

# ***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*

*Bacon-wrapped scallops served with a roasted corn salsa... \$12.95*

*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*

*Greek salad with crisp romaine, artichoke hearts, kalamata olives, feta cheese, and  
sundried tomatoes, topped with a lemon herb vinaigrette... \$9.95*

*Arugula salad with walnuts, pears, sundried cranberries, and gorgonzola cheese,  
drizzled with an herb vinaigrette... \$10.95*

## ***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*

## **Chicken**

*Breaded chicken cutlet topped with grilled proscuitto 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*

## **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 crabmeat, grape tomatoes, and corn tossed with capellini in an herb cream sauce, topped with bacon-wrapped scallops... \$26.95*

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

## **Seafood**

*Broiled salmon stuffed with shrimp and crabmeat, drizzled with fresh lemon and extra virgin olive oil... \$28.95*

*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*

## **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*