



# DINING OUT

Borghi's  
The Bridgetown Mill House  
The Colonnade at the Hotel Bethlehem

by Sue and Bob Gordon

## BORGHİ'S

**B**ucks Countians love pasta, not to mention marinara, bruschetta and mozzarella. From north to south, our area is home to a plethora of Italian restaurants, from homey BYOB trattorias to elegant white linen ristorantes. Most are good, many are terrific, and the competition is lively. Now, into the mix comes Borghi's in Chalfont, with two brothers, Dino and Scott Borghi, making a name for themselves behind the stove and hoping to carve out a unique dining niche.

After more than a decade of cooking and managing Monzo's in Wildwood Crest, and toiling at the Lowe's Hotel in Philadelphia, the Brothers Borghis came back to Bucks in search of the perfect place to call their own. When the former Chalfont Inn was for sale, they jumped at the chance to re-energize the well-known local landmark.

The space that the Borghis inherited was more or less a blank canvas, which they have used to great advantage. Table layout allows for intimate conversation. The lighting is appropriate: low enough for atmosphere and bright enough to actually read the menus. There is a cozy, attractive bar area and two spacious dining rooms downstairs. An additional dining room with it's own bar (perfect for parties) occupies the second floor.

Borghi's menu is predominately, but not exclusively, Italian. Notable exceptions include appetizers like Japanese Spring Rolls (\$6.95), Buffalo Rock Shrimp (\$8.95) and Chicken Shrimp Quesadillas (\$7.95), and the restaurant's popular salmon entrée (\$16.95) encrusted with walnuts and finished with a raspberry coulis.



Rosemary Carroll

A meal at Borghi's starts with warm, crusty Italian bread and a bowl of fresh garlic pesto for dipping. The menu offers both soup and bruschetta de jour (or more suitably, de giornata) A recent offering of wild mushroom and prime rib soup was as rich and hearty as it sounds, but sweeter than expected, no doubt due to a generous swirl of fresh, sweet cream. The stuffed mushrooms feature large chunks of crabmeat (\$8.95), and the dressing on our Caesar salad (\$5.95) was light, lemony and freshly made.

Seafood lovers will enjoy the sautéed crabmeat with roasted garlic and fresh tomato over capellini with a light vodka cream sauce (\$16.95). For more variety, try the delightfully light combo of shrimp, clams, mussels and crabmeat in an herb-infused broth over linguini (\$18.95). Steak lovers

will relish both the 14 oz. New York Strip (\$17.95) or 16 oz. Porterhouse (\$19.95) with a choice of wild mushroom demi-glace or a mildly sweet port wine au jus. There are also several tasty chicken dishes.

To encourage a loyal local following, the Borghis have intentionally kept their menu and wine list affordable. And to satisfy the most inveterate sweet tooth, a variety of decadent desserts are made on premises.

Borghi's features live music on Wednesdays, and Eric Joeber at the piano with Broadway and cabaret tunes on Friday and Saturday from 6-10 p.m. ♦

*Borghi's is located at 4 North Main Street in Chalfont. Open 7 days.*

*Lunch, 11:30 a.m.-4 p.m.; Dinner, Mon.-Thurs. 4-10:30 p.m., Fri.-Sat. 4 p.m.-midnight. Major credit cards. Reservations recommended.*