

Cafe Borgia



CAFE & CATERING

B E V E R A G E S

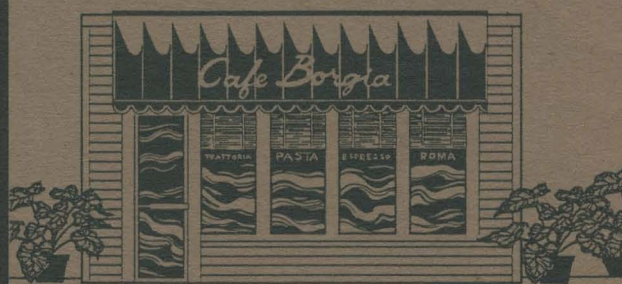
O'Doul's Beer Non-Alcohol Beer.....	2.25
Pellegrino (Italy).....	Large 5.95
Perrier (France).....	Small 2.95
Volvic (Still Spring Water - Non-Carbonated).....	Large 4.75 Small 2.25
Limone or Orangina (Italy).....	2.25
Cream Soda.....	2.25
Root Beer (Diet or Regular).....	2.25
Clearly Canadian (Raspberry or Cherry).....	2.25
Pepsi & Diet Pepsi (16 oz. Bottles).....	2.25
Hot Chocolate.....	2.75
Herbal Tea (Iced or Hot).....	1.50
Milk.....	1.50

Bruschetta Toasted Italian bread rubbed with garlic and olive oil.....	1.25	With Tomato & Basil.....	2.25
Grilled Shrimp With braised red cabbage, Lemon cream sauce.....	5.95		
Mussels Marinara.....	4.95		
Pan Fried Polenta With portobello mushrooms and Marsala wine sauce.....	3.95		
Carpaccio Charred beef tenderloin with Dijon mustard vinaigrette and caponata.....	4.95		
Pan-Fried Scallops With roasted garlic mayonnaise.....	4.95		
Calimari Marinara.....	4.95		
Grilled Stuffed Calamari Filled with Italian sausage. Served with tomato sauce.....	4.95		
Four Cheese Pizza.....	4.95		
Grilled Eggplant With tomato meat sauce and smoked mozzarella cheese.....	3.75		

A P P E T I Z E R S

Minestrone.....	1.95
Soup of the Day.....	2.75
House Salad.....	1.95
Calamari Salad.....	4.95
Insalata Mista.....	3.95
Fennel Salad.....	2.95

S O U P S S A L A D S



Bucatini with Venison With potabella mushrooms, celery, tomatoes and onions. Natural brown sauce.....	9.95
Penne en Casserole Mostaccioli noodles baked with tomato sauce mozzarella cheese..	7.25 Meat Sauce.. 7.75
Bucatini Sugo di Carne Tomato sauce with beef, veal and pork.....	7.95
Linguini Pescatore Scallops, mussels and calamari sauteed in olive oil and garlic. Red or white sauce.....	8.95
Cannelloni Spinach pasta rolled around ground veal and spinach. Baked with tomato sauce and mozzarella cheese.....	9.25
Rigatoni With braised Italian sausage, peppers and onions in natural juices.....	6.95
Spinach Fussili Green cork -screw shaped pasta with shrimp, scallions, lemon and cream.....	9.95
Linguini Primavera Sauteed mixed vegetables, olive oil, garlic and fresh basil.....	7.95
Spinach Fussili al Panna.....	7.95
Penne al Panna with Wild Mushrooms and Cream.....	7.95

P A S T A S

N.A. - A.C.

Cafes + Coffee Shop Menus

Roasted Lamb Shank	With roasted potatoes and onions. Natural juices.....	11.95
Pork Braciolo	Tenderloin pounded thin and stuffed with goats cheese and spinach. Sun dried tomato sauce. Served with lentils and grilled tomatoes.....	9.95
Chicken Vesuvio	Disjointed chicken pan-fried with garlic, rosemary and roasted potatoes. Served with grilled zucchini.....	9.75
Veal With Wild Mushroom	Veal scallopine sauteed with wild mushrooms and marsala wine. Served with spinach.....	12.95
Stuffed Chicken Breast	Whole chicken breast stuffed with four cheese brandy cream sauce.....	10.95
Stuffed Eggplant	Thinly sliced eggplant rolled with prosciutto ham and mozzarella cheese. Baked with tomato cream sauce. Served with spinach.....	8.25

ENTREES

DESSERTS

Tiramisu	4.25
Zuccotto (raspberry and vanilla sauces).....	4.25
Cold Custard (raspberry sauce).....	3.95
Bread Pudding (seasonal) Served warm with carmel sauce.....	3.95
Gelato or Sorbetto (Italian ice cream).....	3.95
Cheese Cake (special flavor).....	4.25
Apple Mascarpone Cheese Tart (carmel sauce).....	4.25
Chocolate Sampler Assortment of: chocolate terrine with pistachios, flourless chocolate rotolo and white chocolate mousse, chocolate salami with raisins and almonds served with a mocha creme anglaise.....	4.95

OPEN 7 DAYS A WEEK

Sunday - Thursday
11:00 a.m. - 11:00 p.m.

Friday & Saturday
11:00 a.m. - 12:00 p.m.

Closed Saturday from
3:00 p.m. - 4:30 p.m.

