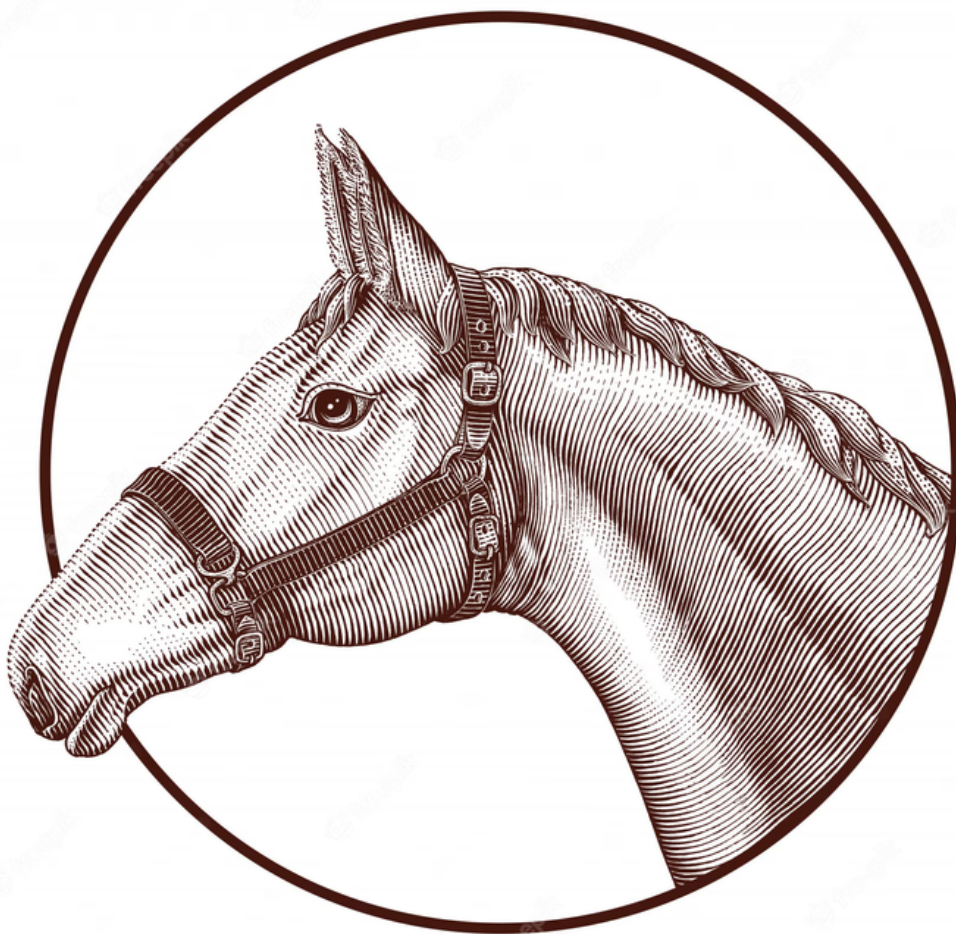




LA SCUDERIA

VILLA BORGHI

Restaurant & pizzeria



(+39) 0332.96.15.15

www.hotelvillaborghi.it



OUR HISTORIC DOUGH WAS BORN FROM THE
DESIRE TO CREATE A CEREAL PIZZA WITH A
SPECIAL SCENT AND UNIQUE TASTE.

A SPECIAL BLEND WITH SOFT WHEAT FLOUR TO
WHICH BARLEY, OATS, CORN, FLAX, SESAME, SOY
AND RYE ARE ADDED.

WE ALSO PRODUCE A SOFT AND DELICATE GLUTEN
FREE DOUGH.

Allergens and Warning
PIZZA PASTA: SOFT WHEAT, BARLEY, OATS, CORN,
FLAX, SESAME, SOYA AND RYE

1 LACTOSE,
2 FISH,
3 SHELLFISH,
4 SULPHITE,
5 SHELL FRUIT,
6 MOLLUSK

7 GLUTEN,
8 EGG,
9 SOYA,
10 MUSTARD,
11 SESAME,
12 CELERY

V VEGETARIAN DISH

13 WARNING: DEAR GUEST, WE INFORM YOU THAT SOME OF THE PRODUCTS WE USE MIGHT
HAVE BEEN PURCHASED AS ALREADY FROZEN OR FROZEN ON SITE IN FULL COMPLIANCE WITH
SELF-CONTROL PROCEDURES AND THE ITALIAN LAW. FOR MORE DETAILED INFORMATION,
PLEASE DO NOT HESITATE TO ASK THE STAFF. ONE OR MORE PRODUCT MAY BE PURCHASED
FROZEN, ACCORDING TO THE SEASON; IN ORDER TO GUARANTEE THE BEST PREPARATION, THE
PRODUCT MAY BE BLAST-CHILLED AND MAINTAINED AT A NEGATIVE TEMPERATURE BEFORE ITS
REGENERATION FOR SERVICE; THE RAW FISH HAS BEEN TREATED ACCORDING TO THE ITALIAN
LAW.



