



il Borgo

RISTORANTE • PIZZERIA




Via Amilcare, 13 Caccamo (PA)
3791289969 • 0912774401
www.ilborgoristorante.it


Starter

Crescentine with cold cuts and cheeses    € 12,00

hot crescentine, selection of locally produced cold cuts and quality cured meats, cheeses from local dairies accompanied by honey, sweet and sour onions and jams

Hot appetizer*   € 6,50

french fries, arancinette, pannelle, vegetable batter, fried mozzarella

Pistacchiotto    € 8,00

buffalo burrata, mortadella and pistachio pesto wrapped in a thin layer of pizza dough breaded in pistachio flour

Shrimp balls (5pcs)     € 8,00

Fried prawn balls* with lime mayonnaise


Straccetti di Calamaro  € 7,00

Strips of squid* marinated in citrus fruits on cream of yellow datterino tomatoes and flakes of botargo

Bruschetta of the sea (4pcs)    € 10,00

2pcs mint pesto, smoked salmon and stracciatella
2pcs parsley pesto, grilled cherry tomatoes and prawns

Salad

Salmon salad     € 12,00

smoked salmon, mixed salad, buffalo burrata cheese, radishes, almonds, citrus oil, sesame breadsticks

Shrimp salad     € 11,00

blanched prawns*, mixed salad, cherry tomatoes, buffalo stracciatella, carrot chips, basil pesto, sesame breadsticks











* frozen products - Product subjected to preventive reclamation treatment by freezing in compliance with the provisions of reg. EC 853/2004, annex III, section VIII, chapter 3, letter D, point 1

Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)






For further information, contact the service staff

Cover charge €2.00

First dishes





- Primo del Borgo 2.0**  € 13,00
calamarata with sausage ragout, cream of red and yellow cherry tomatoes and cream of porcini mushrooms
- Busiate**  € 10,00
busiate with aubergine and mint soup, crispy bacon and stracciatella fillets
- Tagliolini Neri**    € 16,00
Black tagliolini with pistachio cream, confit cherry tomatoes, clams and red prawn tartare
- Orecchiette**  € 12,00
with potatoes and mussels and bottarga powder
- Tagliatelle**   € 19,00
tagliatelle with clams, scampi and sea urchin pulp
- Gnocchi**   € 13,00
fresh gnocchi with basil pesto, purple prawns and 150 gram burrata cheese

Second courses of fish

- Mini fish burgers (3pcs of 100g)**    € 15,00
1st salmon burger, lettuce, dried tomatoes, squid ink mayonnaise
2nd shrimp burger, lettuce, radish and lime mayonnaise
3rd octopus tentacle with creamed potatoes and spicy BBQ sauce
- Salmon fillet** € 15,00
cooked at low temperature with seared red and yellow cherry tomatoes, zucchini cream and lemon zest
- Stuffed squid**   € 15,00
on shellfish bisque and shrimp tartare*

* frozen products - Product subjected to preventive reclamation treatment by freezing in compliance with the provisions of reg. EC 853/2004, annex III, section VIII, chapter 3, letter D, point 1
Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)
For further information, contact the service staff
Cover charge €2.00

Second courses of meat

- Pulled Pork** € 13,00
pork shoulder cooked at low temperature, frayed and flavored accompanied by potato dippers and bread
- Ribs (500g)** € 13,00
Pork ribs with BBQ sauce and fries
- Tris of grilled meat**   € 15,00
caccamese sausage, slice of veal and pork roulade with baked potatoes
- Meat platter**   € 30,00
pork roulade, pulled pork samples, ribs, veal rib eye, pork tenderloin, sausage accompanied by potato dippers*

Hamburger


- Classic burger** € 7,00
200g veal burger, bacon, lettuce, tomato, cheddar, sweet and sour onion, choice of sauce
- Scottona burger** € 9,50
200g scottona hamburger, fried onion, 'nduja emulsion, emmenthal cheese, speck and herb mayonnaise

TRY OUR HAMBURGER MENU:
WITH €2 ADD A DRINK AND CHIPS

* frozen products - Product subjected to preventive reclamation treatment by freezing in compliance with the provisions of reg. EC 853/2004, annex III, section VIII, chapter 3, letter D, point 1
Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)
For further information, contact the service staff
Cover charge €2.00


Pizze Gourmet

Regina Margherita € 10,00
tomato, buffalo mozzarella, red cherry tomatoes, basil pesto


Brontese  € 13,00
mozzarella, mortadella, burrata cheese, pistachio pesto,
chopped pistachios, Sicilian lemon zest