Cappuccino (Regular or Decaf)	Double 3.50 Single 2.75
Espresso (Regular or Decaf)	Double 2.95 Single 1.75
Choclacino Espresso blended with imported hazelnut chocolate and steamed milk. Topped with whipped cream.....	3.25
Coffee Supreme American or espresso coffee topped with fresh whipped cream...American 1.95 Italian 2.95	
American Coffee (Regular Only).....	1.50

COFFEES



CAFE BORGIA COFFEE MUGS

AVAILABLE FOR ONLY... \$7.50



GIFT CERTIFICATES

AVAILABLE IN ANY DENOMINATION



Cafe Borgia

Catering Menu



Cafe Borgia

Catering Menu

SOUPS

Serves up to 20 people

Minestrone Homemade vegetable soup.
30.00

Special Soup of the Day
45.00

SALADS

Serves up to 20 people

House Salad Romaine lettuce, mushrooms, tomatoes and onions.
Served with olive oil and balsamic vinaigrette. 30.00

Calamari Salad Fresh Calamari, celery, onions and tomatoes.
With lemon, garlic and olive oil. 65.00

Green Bean Salad Tomatoes, onions, black olives and pinenuts.
Served with creamy gorgonzola dressing. 45.00

Fresh Mozzarella Cheese and Plum Tomato
Served with fresh basil vinaigrette. 50.00

PARTY TRAYS

Serves up to 20 people

Antipasto Freddo Assorted Italian meats, cheeses and roasted vegetables.
55.00

Carpaccio Charred beef tenderloin sliced thin.
Served with roasted garlic mayonnaise. 65.00

Crostinis Miniature sandwiches of thinly sliced Italian bread dipped in egg sauce
and pan fried. Filled with prosciutto ham and mozzarella cheese, spinach and ricotta
cheese or roasted red peppers and goat cheese. 48.50

Braised Italian Sausage Miniature sausage links.
Served on a bed of sweet peppers and onions. 50.00

Grilled Chicken Breast Skewers Chicken breast marinated Vesuvio style.
75.00

Appetizer Tray Mushrooms stuffed with risotto and sausage, grilled eggplant
stuffed with goat cheese, and roasted plum tomatoes with herbed bread crumbs.
65.00

Fresh Vegetable Assortment Served with roasted red peppers, creamy
gorgonzola and Dijon mustard dips. 35.00

Fresh Fruit Assortment Served with Italian ice. 45.00

SIDE DISHES

Serves up to 20 people

Spinach Sautéed in garlic and olive oil.
28.95

Potatoes Roasted with garlic. Rosemary natural jus.
28.95

Eggplant Grilled and topped with baked smoked mozzarella and marinara.
45.00

PASTAS

Serves up to 20 people

Green and White Fussili with Shrimp
Corkscrew shaped pasta with shrimp and marinara sauce. 175.00

Rigatoni Norcina Large mostaccioli noodles with Italian sausage in creamy
mascarpone cheese sauce. 145.00

Gnocchi Spinach and ricotta cheese "dumplings" marinara. 185.00

Linguine Pescatore Clams, mussels and calamari sautéed in olive oil and garlic.
Your choice of red or white (natural juices) sauce. 165.00

Penne en Casserole Small mostaccioli noodles with tomato sauce. Covered with
baked mozzarella cheese. 125.00

Linguine Marinara 100.00

Linguine with Roasted Veal and Hunters Sauce 175.00

ENTREE PLATTERS

Serves up to 20 people

Stuffed Eggplant Thinly sliced eggplant rolled with prosciutto ham and mozzarella
cheese. Served with side dish of spinach sautéed in fresh garlic and olive oil. 125.00

Beef Braciolo Beef tenderloin sliced thin and served with wild mushrooms and
smoked mozzarella cheese. With red wine and fresh sage sauce. Served with side dish of
risotto (Italian rice). 225.00

Stuffed Chicken Breast Stuffed with four cheeses. Brandy cream sauce. Served
with side dish of risotto (Italian rice). 195.00

Chicken Vesuvio Disjointed chicken pan fried with garlic, rosemary and roasted
potatoes. Served with mixed vegetables. 150.00
Available with all white meat (breast fillets). 195.00

Roasted Lamb Shank Served with roasted potatoes and onions.
Natural juices. 225.00

PASTRIES

Tiramisu Lady fingers cookies soaked in espresso and layered with sweet
mascarpone cream cheese. Topped with grated chocolate cocoa powder.
Half Sheet (serves up to 16) 25.00 Full Sheet (serves up to 32) 50.00

Zuccotto Thin layer of chocolate cake filled with white chocolate mousse,
pistachios and grated chocolate. Served with raspberry and vanilla sauces.
Full Cake (serves up to 16) 45.00

Flourless Chocolate Pinwheels Flourless chocolate cake rolled around a
chocolate strawberry filling. Served with vanilla and strawberry sauces.
(serves up to 15) 25.00

Cannoli Cups Thin pastry cup filled with sweetened ricotta and mascarpone
cheese, topped with cocoa powder and almonds. Kiwi and raspberry sauces.
25.00 per dozen

Larger and smaller portions are available

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National Restaurant Association
Menu Collection

Open 7 days a week

Sunday - Thursday	Friday & Saturday
11:00 a.m. - 11:00 p.m.	11:00 a.m. - 12:00 p.m.
Closed Saturday	
3:00 p.m. - 4:30 p.m.	

Off-Premise Catering Available for Home and Office Parties

Experienced and Professional Staff of:
Busboys ▼ Waiters and ▼ Chef's
Trained to Service your Party Needs

Private Party Room Available

For up to 50 people with reservations

Outdoor Patio

Seasonally available to reserve
for your private party needs

Cafe Borgia



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708 ▼ 474 ▼ 5515