



Zuppa

Minestrone

Vegetables soup
12 people \$40 24 people \$70

Zuppa di Funghi

Cream of wild mushrooms soup
12 people \$50 24 people \$90

Pasta e Fagioli

Beans and pasta soup
12 people \$40 24 people \$70



Poultry

Cacciatore

Chicken on the bones hunter style
1/2 tray \$55 full tray \$95

Francese

Eggs battered, white wine lemon sauce
1/2 tray \$55 full tray \$95

Piccata

White wine, lemon and capers
1/2 tray \$55 full tray \$95

Marsala

Mushrooms and marsala wine sauce
1/2 tray \$55 full tray \$95

Paillard

Grilled thin chicken with arugola, red onions,
fresh tomato and shaved parmigiano salad
1/2 tray \$65 full tray \$110

Parmigiana

Breaded cutlets, mozzarella and tomato
sauce
1/2 tray \$55 full tray \$95

Milanese

Breaded cutlets
1/2 tray \$55 full tray \$95

Disperata

Strips of chicken in a spicy garlic white wine
sauce with black olives and capers
1/2 tray \$55 full tray \$95

Galeazza

In a balsamic sauce topped with mozzarella,
tomato and eggplant
1/2 tray \$60 full tray \$100

Basilico

Chicken stuffed with spinach, sun dried
tomatoes and ricotta cheese in a marsala
wine sauce
1/2 tray \$60 full tray \$105

Pollo con Salsiccia

Chicken and sausage with hot cherry peppers
and onions in a balsamic vinegar sauce
1/2 tray \$55 full tray \$105

Pollo Ripieno Valdostana

Chicken stuffed with fontina cheese and
prosciutto di Parma in a Brandy sauce
1/2 tray \$55 full tray \$105

Pollo al Limone

Chicken breast with a white wine lemon sauce,
julienne of vegetables and sweet peas
1/2 tray \$60 full tray \$110



Veal

Riviera

Veal scaloppine in a red wine herbs sauce
with sun dried tomatoes and portobella
1/2 tray \$80 full tray \$135

Francese

Eggs battered scaloppine in a white wine
lemon sauce
1/2 tray \$75 full tray \$130

Marsala

Veal scaloppine with mushrooms in a
marsala wine sauce
1/2 tray \$75 full tray \$130

Parmigiana

Breaded veal cutlets with mozzarella
and tomato sauce
1/2 tray \$75 full tray \$130

Valdostana

Veal scaloppine in a cognac sauce with
fontina cheese and prosciutto
1/2 tray \$80 full tray \$135

Milanese

Breaded veal cutlets
1/2 tray \$65 full tray \$115

Ossobuco

Braised veal shank
6pcs \$150 12pcs \$300



Specialty Meats

Costine di manzo

Braised boneless short ribs of beef
1/2 tray \$90 full tray \$170

Polpette di Carne al Sugo

Classic meatballs in tomato sauce
1/2 tray \$50 full tray \$95

Agnello scottadito

Grilled rack of lamb with herb
24pcs \$80 48pcs \$115 72pcs \$210

Stinco d'agnello

Braised sherry wine lamb shank
12pcs \$165 24pcs \$275

Cotolette di maiale

Grilled pork chops with peppers, onions and
mushrooms
1/2 tray \$55 full tray \$95

Braciote di Manzo

Beef Braciote Braised in a tomato sauce and
stufed with parmigiano, garlic and parsley
1/2 tray \$55 full tray \$100

Salsiccia e Cime di Rapa

Grilled sausage, broccoli rabe and roasted red peppers
1/2 tray \$55 full tray \$105



Pesce

Sogliola alla francese

Filet of sole eggs battered in a white wine
lemon sauce
1/2 tray \$70 full tray \$122

Sogliola con granseola

Filet of sole stuffed with crab meat in a
mustard sauce
1/2 tray \$75 full tray \$135

Salmone bollito

Poached salmon in a dill sauce
1/2 tray \$75 full tray \$135

Fra`Diavolo

Jumbo shrimp, calamari and scallops in a
spicy tomato sauce
1/2 tray \$90 full tray \$170

Gamberoni alla mostarda

Jumbo shrimp in a cognac mustard sauce
with sun dried tomatoes and hazelnuts
\$35 dozen

Gamberi all`aglio

Jumbo shrimp in a scampi sauce
\$35 dozen

Cappesante

Sea scallops in a provencale sauce
1/2 tray \$70 full tray \$125

Dentice

Red snapper in a tomato herbs sauce with
capers and olives.
1/2 tray \$90 full tray \$170

Salmone ai Ferri

Grilled salmon
lemon sauce with artichokes, caper and olives
1/2 tray \$70 full tray \$135

