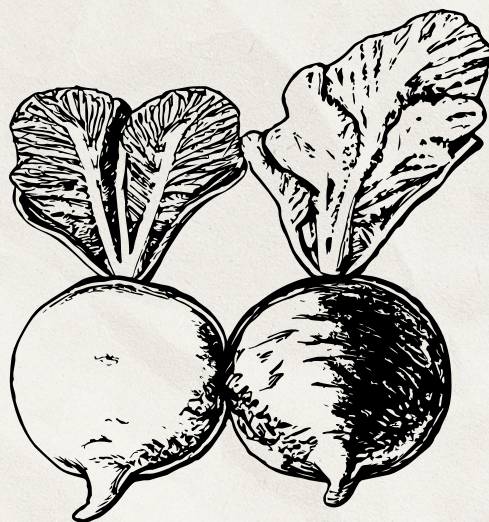


# OSTERIA



## BORGODORO



0 35545 62336 78 1



*Welcome to Osteria Borgodoro  
in the heart of Sabina — a place where time slows  
down and the senses awaken.*

*Many of the ingredients we serve — from pearled  
durum wheat to soft wheat flour and semolina, from  
tomato sauce to extra virgin olive oil, from wine to  
legumes, from vegetables to aromatic herbs — come  
directly from our organic family farm.*

*Everything follows the rhythm of nature and the  
seasons, in full respect of the land that surrounds us.*

*At Osteria Borgodoro, you don't simply come to eat  
— you come to experience something slow and  
genuine, immersed in the scents and colors of the  
Sabina countryside.*

**BORGODORO**



0 35545 62336 78 1



## Mixed Charcuterie Board

Wood-fired cured meats with bruschetta with our new olive oil, red wine jelly and baked olives — €22

## The Shepherd's Board

Ricotta from Sabina, semi-aged goat cheese and two pecorino varieties, served with our homemade pumpkin and lemon jam — €22

## *Fresh Homemade Pasta*

### Tagliolini

Tomato elixir, garden herbs, lemon zest and Parmigiano — €15

### Maltagliati

Beef ragù with dried porcini mushrooms — €17

### Stone-Ground Polenta

Slow-cooked stewed mutton (cast-iron cooking) — €17

### Our Pearled Durum Wheat

Gorgonzola, broccoli tops, lemon zest and drops of San Giacomo balsamic vinegar — €16

### The Shepherd's Soup

Potatoes, broccoli and aged cheese — €15

### Pasta & Beans

Maltagliati and borage leaves — €15

**BORGODORO**



## ***Grill & Wood Oven***

### **Braised Beef**

low-cooked with red wine and bay leaves, served with ash-baked potatoes — €22

### **Grilled Chicken Breast**

Smoked stracchino cheese and sautéed wild herbs — €20

### **Pork Skewer**

Sausage and pork belly cooked over charcoal, served with sautéed potatoes and oven-roasted vegetables — €19

### **Fried Bread**

Roasted savoy cabbage, organic egg, aged cheese, balsamic vinegar and hazelnuts — €20

### **Celeriac & Jerusalem Artichoke**

With almonds and aromatic herbs — €20

### **Roman-Style Organic Eggs (“in Trippa”)**

Tomato, mint and Pecorino Falisco, served with oven-roasted vegetables — €18

Sautéed seasonal greens — €6

Ash-baked potatoes — €7

Fried broccoli — €8

### **Cover Charge**

**Service & Bread — €3**

# **BORGODORO**