



BORGO
BIANCOMATILDE
RESTAURANT

MENÙ

General Manager: Fernando Burani
Executive Chef: Maichol Stefani
Sous Chef: Umberto Cavaliere

www.borgobiancomatilde.com

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TAGLIERE DEL CASTELLO ACCOMPAGNATO DA GNOCCO FRITTO

€ 20,00

Selection of local cured meats - prosciutto, coppa, salame, venison strolghino, pancetta and cheeses - sheep milk cheeses (soft and aged), white brie from Mount Cusna and Parmigiano Reggiano aged for 30 months with Organic Gnocco Fritto

PARMIGIANA DI MELANZANE IN COLLINA 

€ 10,00

Organic eggplant parmigiana, white brie from Mount Cusna, Parmigiano Reggiano

TEMPURA DI CAVOLO NERO 

€ 10,00

Tempura of black kale stuffed with fresh mountain ricotta and cherry tomatoes, Spergola cream

FUNGHI PORCINI IN INSALATA 

€ 12,00

Fresh local porcini, crispy celery, flakes of Latteria San Giorgio Parmigiano Reggiano aged for 30 months, scent of basil and Acetaia Grassi balsamic vinegar aged for 40 years

UOVO D'AUTUNNO 

€ 12,00

Poached local egg, porcini mushroom cream, Parmigiano wafer, black truffle

IL MIO PROFITTEROLES 

€ 10,00

Savory choux pastry filled with pumpkin cream: Parmigiano Reggiano glaze, balsamic reduction, amaretto powder

RISOTTO BIANCO ROSSO

White truffle risotto with red shrimp carpaccio

€ 20,00

CAPPELETTI

Cappelletti in capon broth or Parmigiano Reggiano cream

€ 14,00

CAPPELETTI VEGETARIANI 

Vegetarian Cappelletti in capon broth or Parmigiano Reggiano cream

€ 12,00

TAGLIOLINI ROSA AL TARTUFO 

Red turnip tagliolini, local butter, black truffle

€ 14,00

PACCHERI DEL BOSCO

Paccheri with rabbit ragù

€ 14,00



DOLCE AGNELLO

Lamb chops, warm cabbage salad, pine nuts, figs and fried polenta

€ 18,00

BARZIGOLE

Sheep medallions, mint, potato cream, raspberries

€ 14,00

TAGLIATA DI CERVO CON TARTUFO BIANCO

Venison tagliata, white truffle cream, sautéed porcini mushrooms

€ 16,00

BATTUTA DI CHIANINA BIO

Organic Chianina tartare, broccoli cream, caramelized Tropea onions

€ 16,00

STRUDEL VEGETARIANO 

Vegetarian strudel with pumpkin, porcini mushrooms, fresh ricotta, beet hummus

€ 14,00

COVER CHARGE € 2,00

Please let your server know if you have any allergies or dietary restrictions





BORGO
BIANCO **MATILDE**

RESTAURANT

DOLCI

LE NOSTRE DOLCI PROPOSTE

BIANCOMANGIARE

Almond "sbrisolona" with yogurt, ricotta and white mascarpone, red and white currant, cream, white chocolate

€ 6,00

IL MELOGRANO NEL CASTELLO

Ruby red chocolate dome, vanilla crumble, pomegranate seeds

€ 6,00

TORTA MELE E LAMBRUSCO

Apple cake with Lambrusco ice cream

€ 6,00

E PER ACCOMPAGNARE:



MOSCATO D'ASTI,
MOSCATO D'ASTI DOCG
ALESSANDRO RIVETTO - Piemonte

€ 5,00 | € 20,00

BOCCIOLO, GRASPAROSSA DOC
MEDICI ERMETE - Emilia Romagna

€ 4,00 | € 12,00

MALVASIA SPUMANTE DOLCE,
MALVASIA DOC
BERTOLANI - Emilia Romagna

€ 4,00 | € 12,00

SAUTERNES, SAUTERNES AOC,
CLOSI9BIS
SAUTERNES - Francia

€ 6,00 | € 75,00
35ml