

Menu

WELCOME TO BORGO CASALE

Dear Guests,

Thank you for choosing our restaurant. We kindly remind you of the following:

Out of respect for our work, we do not make changes to the dishes on the menu, except in the case of allergies or intolerances. Please inform the dining staff promptly if necessary.

It is not possible to order dishes that are not listed on the menu.

To reduce waiting times, we recommend placing your full order at the time of ordering.

All our dishes are designed to serve one person. We do not accept shared orders.

Dishes marked with " * " contain frozen ingredients or have been blast-chilled on site to ensure quality and safety, in accordance with EC Regulation 852/04. Our staff will be happy to provide any further information.

✓ Cover charge: €3.50

✓ Still or sparkling water: €3

✓ Coffee: €2.50

👉 For your wine selection, feel free to ask our sommelier, who will be pleased to suggest the perfect pairing for each course.

🍞 Our bread is homemade, prepared with sourdough and carefully selected flours.



Menu

APPETIZERS

LA CULATTA WITH TORTA FRITTA

An Emilia-Romagna specialty, similar to culatello but sweeter and more tender, made from the finest part of the pig's thigh, slowly aged.

Served with crispy whole wheat torta fritta.*

Allergens: Gluten, Lactose – Suggested wine pairing: Lambrusco di Sorbara
DOC

15

LA RICCIOLA

Hand-cut amberjack sashimi, paired with sweet mango and a refreshing hint of lime.*

Contains: fish, exotic fruit, citrus

Suggested wine pairing: Verdicchio dei Castelli di Jesi Classico Superiore
15

HAND-COPPERD TARTARE

Carefully hand-cut to preserve texture, enhanced with capers, crunchy radishes, tomato mayonnaise, and tapioca pearls for a delightful contrast of flavors and textures.

Allergens: None – Suggested wine pairing: Barbera d'Alba DOC

15

LA CARNE SALADA TRENTINA

A traditional lean and spiced cured meat from Trentino, served with red radicchio and local honey from Podere Deni, creating a perfect balance of sweetness and savoriness.

Allergens: None – Suggested wine pairing: Alto Adige Pinot Noir DOC

15



PRIMI

MALTAGLIATI WITH PORCINI MUSHROOMS

Handmade whole wheat semolina pasta, served with selected porcini mushrooms and salted ricotta to enhance the earthy flavors.*

Allergens: Gluten, Lactose, Garlic, Egg

Suggested wine pairing: Alto Adige (Südtirol) Pinot Noir DOC

15

LO SPAGHETTONE

Bronze-extruded Massi spaghetti, served with cherry tomatoes, capers, and savory leaves for a full-bodied, Mediterranean, and aromatic flavor.

Allergens: Gluten, tomato, garlic

Suggested wine pairing: Alta Langa Blanc de Blancs DOCG

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LO SCAMPO

Massi egg tagliolini with yellow Vesuvian cherry tomatoes, raw scampi, and a fresh hint of lime, creating a fragrant and citrusy dish that elegantly tells the story of the sea.*

Allergens: Gluten, Lactose, Eggs, Garlic, Crustaceans

Suggested wine pairing: Pinot Bianco DOC – De Tarczal

18



Menu

MAIN COURSES

VENISON

Venison sirloin served with zucchini and a tangy pepper and raspberry agretto, creating a sweet and sour contrast that enhances the meat.*

Allergens: Garlic, Lactose, Peppers

Suggested wine pairing: Amarone della Valpolicella DOCG

24

ROASTBEEF

Warm sliced beef served with Dijon mustard oil and 24-month aged Parmigiano Reggiano shavings. A timeless classic, thoughtfully reinterpreted with balance and character.

Allergens: Sulfites, Garlic, Mustard, Milk

Suggested wine pairing: Langhe DOC Nebbiolo 1661 – Achille Boroli

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SEA BASS

Oven-baked sea bass fillet, laid on a shallot cream, accompanied by honey-glazed peppers and fresh thyme: a harmonious main course where the sea meets the sweet and aromatic notes of the garden.

Allergens: Garlic, Lactose, Peppers

Suggested wine pairing: Grillo Siciliano

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Menu

DESSERT

CHEF'S PRE-DESSERT

A small sweet surprise to prepare you for the great ends..

IL MORBIDO

Dark chocolate cake with a molten center, served with vanilla cream scented with white rum.

A warm and enveloping dessert to beautifully conclude your meal.

Allergens: Lactose, Tree nuts

Suggested wine pairing: Barolo Chinato

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IL SORBETTO

Artisanal raspberry sorbet served by the spoon, perfect for a fresh and light finish.*

Allergens: None

Suggested wine pairing: Brachetto d'Acqui DOCG

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LA RICOTTA

Delicately whipped ricotta, served with fig jam and dark chocolate—a simple yet refined dessert.

Allergens: Lactose

Suggested wine pairing: Recioto della Valpolicella DOCG

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