

PIZZA

MARGHERITA

MOZZARELLA, TOMATO SAUCE, GARLIC, PESTO V GF 12.00

TRUFFLE SHORT RIB

SHORT RIB, MOZZARELLA, MOLITERNO TARTUFO, TRUFFLE CREAM GF 15.00

GRILLED ARTICHOKE

MOZZARELLA, RICOTTA, GARLIC, EVOO V GF 13.00

SALADS

BORO CAESAR

ROMAINE, MANCHEGO, TOASTED BREADCRUMB, AVOCADO,
HOUSEMADE CAESAR 12.00

COBB

LITTLE GEM, BACON, FETA, TOMATO BRUSCHETTA, CORN,
AVOCADO, PICKLED ONION, PROSECCO VINAIGRETTE GF 14.00

SOUTHWEST QUINOA

ARUGULA, AVOCADO, TOMATO BRUSCHETTA, FAVA BEAN, CORN, PEPITAS,
ROASTED PEPPER VINAIGRETTE VEGAN GF 13.00

MEDITERRANEAN

ROMAINE, ARTICHOKE, OLIVE, FETA, FAVA BEAN, PEPPERONCINI,
PICKLED ONION, HONEY BALSAMIC V GF 13.00

FENNEL

ARUGULA, BLOOD ORANGE, FENNEL, PROSECCO VINAIGRETTE VEGAN GF 12.00

BRUSCHETTA

GEM LETTUCE, TOMATO BRUSCHETTA, MOZZARELLA,
HONEY BALSAMIC V 12.00

GRILLED CHICKEN GF 6.00 | FLANK STEAK GF 8.00

CHICKEN SALAD GF 5.00 | CHICKEN CUTLET GF 6.00

GRILLED SHRIMP GF 9.00 | SALMON GF 12.00

BARISTA

COFFEE 3.00

LATTE | CAPPUCCINO 5.00

ESPRESSO 3.00

HERBAL ORGANIC HOT TEA 3.00

TURMERIC LATTE ALMOND MILK, CINNAMON, MAPLE SYRUP, AGAVE VEGAN 6.00

MASALA DIRTY CHAI ESPRESSO, OAT MILK, VANILLA, STAR ANISE VEGAN 6.00

ORGANIC MATCHA TEA ICED LATTE ALMOND MILK, VANILLA VEGAN 6.00

PASSION FRUIT & JASMINE ICED TEA AGAVE, BLOOD ORANGE 5.00

MENU

BORO

MARKET & WINE BAR

T. 609.730.4100

147 WEST DELAWARE AVE.
PENNINGTON, NEW JERSEY
08534

BORORESTAURANTBAR.COM

WINE BAR

SMALL BITES | DINE-IN ONLY | TUESDAY-SATURDAY 11AM-8PM

* SUGGESTED PAIRING

BREAD & OLIVES | *PROSECCO

PANEL, PITTED MIX VEGAN 3.00

ARANCINI | *CHIANTI

TRUFFLE OR 3 CHEESE | ROMESCO V GF 4.00 | *CHIANTI

CHARCUTERIE | *VENETIAN SPRITZ

ROSETTE DE LYON, CACCIATORINI, FINOCHIETTA, MOLITERNO TARTUFO, BRIE, WEEKLY CHEESE SELECTION, HONEY COMB, CAPER BERRY, MUSTARD 10.00

OYSTERS | *PROSECCO

DAILY SELECTION, TARRAGON OIL, CHAMPAGNE MIGNONETTE GF 3.00

ROASTED ARTICHOKE HEARTS | *SAUVIGNON BLANC

BREADCRUMB GREMOLATA VEGAN GF 6.00

SALMON SALAD CROSTINI | *CHARDONNAY

KING SALMON, CAPERS, CREME FRAICHE 7.00

BRUSCHETTA CROSTINI | *PINOT NOIR

TOMATO, ONION, GARLIC, BASIL VEGAN 4.00

STEAK CROSTINI | *CABERNET

FLANK STEAK, HORSERADISH CREMA, CIPOLLINI ONION 7.00

ROASTED SHRIMP | *PROSECCO

ANCHOVY BUTTER 8.00

FENNEL SALAD | *PINOT GRIGIO

ORANGE, FENNEL, PROSECCO VINAIGRETTE, MALDON SEA SALT VEGAN 4.00

BROCCOLI RABE | *PINOT GRIGIO

GARLIC, EVOO VEGAN GF 6.00

CHICKEN CUTLET | *SAUVIGNON BLANC

LEMON, MALDON SEA SALT GF 6.00

SPAGHETTI & CRAB | *CHIANTI

POMODORO, ROASTED GARLIC, PEPPERONCINI 12.00

LINGUINI BOLOGNESE | *CABERNET

PECORINO, BASIL 12.00

RAVIOLI | *SAUVIGNON BLANC

BUTTER, PECORINO, BLACK PEPPER V 8.00

CAULIFLOWER GNOCCHI | *CHARDONNAY

CARAMELIZED ONIONS, FAVA BEAN, PROSCIUTTO, COGNAC CREAM GF 9.00

WINE \$6 3oz. - \$9 5oz. - \$35 BOTTLE

PINOT GRIGIO | SAUVIGNON BLANC | CHARDONNAY

CHIANTI | CABERNET | PINOT NOIR

PROSECCO

SPRITZERS \$10

VENETIAN | APEROL

BEER

DUVEL 7.00 | STELLA ARTOIS 4.00

AMSTEL LIGHT 4.00

HEINEKEN 0% NON-ALCOHOLIC 4.00

SANDWICHES

PARMESAN

CHICKEN GF | MEATBALL GF | EGGPLANT V
MOZZARELLA, TOMATO SAUCE, WHIPPED RICOTTA 13.00

TURKEY CLUB

BACON, AVOCADO, ROMAINE, PLUM TOMATO, GARLIC MAYO 13.00

BRUSCHETTA GRILLED CHICKEN

TOMATO BRUSCHETTA, MOZZARELLA, PESTO 12.00

SALMON SALAD

CIPOLLINI ONION, GEM LETTUCE, AVOCADO, EVOO 12.00

COMBO

PROSCIUTTO, SALAMI, CAPICOLA, PEPPERONCINI, PROVOLONE,
PLUM TOMATO, ARUGULA, ROASTED PEPPER VINAIGRETTE 13.00

ARTICHOKE

PROVOLONE, CARAMELIZED ONION, ARUGULA, PESTO V 12.00

CHICKEN CUTLET

PROVOLONE, BROCCOLI RABE, CARAMELIZED ONION, GARLIC AIOLI 13.00

PROSCIUTTO

MOZZARELLA, ARUGULA, ROASTED RED PEPPER, AGRODOLCE 13.00

CHICKEN SALAD

AVOCADO, PICKLED ONION, ARUGULA, MAYO 12.00

CHEESESTEAK

SHORT RIB, PROVOLONE, CARAMELIZED ONION, ROASTED RED PEPPER,
HORSERADISH CREMA 17.00

CAPRESE

MOZZARELLA, ARUGULA, PLUM TOMATO, PESTO, AGRODOLCE V 12.00

CUGINOS CHICKEN

GRILLED CHICKEN, BALSAMIC, ROASTED PEPPERS, MOZZARELLA 13.00

SEMOLINA HERO | PANINI | WRAP VEGAN GF

+ AVOCADO 4.00 + BACON 3.00 + CHEESE 2.00