Il Borgo € 14,00
mozzarella, red cherry tomatoes, yellow cherry tomatoes,
dried Caccamo sausage, caciocavallo, ricotta from the local
dairy

Regno delle due Sicilie € 10,00
fiordilatte mozzarella, Calabrian n'duja, Caccamo sausage,
Tropea red onion

Norvegese  € 13,00
buffalo mozzarella, smoked salmon, pistachio pesto, lemon
zest

Totina € 12,00
buffalo mozzarella, flavored baked potatoes, seasoned
Caccamo sausage, Norcino lard

Nocina  € 14,00
mozzarella fiordilatte, sweet provolone, speck, ricotta from
the local dairy, walnut pesto, honey

*frozen products

Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)

For more information, contact the service personnel


Cover charge € 2.00

Pizze Gourmet


Ciuri Ciuri € 13,00
fiordilatte mozzarella, dehydrated speck, soft cheese and fried zucchini flowers


Parmigiana Scomposta € 13,00
fiordilatte mozzarella, aubergine cream, sweet provola, aubergine chips, semi-dry red cherry tomatoes, vastedda del Belice and crystallized basil

La Ripiena € 12,00
ledge stuffed with philadelphia, fiordilatte mozzarella, caciocavallo, black pepper, nutmeg, ricotta, strips of speck and fresh mint

Gambero Rosso  € 16,00
Zucchini cream, fior di latte mozzarella, stracciatella, marinated red prawns, lime zest and coral cream

Porchetta € 12,00
buffalo mozzarella, smoked scamorza, artisan porchetta and Nero d'Avola wine reduction

GiàGiù  € 14,00
fiordilatte mozzarella, yellow Piennolo tomato reduction known as GiàGiù, bluefin tuna bresaola, semi-dry red cherry tomatoes, stracciata di fior di latte, basil reduction

Amilcare  € 12,00
buffalo mozzarella, coppa, sun-dried tomatoes, black olive patè, cashews

Pizze Classiche



Margherita tomato, mozzarella, basil	€ 5,50
Romana tomato, mozzarella, ham	€ 6,00
Diavola tomato, mozzarella, spicy salami	€ 6,00
Americana tomato, mozzarella, french fries*, würstel	€ 6,50
Completa tomato, mozzarella, ham, champignon mushrooms, artichokes, frankfurters, black olives	€ 7,00
Parmigiana tomato, mozzarella, fried aubergines, flakes of Grana Padano, basil reduction	€ 6,50
Napoli  tomato, mozzarella, anchovies	€ 6,00
Calzone classico tomato, mozzarella, cooked ham	€ 6,00
San Daniele tomato, mozzarella, rocket, Parma ham, flakes of Grana Padano	€ 7,00
Friarielli mozzarella, sautéed broccoli, Caccamo sausage	€ 8,00
Quattro Formaggi mozzarella, gorgonzola, smoked scamorza, Grana Padano	€ 7,00

*frozen products

Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)

For more information, contact the service personnel

Cover charge € 2.00

Pizza tour

minimum 4 people

Classic

hot appetizers center table and all our classic pizzas around until you say stop.

Water and a drink that is the same for everyone, with a choice of beer or Coca Cola

€ 13,00

(cover price excluded)

Gourmet

hot appetizers center table, rustic appetizers center table and all our gourmet pizzas around until you say stop.

Water and a drink that is the same for everyone, with a choice of beer or Coca Cola

€ 20,00

(cover price excluded)

NB: You cannot order other pizzas until you finish the ones that are already at the table.

You can't bring the pizzas left at home

All the doughs of our pizzas are born from a mixture of flours, some of which with Slow Food presidium.

The pizzas have a medium-high edge, a symptom of a long maturation of the dough that rests for at least 24 hours.

gluten-free dough + €2,00

Legend



Gluten



Milk and derivatives



Egg



Sesame and other seeds



Fish



Nuts



Shellfish



Clams








*frozen products

Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)

For more information, contact the service personnel

Cover charge € 2.00

Dessert

Tiramisù  gluten free	€ 5,00
Chocolate cake  with hot chocolate heart	€ 5,00
Dessert of the day    ask to the staff which dessert the chef is offering us today	€ 6,00
Lemon sorbet 	€ 2,50
Coffee cremino 	€ 2,50

Soft drink

Water 0,75l	€ 2,00
Coca Cola 1l	€ 4,00
Thè (peach or lemon)	€ 2,50
Sprite 33cl	€ 2,00
Fanta 33cl	€ 2,00
Coca Cola 33cl	€ 2,00
Coca Cola Zero 33cl	€ 2,00
Chinotto 33cl	€ 3,00
Limonata 33cl	€ 3,00

