Ristorante Borgo di Vione

NOON TABLE MENU

(Monday to Friday, lunch service only – Excluding Public Holidays)

DIFFERENT FIRST AND SECOND COURSES SERVED DAILY

Petto di pollo dell'antica grangia 14
(A return to the simplicity of the land through precise timing: gently cooked chicken breast, served with farm-fresh green beans)

L'essenza del pascolo 15
(100g hand-cut beef tartare, enhanced simply with extra virgin olive oil and sea salt crystals, following ancient rural tradition)

"Il Borgo" Grilled beef tenderloin (150g) 18
(Prime cut of beef served with pan-sautéed diced potatoes)

Involtini del pellegrino siculo *(1,4,7,8)* ***€ 19***
(Swordfish rolls stuffed with pistachios, served in a tomato, olive, and caper berry sauce, accompanied by a black Venere rice cake)

Still or sparkling mineral water 0,5L ***1,5***

*Cover Charge & Artisanal Sourdough Bread (**€ 2** per person)*
(*House-made sourdough bread using stone-ground ancient grains and durum wheat semolina)*

* Products marked with an asterisk may be frozen or deep-frozen depending on market availability.