



*il* BORGO  
MACHIARELLI

SUNSET VINEYARD APERITIF  
& GOURMET PIZZA



# Burgers



## PORN ♦ 14

Macina Fassona 220g / lettuce / tomato /  
crispy bacon/ mayonnaise served with french fries.

## MACHIA CHICKEN ♦ 13

Fried chicken / lettuce / tomato burger served with french fries.

## GRILLED SAUSAGE ♦ 8

White sandwich with sausage / caramelized onion /  
balsamic vinegar reduction and lettuce.



# Fries



## CUDDLES ♦ 10

Platter of Tuscan PDO raw ham, fresh stracciatella  
and creamy basket of coconuts.

## RUSTIC ♦ 6

Mozzarella stick, spicy habanero cream and potato croquette.

## FRIES ♦ 4

# Pizza

## COVACCINO ♦ 7

Classic covaccino with a sprinkling of Grana Padano and basil.

## THE MARGHERITA ♦ 8

Classic with San Marzano tomato, mozzarella fior di latte and basil.

## THE MORTAZZA ♦ 10

Pistachio, DOP mortadella and buffalo straciatella with drops of basil.

## THE DEVIL ♦ 11

Spicy salami, 'Jnduja', San Marzano tomatoes, mozzarella, basil.

## SCOTLAND ♦ 11

Mozzarella, smoked Scottish salami, rocket and Grana flakes.

## THE MEDITERRANEAN ♦ 10

Mozzarella, Pachino cherry tomato, Pantelleria caper, Cantabrian anchovies, basil.

## STUFFED PANUOZZO ♦ 10

Mozzarella, friarielli, smoked provola.



# Crushed

## THE MACHIAVELLI ♦ 7

Finocchiona DOP, aubergine cream, Pecorino cream, salad.

## THE FARMER ♦ 7

Mugello ham, mushroom cream, sliced tomato, salad.

## THE FARMHOUSE ♦ 7

Tuscan Salami, sliced tomatoes, aubergines, salad.

## THE LIBERO ♦ 7

Porchetta DOP, green sauce, sliced tomatoes, salad.

## THE VEGAN ♦ 7

Grilled aubergine, dried tomato cream, frigitelli, salad.

## SERRISTORI CUTTING BOARD ♦ 13

Tasting of Casentino cured meats and Tuscan pecorino cheese with hot schiacciatina.



# Bar , Wine & Drinks

SPRITZ ♦ 8

Aperol | Campari | Hugo | Volare

NEGRONI ♦ 10

AMERICAN ♦ 10

CUBA LIBRE ♦ 10

GIN TONIC / LEMON ♦ 10

VODKA TONIC / LEMON ♦ 10

WINE GLASS ♦ 7

Chianti Classico | Bubble | White | Rose

CRAFT BEER 33CL ♦ 7

CRAFT BEER 75CL ♦ 15

WATER 1/2 L ♦ 1.5

SOFT DRINK CAN ♦ 3

DRAFT BEER ♦ 5

COFFEE ♦ 1

BITTERS & GRAPPAS ♦ 3



# Cocktails ♦ 13

## MANHATTAN

A cornerstone of mixology with over three centuries of tradition, revered by bartenders, politicians, and writers alike.

## MARGARITA

Directly from the warm coasts of Mexico, a true legend in the world of mixology, the iconic Margarita stands out.

## GIN SOUR

A perfect balance between acidity and sweetness, our sour made with Tanqueray gin elegantly caresses the palate.

## VODKA SOUR

The most classic of sours, and we guarantee its perfection with the 11 generations of craftsmanship that characterize Ketel One vodka.

## WHISKEY SOUR

The Whiskey Sour holds a special place in our hearts with a recipe that has inspired decades of creativity; we love it with Bulleit bourbon.

## OLD FASHION

Simply a milestone in the art of mixology, our Old Fashioned is handcrafted with Bulleit bourbon and aromatic bitters.

## GIN PROVED

Tanqueray London Dry Gin adds a touch of class to the perfect floral aperitif.



# Desserts & Sweets

DESSERTS ♦ 4

NUTELLA CRUSH ♦ 5