*frozen products

Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)

For more information, contact the service personnel

Cover charge € 2.00

Birre

Birra dello Stretto 66cl	€ 3,50
Heineken 33cl	€ 2,50
Moretti 33cl	€ 2,50
Craft beer	€ 4,50
Heineken 66cl	€ 3,50
Moretti 66cl	€ 3,50
Ceres	€ 3,00
Messina with salt crystals	€ 3,50
Gluten free beer	€ 3,50

COCKTAIL

Aperol Spritz	€ 6,00
Wodka lemon	€ 6,00

DRAFT BEER

Semedorato blonde vol. 5% alc.	0,20l	€ 3,50
	0,40l	€ 4,50
Semedorato red vol. 7% alc.	0,20l	€ 3,50
	0,40l	€ 4,50

After Dinner

Bitter	€ 3,00
Sicilian Bitter	€ 3,50
Limoncello	€ 2,50
Grappa 903	€ 3,50
Caffè	€ 1,00
Whiskey	€ 4,00
Scotch	€ 5,00

*frozen products

Dishes with highlighted symbols can cause reactions in allergic or intolerant people (see legend)

For more information, contact the service personnel

Cover charge € 2.00

Wines

Müller Thurgau (sparkling)	€ 19,00
Leone d'Almerita	€ 20,00
Sparkling wine	€ 12,00
Bianco di Nera	€ 26,00

DON PIEROTTO

Don Pierotto is a line of 100% Sicilian wines created by the renowned somelier Pier Paolo Vecchi with the collaboration of an important Sicilian winemaker. The purpose of this line of wines is to be appreciated by both experts and occasional drinkers.

Grillo DOC *the true flavor of the hill cricket of our province, dry and mineral, with some fruity and acidic notes* € 19,00

Chardonnay IGP *a fruity and complex wine with a slight passage in small barrels that gives it a greater variety of flavors* € 19,00

Smosso *a blend of slightly sparkling white grapes, with a part of Zibibbo that gives it a strong note of grape flavor* € 19,00

Nero d'Avola DOC *a very round wine with hints of red fruits, to be enjoyed even cold. Also excellent with fish dishes* € 19,00

Syrah IGP *the international red grape that finds its home in Sicily, particularly spicy, to be enjoyed even cold* € 19,00

Wines

BAGLIO DI PIANETTO

Baglio di Pianetto: a wine that enhances the uniqueness of the Sicilian terrior through the savoir faire of French chateaux. A new Sicily but at the same time ancient and told with an all-French elegance, a journey of discovery, passion and nature.

- Catarratto DOC bio** *it has strong citrus and floral scents with notes of lemon zest, orange blossom and jasmine. On the palate it is dry and savory.* € 18,00
- Filicigno DOC** *it has fruity and herbaceous hints, with notes of passion fruit, broom and white pepper. On the palate it is round and savory with an excellent balance. (insolia-viognier)* € 23,00
- Insolia DOC bio** *it has floral and fruity scents with notes of orange blossom and green apple. On the palate it is dry and fresh with excellent minerality.* € 8,00 375ml
- Murriali DOC** *it has fruity and floral scents, with notes of green apple, peach and orange blossom. On the palate it is soft and fresh with a savory finish.* € 23,00
- Fermata 125 Etna bianco DOC** *it has strong hints of orange blossom and acacia with citrus notes. On the palate it is a balanced and savory wine, with a long and persistent balsamic finish.* € 28,00
- Nero d'Avola DOC bio** *has intense hints of currant, wild strawberry and pomegranate. On the palate it is fresh and soft with a surprising persistence.* € 18,00/€ 8,00 375ml
- Ramione DOC** *has intense hints of red berry fruit, the aging in barrique gives notes of vanilla, licorice and nutmeg. On the palate it is structured and balanced with a harmonious and persistent finish. (Merlot-Nero d'Avola)* € 23,00
- Shymer IGT** *has hints of red berry fruit, aging in barrique gives notes of coffee, cinnamon and nutmeg. On the palate it is dry and warm with a silky and enveloping tannin (Syrah-Merlot)* € 23,00
- Syraco IGT** *it has elegant hints of black cherry in alcohol, black currant and cocoa, the aging in barrique gives notes of leather and spices. On the palate it is harmonious and intense. (Organic Syrah)* € 18,00
- Viafrancia DOC** *presents elegant floral and spicy scents with notes of marena, leather and lavender. On the palate it is warm and full-bodied with elegant tannins and a persistent finish (organic Merlot - organic Cabernet Sauvignon).* € 35,00