



BORGO BAGNOLO
RISTORANTE

MENÙ

ENGLISH

FOR INFORMATION CONCERNING FOOD ALLERGENS AND PREPARATIONS
PLEASE CHECK THE NOTES OF EACH DISH AND CONSULT THE DEDICATED PAGE OF THIS MENU



GLUTEN FREE



LACTOSE FREE



VEGETARIAN



HISTORY ...

BORGO BAGNOLO, AN ANCIENT VILLAGE IN THE COUNTRYSIDE ON THE OUTSKIRTS OF MILAN, DATES BACK TO THE RENAISSANCE ERA.

HISTORICAL NOTES REPORT THAT ON THE LAND OF BAGNOLO THERE WAS A CLASH BETWEEN THE MILANESE CONSULS AND THE SOLDIERS OF BARBAROSSA ON 8 MAY 1161.

IN 1571 UPON SAN CARLO'S DESIRE, THE ANCIENT CHURCH OF BAGNOLO WAS REBUILT AND REMAINED THE PARISH CHURCH UNTIL 1798 WHEN IT WAS MOVED TO CHIARAVALLE AND THE BORGO WAS SLOWLY ABANDONED.

AT THE END OF THE 90S OF THE LAST CENTURY, THE COMPLETE RENOVATION AND REDEVELOPMENT BEGAN.

TODAY BORGO BAGNOLO IS A JOURNEY INTO A FORGOTTEN LOMBARDY, THE ONE OF THE FARMHOUSES HIDDEN IN THE SILENCE OF THE FIELDS.

THE OLD STABLE AND THE OLD BARN HAVE BEEN REDEVELOPED INTO THE RESTAURANT BUILDING WHERE THE CUISINE IS NOW CAPABLE OF BEING BOTH REFINED AND POPULAR AT THE SAME TIME. EVERY DETAIL INSIDE THE RESTAURANT COMES FROM THE SEARCH FOR THE BEST, BOTH IN THE REFINEMENT OF THE INTERIOR SPACES AND IN THE ABSOLUTE AND NATURAL BEAUTY OF OUR GARDEN OUTSIDE.

THE PEACE AND WELL-BEING THAT EACH OF US NEEDS.



BORGO BAGNOLO
RISTORANTE

STARTERS ...

ANTIPASTO DEL BORGO - 12

Mondeghili Meatballs with a spicy fresh Tomatoes sauce
Deep fried Polenta Bites
Culatta di Parma Reserve
(1)(3)(7)(8)(A)

COME UNA PARMIGIANA - 11

Perlina Eggplant, Casera cheese Fondue, Basil Olive Oil and Tomatoes Water
(1)(3)(7)(A)

VITELLO ROSA TONNATO - 12

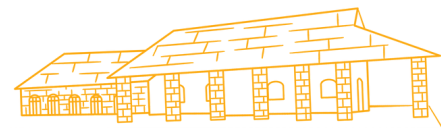
Thinly sliced roasted Veal, white Wine Tuna sauce,
Capers and cherry Tomatoes confit
(3)(9)(A)

TACOS MILANO-SARDEGNA - 13

3 Carasau Bread Tacos, Red Prawns, Apple and Saffron sauce
(1)(2)(3)(4)(7)(12)(14)(A)(B)

ALICI IN CARROZZA - 12

Breaded and fried Anchovies stuffed with Provolone Valpadana Cheese and Lemon Mayonnaise
(1)(2)(3)(4)(7)(12)(14)(A)(B)



BORGO BAGNOLO
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HOME-MADE PASTAS & RICE ...

BARDELE BURRO, FAVE E GUANCIALE – 12

Homemade green Tagliatelle typical of Como with Broad Beans and Guanciale Pork Cheek

(1)(3)(7)(A)

BIGOLI IN STALLA – 12

Traditional Lombard Spaghetti with Varzese Beef Ragout

(1)(7)(A)

PACCHERI IN FONDO AL MARE – 15

Paccheri Pasta, small Zucchini, Redfish and their Sauce

(1)(2)(4)(7)(A)

RISOTTO AL PERSICO, MIELE E CAPRINO – 13

Risotto with lake Perch creamed with Goat Cheese and Honey drops

(4)(7)(A)

CASONCELLI E BORRAGINE – 13

Pasta filled with Borage and Quartirollo Cheese,
Yellow and Red Tomato sauces, Parmesan Crunch

(1)(3)(7)(A)



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MAIN COURSES ...

