

ABOUT US



Owned and operated by siblings, Cristiana and Alessandro Folchitto, Borgo Italia embodies the vision of a true authentic Italian "Trattoria". Started in 2010, it is a genuine "family oriented" business; a place where their love for Italy blends together with their passion for food, regional tradition, authentic Italian recipes, and carefully crafted wines from across Italy.

Their mother, Tiziana loved this country and her belief in the American Dream was soo deep that she encouraged her children to pursue it with her. Together they have made that dream of sharing their love and appreciation for authentic Italian food and wines with their neighbors here in the heart of Georgia, a reality. Although Tiziana passed away in 2013, her love, spirit of generosity, and passion for life continues to shine throughout the walls of Borgo Italia and the family recipes, and in the way customers are treated.

Cristiana, Alessandro and their father Gianfranco are very thankful for your daily appreciation and contribution to keep their "smal piece of Italy in the heart of Georgia" successful.

BUON APPETITO

Authentic Italian Experience

Let us give you the best Italian experience whether you are not familiar with authentic Italian cuisine or you just want to be surprised. The experience consists of two appetizers, two different pasta dishes and a dessert

Our servers will also recommend the best wines for your taste.

Price is \$ 50 pp

ANTIPASTI

ANTIPASTI DI TERRA

\$ 25

A daily assortment of the Chef's selections of imported Italian meats and cheeses. A perfect antipasti platter to share.

CAPRESE DI MOZZARELLA

\$ 15



Fresh tomatoes and sliced mozzarella topped with basil and our homemade balsamic glaze.

BRUSCHETTA

\$ 12

Oven toasted bread topped with fresh seasoned tomatoes and shredded parmesan.

BURRATA E PROSCIUTTO

\$ 20

Burrata and prosciutto served on a bed of arugula and tomatoes accompanied by fatbread.

CROSTINO AI FUNGHI E CAPRINO

\$ 13



Bread crostini topped with sauteed mushrooms and crumbled goat cheese.

PANE ALL'AGLIO E PARMIGIANO

\$ 10



Toasted bread knots topped with garlic, parmesan, and parsley, accompanied by marinara dipping sauce.

PROSCIUTTO E MELONE

\$ 13

Ripe cantaloupe with prosciutto drizzled with our signature balsamic reduction.

CROSTINO DI SALMONE AFFUMICATO

\$ 16

Bread crostini topped with Scottish smoked salmon, fresh butter, parsley and Sicilian capers.

VELLUTATA DI ARAGOSTA

\$ 16

Velvety lobster bisque.

*All ingredients subject to change due to season and availability.

Borgo Italia



=Vegetarian

INSALATE

INSALATONA

Full \$ 15 / Half \$ 8

Romaine lettuce, crumbled goat cheese, smoked bacon, olives and sun dried tomatoes, served with our homemade balsamic glaze.

INSALATA DI RUCOLA

Full \$ 13 / Half \$ 7



Fresh baby arugula with shredded aged parmesan, served with a homemade lemon and extra virgin olive oil dressing.

INSALATA DELLA CASA

Full \$ 12 / Half \$ 7



Romaine lettuce, fresh tomatoes and mozzarella, served with our homemade balsamic vinaigrette.

SPINACI E GORGONZOLA

Full \$ 15 / Half \$ 8



Fresh baby spinach, pears, walnuts and crumbled gorgonzola, served with our homemade balsamic glaze.

Add to any salad: Grilled chicken \$ 5 / Shrimp \$ 1.50 each.

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PASTA

SPAGHETTI BOLOGNESE

\$ 22

Spaghetti with our traditional 100% Angus Beef sauce, and herbs.

SPAGHETTI ALL'AMATRICIANA

\$ 20

Spaghetti in a spicy homemade marinara with smoked bacon and parmesan.

RIGATONI ALLA CARBONARA

\$ 20

Rigatoni tossed in our carbonara sauce made with gently simmered light cream, egg yolk, crispy pancetta, black pepper, and parmesan. (Available Roma style without cream).

PENNE ALLA PUTTANESCA

\$ 20



Penne with spicy homemade marinara, black olives, garlic, Sicilian capers and Romano cheese. (Add anchovies for \$5).

RISOTTO AI FUNGHI PORCINI

\$ 23



Creamy Italian risotto with a porcini mushroom cream, parmesan, finished with truffle oil.

LINGUINE AL PESCATORE

\$ 26

Linguine tossed in a spicy wine and olive oil stock with clams, mussels and shrimp. (Also available with marinara).

ORECCHIETTE SALSICCIA E BROCCOLI

\$ 22

Orecchiette pasta with pan seared sausages and broccoli in a garlic sauce topped with Parmesan.

PENNE SALMONE CAPRINO E SALVIA

\$ 26

Penne with smoked salmon, goat cheese and a hint of sage.

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FRESH PASTA

BORGIO LASAGNA

\$ 22

Our made from scratch signature lasagna layered with traditional meat sauce and topped with marinara, mozzarella and parmesan.

RAVIOLI CON SALSICCIA

\$ 20

Sausage filled Ravioli with pan seared sausage pieces in a spicy marinara.

RAVIOLI ALL'ARAGOSTA

\$ 22

Lobster stuffed ravioli in a light and smooth cheese sauce with a hint of nutmeg.

RAVIOLI AI FUNGHI

\$ 23



Wild mushroom filled ravioli in a porcini mushroom and sherry cream sauce with parmesan and black truffle oil.

