

IL BORRO  
TUSCAN BISTRO  
—  —  
ELOUNDA

*We welcome enquiries from guests regarding the ingredients in the dishes.*

*Please inform your order-taker of any allergy or special dietary requirements.*

*Municipality Tax and VAT are included in the prices.*

*\* Frozen items have been selected in order to guarantee the highest possible quality.*

*Extra virgin olive oil from Il Borro in Tuscany, is used for salads; sunflower oil is used for frying.*

*Gentile ospite accogliamo con piacere le vostre richieste per quanto riguarda i nostri ingredienti.*

*Vi preghiamo di informarci di eventuali allergie, intolleranze alimentari o diete speciali.*

*\* Gli articoli surgelati sono stati selezionati per garantire la massima qualità.*

*Le nostre frittiture vengono fatte con olio di semi girasole.*

*Le nostre insalate sono condite con olio extra vergine di oliva, de Il Borro, Toscana.*

## INSALATE

**Panzanella Greek style** 18 €

*Bread Tuscany salad with red onion, cherry tomato, olive, cucumber and celery and feta cheese*

**Insalata di pecorino, pere, noci e miele** 19 €

*Pecorino cheese, pear, walnut, salad and honey*

**Insalata caprese**  $\Delta \Gamma$  19 €

*Fresh tomato, buffalo mozzarella, basil, oregano and EVO oil*

**Insalata verde**  $\Gamma$  22 €

*Green salad, goat cheese, Tuscan prosciutto, rosemary dressing*

## ANTIPASTI

**Pappa al pomodoro**  $A \Upsilon \Delta$  22 €

*Typical Tuscan bread and tomato soup, basil, vegetables julienne and E.V.O. oil*

**Involtini di melanzane con mozzarella** 20 €

*Grilled aubergine, stuffed with mozzarella cheese and aubergine, fresh tomato and basil*

**Polpo alla griglia con patate e olive**  $\Delta \Upsilon \Gamma$  28 €

*Grilled octopus, potato salad, parsley and olives*

**Ricciola marinata, ricotta e rucola** 26 €

*Amberjack marinated in herb and citrus, ricotta cheese, arugula and seed*

**Calamari, basil pesto e courgette** 27 €

*Fried local calamari, with marinated courgette, in basil pesto*

**Pecorino fritto, cipolle e insalata agli agrumi** 22 €

*Fried pecorino cheese "saganaki style", spiced onion, and citrus salad*

**Impepata di cozze** 21 €

*Steamed mussels with lemon, white wine and pepper, toasted bread*

## PRIMI PIATTI

**Spaghetti al pomodoro e basilico** 20 €

*Gragnano pasta, tomato sauce, cherry tomato and basil*

**Risotto alla cipolla fondente e triglie** 34 €

*Carnaroli risotto, braised onion and red mullet*

**Linguine e gamberi**  $\Delta$  36 €

*Gragnano pasta, mediterranean prawns, olives, tomato and basil*

**Paccheri all'astice** 56 €

*Gragnano pasta with lobster sauce*

**Zuppa del giorno** 13 €

*Soup of the day*

## SECONDI PIATTI

**Tagliata di manzo alla griglia, pomodoro arrosto, e misticanza**  $\Delta \text{€} \Gamma$  47 €

*Beef entrecote, lettuce salad, and roasted cherry tomatoes*

**Galletto alla brace con fagiolini al pomodoro e patate**  $\Delta \text{€} \Upsilon$  34 €

*Grilled marinated rooster, green beans, tomato and baby potatoes*

**Bistecca alla Fiorentina, con patate e insalata di pomodori** 160 €

*Tuscan T-bone steak, fried potato, and tomato salad*

**Filetto di orata alla griglia, con cicoria e olio | limone | rosmarino | vestirsi**  $\Delta \text{€} \Gamma$  30 €

*Grilled dorado, with chicory, and oil | lemon | rosemary dressing*

**Tonno alla siciliana** 42 €

*Grilled tuna filet, cherry tomatoes, olive, oregano and capers*

**Branzino al sale con verdure miste**  $A \Delta \text{€} \Gamma$  48 €

*Local sea bass baked in aromatic sea salt, with roasted vegetables*

**Pescato del giorno** per 100gr  $\Delta \text{€} \Gamma \Upsilon$  10 €

*Catch of the day per 100gr*

## CONTORNI

### Side vegetable dish

Sauteed chicory  $\Gamma$  10 €

Green beans garlic and basil  $\Gamma$  10 €

Roasted baby potatoes  $\Delta$  10 €

Bouillon of mixed vegetables  $\Delta \Gamma$  10 €

## PIZZE NEL FORNO A LEGNA

**Pizza Margherita** 20 €

*Tomato sauce, fresh mozzarella, basil and EVO oil*

**Pizza al tartufo** 39 €

*Truffle sauce, mozzarella, mushrooms, fresh truffle and truffle oil*

**Pizza del pescatore** 28 €

*Mozzarella, spiced "vlita", olive, swordfish and lemon*

## DOLCI

**Tiramisu** 14 €

*Mascarpone cheese, coffee and savoiardi*

**Il Borro ricotta, fragole, miele e farro** 17 €

*Ricotta cheese, strawberry, honey and spelt grain*

**Gelati** 9 €

*Ice cream*

**Sorbetti** 12 €

*Sorbet*

**Plateau di frutta fresca**  $\Delta \Gamma$  15 €

*Fresh fruit plateau*

**Αποτοξίνωση:** Detox

**Υπνος:** Sleep well

**Διατροφή:** Weight Management

**Ευεξία:** Well-being

**Γλουτένη:** Gluten Free