Table Service : € 2.00/person

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PIZZA

FOCACCE

FOCACCIA WITH HERBS - OLIVE OIL, ROSEMARY, ORIGAN AND SALT ^{7,13}	€ 4,50
FOCACCIA WITH PARMA HAM ^{7,13}	€ 6,50
FOCACCIA LARD, RUCOLA, CHERRY TOMATOES AND PARMESAN ^{7,13}	€ 9,00
FOCACCIA MORTADELLA AND PISTACHIO ^{5,7,13}	€ 9,50

PIZZA

COTTO - TOMATO, MOZZARELLA AND HAM ^{1,7,13}	€ 7,50
CHAMPIGNON - TOMATO, MOZZARELLA AND CHAMPIGNON ^{1,7,13}	€ 7,50
CAPRICCIOSA - TOMATO, MOZZARELLA, HAM, BLACK OLIVES, CAPERS, ARTICHOKES AND MUSHROOMS ^{1,7,13}	€ 9,50
MARGHERITA - TOMATO AND MOZZARELLA ^{1,7,13}	€ 6,50
MARINARA - TOMATO, GARLIC, OIL, OREGANO ¹³	€ 5,50
NAPOLI - TOMATO, MOZZARELLA AND ANCHOVIES ^{1,2,7,13}	€ 7,50
PICCANTINA - TOMATO, MOZZARELLA AND SPICY SALAMI ^{1,7,13}	€ 8,50
PROSCIUTTO E FUNGHI - TOMATO, MOZZARELLA, HAM AND MUSHROOMS ^{1,7,13}	€ 8,00
PUGLIESE - TOMATO, MOZZARELLA AND TROPEA ONIONS ^{1,7,13}	€ 7,00
QUATTRO FORMAGGI - TOMATO, MOZZARELLA, PARMESAN, BLUE CHEESE, SMOKED PROVOLA CHEESE ^{1,7,13}	€ 9,00
QUATTRO STAGIONI - TOMATO, MOZZARELLA, HAM, BLACK OLIVES, MUSHROOMS AND ARTICHOKE ^{1,7,13}	€ 9,50
ROMANA - TOMATO, MOZZARELLA, ANCHOVIES AND CAPERS ^{1,2,7,13}	€ 8,00
TONNO - TOMATO, MOZZARELLA AND TUNA ^{1,2,7,13}	€ 7,50
VEGETARIANA - TOMATO, MOZZARELLA, AUBERGINE, PEPPERS AND ZUCCHINI ^{1,7,13}	€ 9,50
WURSTEL - TOMATO, MOZZARELLA AND WURSTEL ^{1,7,13}	€ 7,00

