

# Borghì's Restaurant

## Appetizers

*Steamed mussels*

*Steamed clams*

*Bacon wrapped scallops served with a Gran Marnier orange glaze*

*Southwest chicken and cheddar quesadilla served with a fresh  
pico de gallo*

*Coconut shrimp served with a mango salsa*

*Grilled boneless short ribs served with a homemade applewood  
barbeque sauce*

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

## Salads

*Classic Caesar*

*with chicken*

*Arugula salad with shaved Aurecchio provolone, fresh lemon, roasted  
shallots and extra virgin olive oil*

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

*Borghì's baby spinach salad – served with mushrooms, grilled red onion,  
bacon, and gorgonzola cheese*

## Pasta

*Sautéed shrimp, scallops, clams, mussels, and jumbo lump crabmeat, served  
over capellini in a fresh herb seafood broth*

*Grilled chicken breast with wild mushrooms and crispy pancetta in a smoked  
mozzarella cream sauce, tossed with penne pasta*

*Lobster ravioli with sautéed shrimp, asparagus tips, sundried tomatoes and  
artichoke hearts, served in a basil parmesan cream sauce*

*Bacon-wrapped scallops set over sautéed lump crabmeat, fresh tomatoes,  
sweet corn, and baby spinach, tossed with capellini in an herb cream  
sauce*

## *Chicken*

*Breaded chicken cutlet topped with grilled prosciutto and mozzarella cheese, finished with our homemade marinara sauce*

*Grilled chicken breast served over wild rice, topped with wild mushrooms and smoked mozzarella cheese, served in a roasted shallot marsala demi-glace*

*Herb encrusted chicken breast served over new potatoes, red bell peppers and grilled red onion, topped with a fresh herb chicken au jus*

## *Veal*

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

*Sautéed veal medallions with jumbo lump crabmeat, grilled asparagus and fresh tomato, served in a white wine lemon sauce*

*Veal Osso Bucco served over roasted Shiitake risotto*

## *Seafood*

*Walnut-encrusted salmon served with sundried cranberries, pears and feta cheese, set atop baby spinach*

*Pan seared grouper fillet served over sautéed arugula, topped with grilled eggplant and marinated tomatoes, drizzled with a basil oil*

*Broiled Chilean sea bass combination with shrimp and scallops, served with a jumbo lump crabmeat sweet grape tomato bruschetta*

## *Steak*

*Center cut 8 oz. filet mignon topped with sautéed wild mushrooms and grilled asparagus, finished with a pinot noir reduction*

*16 oz. Kansas City strip steak served with new potatoes, red bell peppers and grilled red onion, finished with a fresh herb au jus*

*16 oz. grilled prime rib served with a fried smashed potato stuffed with bacon, Vermont white cheddar cheese and spinach, topped with applewood barbeque shrimp*