

Borghi's Restaurant

Appetizers

Bruschetta... \$7.95

Southwest chicken and cheddar quesadilla served with a fresh pico de gallo... \$10.95

Steakhouse marinated beef skewers served with homemade potato chips... \$10.95

*Seared prosciutto wrapped with fresh mozzarella cheese, served over
grilled Tuscan bread with cherry tomatoes... \$10.95*

Steamed mussels (red or white)... \$11.95

Steamed clams... \$12.95

Buffalo rock shrimp... \$12.95

*Fried calamari with cherry peppers, scallions and roasted garlic, tossed with
a balsamic reduction on a bed of marinara... \$13.95*

Salads

Classic Caesar... \$8.95

with chicken... \$9.95

*Iceberg wedge salad with bleu cheese, herb-marinated tomatoes, bacon, and red
onions... \$8.95*

*Baby spinach with fresh strawberries, brie, and toasted almonds, drizzled with
a raspberry vinaigrette... \$9.95*

Fresh mozzarella and tomato salad with prosciutto and basil pesto... \$10.95

Pasta

*Sautéed chicken, tomatoes, and spinach tossed with penne pasta, served in a Vermont
white cheddar herb cream sauce... \$19.95*

*Sautéed spinach, roasted peppers, wild mushrooms, and caramelized onions in a
roasted garlic olive oil tossed with whole wheat pasta on a bed of marinara, finished
with fresh mozzarella cheese... \$19.95*

*Lobster ravioli served in an oven-roasted tomato cream sauce with shallots and grilled
asparagus, finished with shaved Parmigiano-Reggiano... \$24.95*

*Sautéed shrimp, scallops, clams, mussels, and crabmeat served over capellini in a fresh
herb seafood broth... \$26.95*

Grilled lobster mac 'n cheese... \$26.95

Chicken

Breaded chicken cutlet topped with grilled prosciutto and mozzarella cheese, finished with our homemade marinara sauce... \$21.95

Sautéed chicken breast and grilled shrimp with a blend of wild and exotic mushrooms in a red wine demi-glace, served over grilled Tuscan bread with Fontina cheese... \$23.95

Sautéed chicken breast and pan seared scallops with baby spinach, fresh tomatoes, and roasted shallots, served in a white wine sauce... \$23.95

Veal

Sautéed veal medallions layered with panko fried eggplant, roasted peppers and baby spinach, topped with mozzarella cheese, finished with a homemade basil marinara... \$25.95

Sautéed veal medallions, crabmeat, fresh tomatoes, and asparagus in a lemon caper white wine sauce... \$26.95

Seafood

Toasted pistachio-encrusted salmon fillet served over baby spinach with fresh strawberries and brie, finished with a raspberry vinaigrette... \$26.95

Broiled Chilean sea bass combination with shrimp and scallops, served with a lump crabmeat sweet grape tomato bruschetta... \$28.95

Pan seared Southwest lump crabcakes accompanied with blackened scallops and potato frites, finished with a mango salsa and cilantro lime aioli... \$28.95

Fresh Saku tuna steak, served grilled or peppercorn-encrusted, served with bacon-wrapped shrimp, sweet grape tomatoes, red onions, and capers, finished with an herb-infused olive oil... \$29.95

Beef & Pork

Grilled prime rib du jour...

Grilled Montreal seasoned pork tenderloin served over smoked bacon white cheddar mashed potatoes, finished with a Worcestershire demi-glace... \$24.95

Pan seared beef tenderloin tips served over your choice of gorgonzola, spinach, or roasted garlic mashed potatoes, finished with crispy fried onions and a port wine demi-glace... \$27.95

Herb-marinated grilled New York Strip steak served with au gratin potatoes and a sauté of wild and exotic mushrooms, finished with a roasted shallot cabernet demi-glace... \$29.95