GLUTEN FREE DOUGH: + € 2,00

SPECIAL PIZZAS

AFRODITE - ARTICHOKE CREAM, BUFALA MOZZARELLA, KING PRAWNS AND FRESH BURRATA	^{1,3,5,7,13}	€ 15,00
AOSTA - TOMATO, FONTINA CHEESE AND PARMA HAM	^{1,7,13}	€ 11,00
BAROLO - BUFALA MOZZARELLA, PORCINI MUSHROOMS, BLUE CHEESE, BAROLO WINE AND PARMA HAM	^{1,7,13}	€ 14,50
BURRATA - TOMATO, FRESH BURRATA, PARMA HAM, ROCKET, CHERRY TOMATOES, PARMESAN CHEESE AND BALSAMIC VINEGAR GLAZE	^{1,4,7,13}	€ 13,00
CALZONE MASTINO - PROVOLA CHEESE, SAUSAGE, FRIARIELLI AND MOZZARELLA	^{1,7,13}	€ 12,00
CALZONE DI PESCE - MOZZARELLA, SHRIMPS, COURGETTE, SMOKED SALMON, TOMATO AND ROCKET	^{1,2,3,7,13}	€ 13,00
CAMPAGNOLA - TOMATO, BUFALA MOZZARELLA, TROPEA ONIONS, BLUE CHEESE, SAUSAGE AND PARMA HAM	^{1,7,13}	€ 14,00
CASTELMAGNO - TOMATO, MOZZARELLA, PORCINI MUSHROOMS, CASTELMAGNO CHEESE BAROLO WINE SAUCE	^{1,4,7,13}	€ 16,00
CENERENTOLA - BUFALA MOZZARELLA, PUMKIN CREAM, SHRIMPS, FRIARELLI AND SAFFRON CREAM	^{1,3,4,5,7,13}	€ 12,50
CEDRINA - MOZZARELLA, SHRIMPS, COURGETTE E ZEST DI LIMONE	^{1,2,3,7,13}	€ 12,00
DISCORDIA - MOZZARELLA, BRESAOLA AND FIG JAM	^{1,7,13}	€ 11,50
FATA MADRINA - PUMPKIN CREAM, BUFALA MOZZARELLA, PANCETTA, PEPPER	^{1,7,13}	€ 12,00
ITALIA - TOMATO, BUFALA MOZZARELLA, CHERRY TOMATO AND BASIL	^{1,7,13}	€ 10,00
ITALIA INVERNALE - TOMATO, BUFALA MOZZARELLA, PORCINI MUSHROOMS E SAUSAGE	^{1,7,13}	€ 11,00
ITALIA PRIMAVERA - TOMATO, BUFALA MOZZARELLA, AUBERGINE, COURGETTE, CHERRY TOMATO	^{1,7,13}	€ 10,50
LA CALABRISSELLA - TOMATO, MOZZARELLA, SPICY SALAMI, 'Nduja FROM SPILINGA AND OREGANO	^{1,7,13}	€ 13,00
NORMA - TOMATO, BUFALA MOZZARELLA, AUBERGINE, SMOKED SICILIAN SHEEP RICOTTA CHEESE, BASIL AND CHERRY TOMATOES	^{1,7,13}	€ 12,50
OBELIX - YELLOW CHERRY TOMATOES (SAUCE AND CONFIT), WILD BOARD TRUFFLED MORTADELLA, MOZZARELLA, STRACCIATELLA CHEESE	^{1,7,13}	€ 16,00

GLUTEN FREE DOUGH: + € 2,00

PAOLINO 2.0 - TOMATO, BUFALA MOZZARELLA, DRIED CHERRY TOMATOES, AUBERGINE AND ROMAN RICOTTA CHEESE ^{1,7,13}	€ 11,00
PESTO - TOMATO, BUFALA MOZZARELLA, PINE NUTS, OLIVES, PESTO, CHERRY TOMATOES AND SICILIAN PECORINO ^{1,5,7,13}	€ 11,50
POSEIDON - TOMATO, SEAFOOD AND DICED FISH, GARLIC AND OIL ^{2,3,7,13}	€ 13,00
PRODIGIO - PISTACHIO CREAM, BUFALA CHEESE, CHERRY TOMATOES AND MORTADELLA ^{1,5,7,13}	€ 13,50
REGINA - TOMATO, BUFALA MOZZARELLA, PARMA HAM, CHERRY TOMATOES AND PARMESAN ^{1,7,13}	€ 11,50
SALSICCIA E FRIARIELLI - MOZZARELLA, SAUSAGE, PARMESAN CHEESE AND FRIARIELLI ^{1,7,13}	€ 9,50
TARTUFINA - TRUFFLE CREAM, BUFALA MOZZARELLA, COURGETTE, BLUE CHEESE, PORCINI MUSHROOMS AND PARMESAN ^{1,7,13}	€ 14,50
VALTELLINA - TOMATO, BUFALA MOZZARELLA, BRESAOLA, ROCKET AND PARMESAN CHEESE ^{1,7,13}	€ 11,00
VARENNE - TOMATO, MOZZARELLA, BRIE AND SPECK ^{1,7,13}	€ 11,00
ZOLA E MELE - MOZZARELLA, BLUE CHEESE AND APPLE ^{1,7,13}	€ 9,00
ZOLA E SPECK - TOMATO, MOZZARELLA, BLUE CHEESE AND SPECK ^{1,7,13}	€ 10,50

TO START

STARTERS

SWORDFISH CAPONATA, AUBERGINES, RED ONION AND CHERRY TOMATOES ^{2,4,13}	€ 14,00
BEEF TARTARE, CAPERS , DRIED TOMATOES DRESSING AND TAGGIASCHE OLIVES ¹³	€ 16,00
PARMA HAM WITH MUSTARDED CITRONETTE, DRIED FIGS AND MUSTARD ^{1,4,5,10}	€ 15,50
ASSORTED COLD CUTS FOR 2 PEOPLE OF LA SCUDERIA ^{1,2,3,4,5,6,7,8,9,10,11,12,13}	€ 16,00



