

Murals of food and wines cover the walls at **Café Borgia**, a no-reservations postage stamp that has prospered for 14 years in an improbable location. It could hold its own anywhere with such appetizers as barely crusted pan-fried scallops in tangy roasted-garlic mayonnaise and bresaola, thin slices of salt-cured beef mated with white-bean salad and black olives. Yellow tomato salad topped with a mix of crumbled Gorgonzola, pine nuts, and basil is so delicious we want more. And the same goes for the penne in an intense porcini cream sauce made with imported mushrooms. Some entrées suffer from too much salt and sauce, but a special of grilled venison chops with mahogany-toned roasted garlic sauce was satisfying. Any of several Chianti Classics go well with the big flavors. Zuccotto, a domed chocolate cake filled with pistachio-laced white chocolate mousse, is a Titian of taste. (17923 Torrence Ave., Lansing; 708-474-5515)

