

Locanda Del Borgo

STARTERS

Prosciutto Crudo and Burrata 22
housemade bread sticks

Braised Meatballs 22
with marinara sauce and garlic bread

Mussels and Clams 22
in a garlic tomato broth

Bruschetta 14
topped with tomato, basil and hint of garlic

ASSORTED APPETIZERS

Fritto Misto 21
fried calamari, shrimp, artichokes and zucchini

Crostini 15
topped with sautéed brussel sprouts, shallots, burrata, hazelnuts and balsamic glaze

Eggplant Parmigiana 20
baked eggplant with mozzarella, basil parmesan and tomato sauce

Antipasto Misto 16

SOUPS & SALADS

Lentil Soup
with brown rice
Cup 10 Bowl 16

Seasonal Vegetable Minestrone Soup
with basil pesto
Cup 12 Bowl 16

Baby Greens Salad 12
with carrots julienne, roma tomatoes and balsamic vinaigrette

Butter Lettuce Salad 18
with pears, gorgonzola, pecans and champagne vinaigrette

Romaine Caesar Salad 16
with parmesan, herbed croutons and housemade Caesar dressing

Grilled Seafood Salad 22
with calamari, shrimp, scallops, clams, mussels, roasted red bell pepper, capers and olives

Arugula Salad 14
with radicchio, fennel, shaved parmesan cheese

Burrata 16
with golden and red beets, tomatoes and lemon basil pesto

WOOD FIRED PIZZA

Flat Bread "Piedina" 12
add mozzarella 16

Margherita 18
mozzarella, tomato sauce and fresh basil

Pizza Caprese 20
fresh mozzarella, fresh tomatoes and basil

Mushrooms, Spinach and Artichokes 19

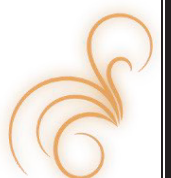
Pepperoni and Gorgonzola 20

Capriciosa 19
artichokes, prosciutto cotto, mushrooms, egg

Sausage 19
caramelized onions, mushrooms

Pizza Prosciutto 24
fresh mozzarella, tomato, prosciutto crudo, arugula, shaved parmesan

Pizza Bianca 21
mozzarella, caramelized onion, goat cheese, mushroom, wilted spinach



PASTA & RISOTTO

Alla Bolognese 25
rigatoni in a slowly braised meat sauce

Orecchiette 22
sausage & broccoli in a spicy sun-dried
tomato pesto and aged ricotta

Fettuccine, Mussels, Clams & Shrimp 25
in a garlic and white wine sauce

Tagliatelle 24
sausage, mixed mushrooms in a
garlic-white wine sauce

Gnocchi 25
Tomato, parmesan, basil sauce, roasted eggplants

Fettuccine alla Norma 22
roasted eggplant, mozzarella, tomato sauce

Short Rib Ravioli 26
in a cognac, wild mushroom cream sauce

Lasagna 25
hearty meat lasagna

Spaghetti and Meatballs 24

Veggie Lasagna 23
seasonal vegetables, Fontina cheese,
spinach pasta

Risotto of the Day
chef's choice

MEAT & FISH

Chicken Marsala 32
mushroom/marsala sauce,
fingerling potatoes, spinach

Cioppino 30
assorted fish and shellfish stew on
spaghettini, garlic-olive oil

Chicken Breast Milanese 31
rugola, fennel salad

FROM THE WOOD GRILL

Housemade Sausages 22
Roasted bell pepper, caramelized onion,
garlic broccolini and mashed potatoes

Flatiron Steak Tagliata 34**
topped with arugula and tomatoes,
hand cut fries

Grilled Mixed Fish 32
Chef's choice with mixed roasted veggies

Grilled Salmon 34
lemon/EVO drizzle, garlic spinach,
roasted potatoes

Pork Chop 35**
with Port Wine-Dijon mustard sauce,
mashed potatoes and garlic broccoli

All split plate charge \$4 Gluten Free Pasta add \$3

SIDES

Bread, oil and balsamic 6

Garlic Bread 12

Roasted Potatoes 8

French Fries 9

Parmesan Mashed Potatoes 9

Roasted Brussel Sprouts 13

Mixed Roasted Vegies 11

Garlic Broccoli 12

Sauteed Garlic Spinach 11

Spaghetti Marinara 12

Fettuccine Alfredo 16

Penne with Butter & Parmesan 16

Parmesan Risotto 20

Grilled Chicken Breast (5oz) 11

Grilled Salmon (4 oz) 14**

Link Sausage 11

One Meatball 8

We make fresh pasta daily!
Bon Appetito!

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has a food allergy.