OUR KITCHEN



PASTA

SEAFOOD PACCHERI ^{2,3,4,6,7,13} € 14,00

TAGLIATELLE WITH BEEF MINCE ^{7,12,13} € 13,00

TAGLIOLINI WITH SQUID INK, STRACCIATELLA CHEESE
AND CHOPPED PISTACHIOS ^{1,2,3,4,5,6,7,8,12} € 14,50

CASERECCE WITH BLACK CABBAGE CREAM, CRISPY CHEEK
AND PECORINO FLAKES ^{1,7} € 13,00

PIZZOCCHERI OF TRADITION ^{1,7,V} € 13,00

MEAT

1 KG FIORENTINA GRILLED ¹³ € 52,00
WITH RUSTIC POTATOES AND SAUTEED VEGETABLES

GRILLED ANGUS TAGLIATA ¹³ € 23,00
WITH RUSTIC POTATOES AND SAUTEED VEGETABLES

CHICKEN NUGGETS WITH SESAME AND CITRUS, ^{5,7,11,13}
ON VALERIANELLA SALAD WITH FRENCH FRIES € 21,50

LAMB CHOPS WITH ERB OIL AND RUSTIC POTATOES ¹³ € 22,50

FISH



CRISPY OCTOPUS ON VELVETY CHICKPEA AND CONFIT TOMATO
WITH RUSTIC POTATOES ^{2,6,13} € 22,00

MIXED FRIED FISH AND BATTERED VEGETABLES ^{2,3,6,7,11,13} € 20,50

STUFFED SQUID WITH SAUTEED VEGETABLES ^{1,2,3,4,5,6,7,8,9,10,11,12,13} € 20,00





BURGER

CHEESEBURGER DEL FANTINO ^{1,7,9,11,13}	€ 15,00
SOFT BREAD WITH 200GR OF PIEDMONTESE MEAT, CHEDDAR, CRISPY BACON, KETCHUP, TOMATO AND LETTUCE.	
SERVED WITH FRENCH FRIES AND SAUCES	
FAVORITO ^{1,7,9,11,13}	€ 15,00
SOFT BREAD WITH 200GR OF PIEDMONTESE MEAT, ONION JAM, CRISPY BACON, BBQ SAUCE AND CHEDDAR.	
SERVED WITH FRENCH FRIES AND SAUCES	
CARBOBURGER ^{1,7,8,11,13}	€ 16,00
SOFT BREAD WITH 200GR OF PIEDMONTESE MEAT, PECORINO FLAKES, CRISPY BACON AND CREAM OF PASTEURISED EGGS	
SERVED WITH FRENCH FRIES AND SAUCES	
FAVORITO IN SELLA ^{1,7,10,11,12,13}	€ 15,50
SOFT BREAD WITH 200GR OF PIEDMONTESE MEAT, CRISPY BACON, ONION JAM, TOMATOES, LETTUCE, CURRY SAUCE AND TOMINO CHEESE	
SERVED WITH FRENCH FRIES AND SAUCES	

SALAD & MORE

MIXED SALAD DEPENDS OF SEASON AND AVAILABILITY	€ 8,00
POTATO FRY & DIP SERVED WITH SAUCES ^{7,13}	€ 4,50
VEGETABLE RATATOUILLE	€ 5,00
ROSEMARY FLAVOURED BAKED POTATOES	€ 4,00



HOMEMADE DESSERTS¹³

HOMEMADE DESSERTS AND ICE CREAM	€ 6,00
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OUR DESSERTS CHANGE CONSTANTLY:

OUR STAFF WILL BE HAPPY TO SHOW YOU THE AVAILABILITY OF THE DAY AND HELP YOU WITH YOUR CHOICE.

FOR INFORMATION ABOUT THE ALLERGENS CONTAINED IN THE DESSERTS, ASK TO OUR STAFF.





DRINKS

HANDCRAFTED BEER ON TAP

BLOND – AMBER - BLANCHE

SMALL (0.2L)

€ 3,70

MEDIUM (0.4L)

€ 5,60

LARGE (0.5L)

€ 6,80

WATER STILL / SPARKLING - 0,70 L

€ 2,50

SOFT DRINKS

€ 3,50

GLASS OF WINE

€ 4,00

HOUSE WINE - 0,5 L

€ 6,50

HOUSE WINE - 1 L

€ 11,00

WINE (BOTTLE - WINE LIST)

GLUTEN FREE BEER - 0,33L

€ 7,00



Table Service : € 2.00/person

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