (VG\*)** .....13.50  
San Marzano tomato, grilled vegetables, stracciatella cheese

**4 STAGIONI**.....14.50  
San Marzano tomato, fiordilatte cheese, ham, mushrooms, black olives & artichokes

**FUME** .....14.70  
Fiordilatte cheese, smoked provola & speck

## CONTORNI *"Sides"*

**PATATE ARROSTO (V)(GF)**.....4.50  
Crispy roast potatoes with sage & rosemary butter

**CHIPS AL TARTUFO**.....5.00  
Skin on fries with truffle

**PISELLI E PANCETTA**.....4.50  
Peas, onion & pancetta

**INSALATA MISTA**.....4.50  
Mixed salad

**VERDURE GRIGLIATE**.....4.50  
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**

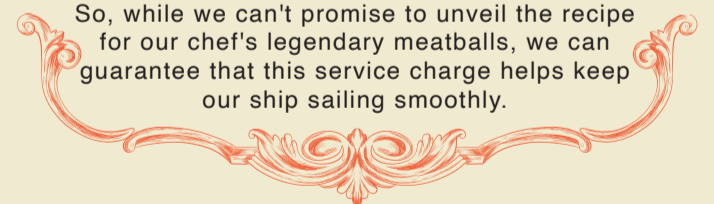


### OUR SERVICE CHARGE

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 •

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