

Lunch
1.00 pm - 3.00 pm

Dinner
7.30 pm - 10.30 pm

AUTUMN MENU

STARTERS

Beef tartare € 14

Beef tartare, truffle pumpkin cream and stracciatella sauce

Borgo-style Luciana octopus € 14

Luciana-style octmodel, slow-cooked tomato and black olives

Poached egg € 11

Poached egg and porcini mushrooms

Selection of local cured meats € 14

Capocollo, rolled pancetta and traditional lucanian salami

MAIN COURSES

Orecchiette with mugnoli € 12

Orecchiette with broccoli rabe, lemon, anchovies and toasted breadcrumbs

Autumn risotto € 15

Creamy chestnut risotto with porcini mushrooms and truffle

Stuffed cappellacci € 14

Cappellacci filled with braciola ragù, three-tomato sauce, yellow datterino tomatoes and parmesan fondue

SECOND COURSES

Braised beef cheek € 18

Slow-cooked beef cheek, potato foam and demi-glace

Meagre with beurre blanc sauce € 16

Savory cabbage € 12

Savoy cabbage, cheese fondue and hazelnuts

DESSERT

Grape clafoutis € 10

Creamy cheesecake and popcorn € 10

Coffee, chocolate and orange tartlet € 10

Selection of cheeses and jam from Borgo € 13

