

ABOUT US



Owned and operated by siblings, Cristiana and Alessandro Folchitto, Borgo Italia embodies the vision of a true authentic Italian "Trattoria". Started in 2010, it is a genuine "family oriented" business; a place where their love for Italy blends together with their passion for food, regional tradition, authentic Italian recipes and carefully crafted wines from across Italy.

Their mother, Tiziana loved this country and her belief in the American Dream was so deep that she encouraged her children to pursue it with her. Together they have made that dream of sharing their love and appreciation for authentic Italian food and wines with their neighbors here in the heart of Georgia, a reality. Although Tiziana passed away in 2013, her love, spirit of generosity and passion for life continues to shine throughout the walls of Borgo Italia in the family recipes, and in the way customers are treated.

Cristiana, Alessandro and their father Gianfranco are very thankful for your daily appreciation and contribution to keep their "small piece of Italy in the heart of Georgia" successful.

BUON APPETITO

Authentic Italian Experience

Let us give you the best Italian experience whether you are not familiar with authentic Italian cuisine or you just want to be surprised. The experience consists of two appetizers, two different pasta dishes and a dessert. Can be made all gluten free or vegan.

Our servers will also suggest the best wines and cocktails for your taste.

Price is \$ 60 pp

ANTIPASTI

ANTIPASTI DI TERRA

An assortment of the Chef's selection of imported Italian meats and cheeses.
A perfect antipasti platter to share. \$25

CAPRESE DI MOZZARELLA



Fresh tomatoes and mozzarella with basil balsamic glaze. \$ 15

BRUSCHETTA



Toasted bread with fresh seasoned tomatoes and shaved parmesan. \$14

BURRATA E PROSCIUTTO

Burrata and prosciutto on arugula, with tomatoes and flatbread. \$23

CROSTINO AI FUNGHI E CAPRINO



Bread crostini with sauteed mushrooms and goat cheese. \$ 15

PANE ALL'AGLIO E PARMIGIANO



Homemade garlic bread knots served with parmesan and marinara dipping sauce. \$ 12

SAUTEE DI COZZE

Green lip New Zealand mussels sauteed with garlic, olive oil and white wine \$ 17
Available with spicy marinara + \$2

VELLUTATA DI POMODORO E BASILICO



Homemade velvety tomato bisque \$14

*All ingredients subject to change due to season and availability.

Borgo Italia



=Vegetarian

INSALATE

Add a basket of homemade organic sourdough bread to any entree for \$ 5

INSALATONA

Purple lettuce, crumbled goat cheese, smoked bacon, olives and sun dried tomatoes, served with our balsamic glaze. Full \$15 / Half \$8

INSALATA DI ARUGOLA



Fresh baby arugola with shaved parmesan, served with our homemade lemon and olive oil dressing. Full \$13 / Half \$7

INSALATA DELLA CASA



Purple lettuce, fresh tomatoes and mozzarella, served with our our balsamic vinaigrette. Full \$13 / Half \$7

SPINACI E GORGONZOLA



Baby spinach, sweet pears, walnuts and crumbled gorgonzola, served with balsamic glaze. Full \$15 / Half \$8

SPINACI E CAPRINO



Baby spinach, crumbled goat cheese, artichokes and sundried tomatos with balsamic vinaigrette. Full \$15 / Half \$8

Add to any salad: Grilled chicken \$ 6 / Shrimp \$ 7

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PASTA

Add a basket of homemade organic sourdough bread to any entree for \$ 5

SPAGHETTI BOLOGNESE

Spaghetti with our traditional 100% Angus Beef sauce, and herbs. \$ 23

SPAGHETTI ALLA CARBONARA

Spaghetti tossed in our carbonara sauce made with gently simmered, egg yolk, crispy bacon, black pepper, and parmesan. \$ 22

PENNE ALLA PUTTANESCA



Penne with spicy homemade marinara, Kalamata olives, garlic, Sicilian capers and Parmesan \$ 23 (Add anchovies for \$5).

LINGUINE AL PESCATORE

Linguine tossed in a spicy wine and olive oil stock with clams, mussels and shrimp. \$ 26

Also available with marinara + \$2

PENNE AI QUATTRO FORMAGGI



Penne with a cream of parmesan, provolone, gorgonzola and mozzarella cheese \$ 24

SPAGHETTI ALLA NORMA



Spaghetti toasted in marinara with eggplants, fresh ricotta and basil \$ 24

ORECCHIETTE SALSICCIA E BROCCOLI

Orecchiette with sausage and broccoli in a light cream sauce \$ 23

LINGUINE AI FUNGHI PORCINI



Linguine in a cream of porcini mushroom and parmesan \$ 24

All dishes available with gluten free pasta upon request +\$ 3

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FRESH PASTA

Add a basket of homemade organic sourdough bread to any entree for \$

BORGO LASAGNA

Our made from scratch signature lasagna layered with traditional meat sauce and topped with marinara, mozzarella and parmesan. \$ 23