LA COTOLETTA DI MILANO - 25

Classic veal cutlet on the bone Milanese style
served with Sauteed Potatoes

(1)(3)(7)(A)

IL MANZO TORTONESE - 23

Beef Tagliata (250 gr) with its stock
served with Chicory, Garlic, Oil and Chilli Pepper

(A)

IL TONNO - 23

Knife-beaten Tuna Tartare (200 gr.) with Tropea Red Onion,
Toasted Almonds and Mantovano Melon coulis

(2)(3)(4)(8)(12)(14)(A)(B)

IL PESCE DI LAGO - 21

Fillet of Char fish, soft Polenta and Pink Pepper

(4)(7)(A)

LA PATATA DIVENTA BURGER - 16

Potato Burger, Mantovana Pumpkin Cream and Green Salad

(3)(7)(A)



BORGO BAGNOLO
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SAFFRON RISOTTO WITH VEAL OSSOBUCO – 25 

With Traditional Gremolada

(7)(9)(A)

**ARTISAN BREAD FILLED WITH GRILLED OCTOPUS,
BUFFALO STRACCIATELLA AND PISTACHIOS – 20**

(1)(2)(4)(7)(8)(11)(12)(A)(B)

SIDES ...

SOUTÈ POTATOES – 5

CHICORY GARLIC, OLIVE OIL AND CHILI PEPPER – 5

MIXED SALAD – 5

GRILLED VEGETABLES - 5



BORGO BAGNOLO
RISTORANTE

HOME-MADE DESSERTS ...

GOLOSO – 6

Tasting of 3 Handmade Desserts

(1)(3)(7)(8)(A)

PARADISE CAKE & YOGURT MOUSSE – 6

(1)(3)(7)(8)(A)

TIRAMISÙ DEL BORGO – 6

(1)(3)(7)(8)

CHOCOLATE SEMIFREDDO FARFAIT WITH RASPBERRY SAUCE – 6

(3)(7)(8)(A)

CROSTATA CREMONA - 6

Baked Cremonese cake with Almond Custard
served with Homemade Gelato

(1)(3)(7)(8)(A)

SBRISOLONA TART WITH ROBIOLA CHEESE AND CANDIED CEDAR – 6

(3)(7)(8)

Fresh Bread, Service and Cover charge - 3



BORGO BAGNOLO
RISTORANTE

BAR & BEVERAGE ...

MICROFILTERED WATER 1LT - 2

DRINKS IN CANS 0,33LT - 4

BEERS IN BOTTLE 0,5LT - 6

WINE BY THE GLASS - 5

PROSECCO BY THE GLASS - 6

SPRITZ - 6

COCKTAILS - 10/13

PASSITO BY THE GLASS - 6

COFFEE - 2

CAP - 3

TEA AND HERBAL TEA - 3

HOUSE BITTER OR LIMONCELLO - 4

PREMIUM DRINKS - 5/9



ALLERGENS WARNING

Dear Customer,

the EC Reg. 1169/11 identifies the SUBSTANCES THAT CAUSE ALLERGIES OR INTOLERANCE:

- (1) Cereals containing gluten, (2) Shellfish, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy,
- (7) Milk and milk-based products, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
- (12) Sulfur dioxide and sulphites (if higher than 10 mg/litre), (13) Lupins, (14) Molluscs.

PRODUCT NOTE: (A) Fresh product processed and blast chilled at home, (B) Product blast chilled at the origin.

IF YOU ARE ALLERGIC OR INTOLERANT TO ONE OF THESE SUBSTANCES OR TO OTHER FOODS NOT LISTED HERE, PLEASE LET OUR STAFF KNOW. TOGETHER WE WILL FIND A SOLUTION TO SATISFY YOUR NEED.





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