GNOCCHI GORGONZOLA E NOCI

\$ 20



Potato dumplings with gorgonzola cream and walnuts.

GNOCCHI PESTO GENOVESE

\$ 20



Potato dumplings tossed in our homemade basil pesto.

TORTELLINI CON PANCETTA E GORGONZOLA

\$ 20



Cheese filled tortellini with smoked bacon and a cream of gorgonzola.

MANICOTTI ALLA NAPOLETANA

\$ 20



Homemade manicotti filled with ricotta cheese, topped with melted mozzarella and our homemade marinara.

PARMIGIANA DI MELANZANE

\$ 20



Homestyle fried Eggplant parmesan with marinara, melted mozzarella and parmesan.

TAGLIATELLE AI FUNGHI PORCINI

\$ 23



Egg fresh tagliatelle with a cream of porcini mushroom and parmesan.

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SECONDI PIATTI

Every entree comes with a side of roasted potatoes and veggies. Gluten Free available on all dishes

POLLO AL MARSALA

\$ 24 

Chicken breasts lightly floured with our Sicilian amber Marsala wine and mushroom sauce.

POLLO PICCATA

\$ 24 

Chicken breasts lightly floured with Chablis Wine and fresh lemon sauce topped with sicilian capers.

POLLO PRIMAVERA

\$ 20 

Tender chicken breast strips sautéed in white wine, EVOO, garlic, lemon, parsley and fresh tomatoes.

SALTIMBOCCA ALLA ROMANA

\$ 23 

Pan seared pork loin with sherry wine and topped with crispy prosciutto and melted provolone and sage.

SPEZZATINO DI MAIALE

\$ 22 


Tender pork loin cut in strips sautéed in sherry wine, olive oil, rosemary and finished with our signature balsamic glaze.

POLPETTE DELLA NONNA

\$ 22

Three classic large 100% angus beef meatballs with our homemade marinara and topped with parmesan.

FILETTO CON PORCINI E GORGONZOLA

(8 Oz / \$ 45) 

Angus beef fillet mignon grilled to perfection and served with a porcini mushroom and Gorgonzola reduction. (Served rare unless specified)

TROTA ALLA MUGNAIA

\$ 32 

Mountain trout fillet lightly coated with flour and pan-seared with lemon, garlic, and parsley.

SPIGOLA AL CARTOCCIO

\$ 36 

Large European Seabass baked "al cartoccio" with fresh tomatoes, freshly squeezed lemon, EVOO, Sicilian sea salt, black pepper and rosemary. Responsibly and ethically sourced

Available sides; roasted potatoes, broccoli, mushroom, spinach, zucchini.

 = Gluten Free available

(Consuming raw or undercooked meats, eggs or seafood may increase your risk of foodborne illness)

Borgo Italia

PIZZERIA

Our pizza is the traditional Roman style, with fresh dough, San Marzano tomato sauce and mozzarella.
Each pizza is approximately 10"

MARGHERITA

\$ 17 

Tomato sauce, mozzarella and fresh basil.

QUATTRO FORMAGGI

\$ 20 

Mozzarella, provolone, pecorino romano and gorgonzola.

VEGETARIANA

\$ 19 

Tomato sauce, mozzarella, spinach, artichokes, mushroom and sun dried tomatoes.

FUNGHI DI BOSCO

\$ 19 

Mozzarella, mushroom and truffle oil. (Add porcini mushroom for \$3).

MAIALONA

\$ 22

Tomato sauce, mozzarella, prosciutto, black olives, salami and spicy sausage.

PANCETTA E CIPOLLA

\$ 19

Mozzarella, pancetta, onions and hot pepper flakes.

SALSICCIA E FUNGHI

\$ 18

Tomato sauce, mozzarella, sausage, mushrooms, and romano cheese.

BUFALINA

\$ 22 

Fresh Buffalo mozzarella, cherry tomatoes and fresh basil.

Extra toppings available, please ask your server.

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BORGO PLANT BASED



BRUSCHETTA VEGAN

\$ 12

Oven toasted bread topped with fresh seasoned tomatoes and vegan cheese.

CROSTINI VEGAN

\$ 13

Bread crostini topped with sauteed mushrooms and vegan cheese

SPAGHETTI DI BOLOGNA

\$ 22

Spaghetti with our vegan plant based Bolognese sauce seasoned with tomatoes and herbs.

RIGATONI DELL'ORTOLANO

\$ 20

Rigatoni pasta tossed with sun dried tomatoes, spinach, mushroom, artichokes in a white wine and garlic based sauce.

PENNE ALL'ARRABBIATA

\$ 20

Penne pasta tossed in our homemade spicy marinara with garlic and extra virgin olive oil.

POLPETTE AL POMODORO

\$ 22

Vegan plant based meatballs covered with marinara sauce and fresh basil, served with roasted potatoes and vegetables.

POLLO ALLE VERDURE

\$ 19

Vegan chicken strips sautéed with white wine, EVOO, parsley, garlic, lemon and fresh tomatoes, served with roasted potatoes and vegetables.

POLLO BALSAMICO AL ROSMARINO

\$ 19

Vegan chicken strips pan seared with rosemary, sherry wine and our balsamic reduction, served with roasted potatoes and vegetables.

PIZZA BIANCA FUNGHI E SPINACI

\$ 20

Thin crust pizza with vegan cheese, mushroom and spinach, drizzled with truffle oil.

PIZZA MARGHERITA VEGAN

\$ 19

Thin crust pizza with vegan cheese, marinara sauce and fresh basil.

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