RAVIOLI CON MARINARA E SALSIICCIA

Cheese filled Ravioli with pan seared sausage pieces in a spicy marinara. \$ 22

RAVIOLI ALL'ARAGOSTA

Lobster stuffed ravioli in a light and smooth cheese sauce with a hint of nutmeg. \$ 24

RAVIOLI AI FUNGHI



Wild mushroom filled ravioli in a porcini mushroom and sherry cream sauce with parmesan. \$ 23

GNOCCHI GORGONZOLA E NOCI



Potato dumplings with gorgonzola cream and walnuts. \$ 22

GNOCCHI PESTO GENOVESE



Potato dumplings tossed in our homemade basil pesto. \$ 22

PAPPARDELLE ALLA AMATRICIANA

Egg pappardelle with a spicy marinara and smoked bacon. \$22

TORTELLINI CON PANCETTA E GORGONZOLA



Cheese filled tortellini with smoked bacon and a cream of gorgonzola. \$23

MANICOTTI ALLA NAPOLETANA



Homemade manicotti filled with ricotta cheese, topped with melted mozzarella and parmesan and our homemade marinara. \$ 22

PARMIGIANA DI MELANZANE



Homestyle grilled Eggplant with marinara, melted mozzarella and parmesan. \$22

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SECONDI PIATTI

Every entree comes with a side of roasted potatoes and veggies. Gluten Free available on most dishes
Add a basket of homemade organic sourdough bread to any entree for \$ 5

POLLO AL MARSALA

Chicken breasts lightly floured with our Sicilian amber Marsala wine and mushroom sauce. \$24

POLLO PICCATA

Chicken breasts lightly floured with Chablis wine and fresh lemon sauce topped with Sicilian capers. \$ 24

SALTIMBOCCA ALLA ROMANA

Pan-seared chicken with sherry wine and topped with crispy prosciutto and melted provolone and sage. \$ 24

POLPETTE DELLA NONNA

Classic 100% angus beef meatballs with our homemade marinara and topped with parmesan. \$ 22

FILETTO CON PORCINI E GORGONZOLA (8 to 9 Oz)

Angus beef fillet mignon grilled to perfection and served with a porcini mushroom and Gorgonzola cream. (Served rare unless specified) * \$ 45

TROTA ALLA MUGNAIA

Wild caught butterfly trout lightly floured and pan-seared in a lemon, garlic and white wine sauce. \$ 34

SPIGOLA AL CARTOCCIO

European Seabass baked "al cartoccio" with fresh lemon, olive oil, Sicilian sea salt, black pepper and rosemary. Ethically sourced. \$ 42

SALMONE AL FORNO

Wild caught Chilean salmon oven baked with a sauce of lemon, dill, olive oil, garlic and parsley. \$ 40

Available sides; roasted potatoes, broccoli, mushroom, spinach.



= Gluten Free available

* (Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness)

Borgo Italia

PIZZERIA

Our pizza is the traditional Roman style, with fresh dough, homemade daily, San Marzano tomato sauce and mozzarella. Each pizza is approximately 10"

MARGHERITA



Tomato sauce, mozzarella and fresh basil. \$ 17

QUATTRO FORMAGGI



Mozzarella, provolone, parmesan and gorgonzola. \$ 20

VEGETARIANA



Tomato sauce, mozzarella, spinach, artichokes, mushroom and sun dried tomatoes. \$ 20

MAIALONA

Tomato sauce, mozzarella, prosciutto, kalamate olives, salame and sausage. \$ 22

SALSICCIA E FUNGHI

Tomato sauce, mozzarella, sausage and mushroom. \$ 19

BURRATINA



Fresh burrata cheese, fresh tomatoes and fresh basil. \$ 22

Extra toppings available, please ask your server.

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BORGO PLANT BASED



BRUSCHETTA AL POMODORO

Toasted bread topped with fresh seasoned tomatoes and vegan cheese. \$ 13

CROSTINI MUSHROOM

Bread crostini topped with sauteed mushrooms and vegan cheese. \$ 13

SPAGHETTI DI BOLOGNA

Spaghetti with our vegan plant based Bolognese sauce seasoned with tomatoes and herbs. \$ 23

SPAGHETTI " CARBONARA DI ROMA"

Spaghetti tossed in a gently simmered light "*cream egg yolk*", "*crispy bacon*", black pepper, and vegan parmesan. \$ 23

PENNE DELL'ORTOLANO

Penne tossed with sun dried tomatoes, spinach, mushroom, artichokes in a white wine and garlic based sauce. \$ 20

PENNE ALL'ARRABBIATA

Penne tossed in our homemade spicy marinara with garlic and extra virgin olive oil. \$ 20

POLLO BALSAMICO AL ROSMARINO

Vegan chicken strips pan seared with rosemary, sherry wine and our balsamic reduction, served with roasted potatoes and vegetables. \$ 20

PIZZA BIANCA FUNGHI E SPINACI

Thin crust pizza with vegan cheese, mushroom and spinach \$ 20

PIZZA MARGHERITA VEGAN

Thin crust pizza with vegan cheese, tomato sauce and fresh basil. \$ 19

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