Gamberoni Francese

Shrimp Francaise \$35 dozen



Side Dishes

Cime di rapa

Sauteed broccoli rabe
1/2 tray \$33 full tray \$50

Scarola

Sauteed escarole w/ raisins & pignoli nuts
1/2 tray \$33 full tray \$50

Patate al Forno

Potatoes gratin
1/2 tray \$33 full tray \$50

Zucchini al Forno

Zucchini gratin
1/2 tray \$33 full tray \$50

Patate Dolci al Forno

Sweet potatoes gratin
1/2 tray \$33 full tray \$50

Patate al Rosmarino

Roasted potatoes with rosemary
1/2 tray \$23 full tray \$40

Fagiolini

French string beans, toasted almonds and shallots
1/2 tray \$37 full tray \$65

Cavolfiore al Forno

Roasted cauliflowers, raisins and pignoli nuts
1/2 tray \$40 full tray \$75

Cavoletto di Brussels

Roasted Broussels sprouts, onions and potatoes
1/2 tray \$40 full tray \$75



Dessert

Tiramisu (serves)

4-6 \$25 12-16 \$45
18-24 \$55 30-35 \$90

Fragole (serves)

Strawberry short cake
4-6 \$25 12-16 \$45
18-24 \$55 30-35 \$85

Cioccolato (serves)

Chocolate mousse cake
4-6 \$25 12-16 \$45
18-24 \$55 30-35 \$90

Zabaglione

Marsala wine custard with fresh berries
1/2 tray \$75 full tray \$140

Budino

Graham crackers chocolate pudding
1/2 tray \$55 full tray \$90

Fondente

Flourless chocolate cake
10-12 people \$40

Crostata

Fresh fruit tarte
12-14 people \$40

Torte di ricotta

Ricotta cheese cake
6 pcs \$25 12 pcs \$35

Frutta Fresca

Fresh mixed fruit platter
1/2 tray \$55 full tray \$100

Pasticcini Assortiti

Assorted almond cookies, mini cannoli,
chocolate brownies, chocolate covered
strawberries and peanut butter brownies
1/2 tray \$55 full tray \$100

***All baking done on premises**



For All Your Special Occasions

973-379-7020

www.basilicomillburn.com



Like us on Facebook



Basilico

CATERING

• Custom Orders Welcome

• Racks and Sterno Available for Additional Charge

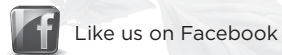
• 1/2 Tray Serves 8-10

• Full Tray Serves 15-20

• Minimum for Delivery
(based on availability)

973-379-7020

www.basilicomillburn.com



Prices subject to change without notice



Hors d'Oeuvre (Individually Priced)

Bruschetta		
with tomato, basil and garlic.....	\$1.00 ea.	
Bruschetta		
with artichoke puree, fresh tomato and parmigiano.....	\$1.00 ea.	
Endivia boats		
with herbed goat cheese.....	\$2.00 ea.	
Arancini: Fried Italian rice balls	\$3.00 ea.	
Mozzarella in Carrozza	\$1.50 ea.	
Crab Cake	\$3.25 ea.	
Jumbo Shrimp Cocktail	\$3.00 ea.	
Coconut Shrimp		
with citrus mustard sauce.....	\$2.00 ea.	
Sea Scallop		
wrapped with bacon with Brady mustard sauce.....	\$3.50 ea.	
Oyster's Gratin		
with horseradish and crab meat.....	\$3.25 ea.	
Clams Oreganata	\$1.50 ea.	
Stuffed mushrooms		
with crab meat.....	\$2.25 ea.	
Stuffed mushrooms		
with sausage.....	\$2.25 ea.	
Stuffed mushrooms		
with spinach and goat cheese.....	\$2.25 ea.	
Pan seared lamb chops	\$3.50 ea.	
Meatballs	\$2.50 ea.	
Grilled chicken and vegetables skewer	\$4.00 ea.	



Appetizers

Antipasto misto		
Assorted Italian cold cuts, provolone, mozzarella, olives, roasted red peppers	1/2 tray \$45	full tray \$80
Caprese		
Fresh mozzarella, tomato and basil	1/2 tray \$35	full tray \$65
Caprona		
Fresh mozzarella and roasted red peppers	1/2 tray \$40	full tray \$70
Vegetali alla griglia		
Grilled mixed vegetables marinated with balsamic vinegar and herbs	1/2 tray \$35	full tray \$65
Tonno		
Tuna tartare	6 people \$40	12 people \$75
	18 people \$105	
Asparagi alla Griglia con Funghi al Forno		
Grilled asparagus topped with oven roasted shiitake mushrooms	1/2 tray \$42	full tray \$75

Melanzane al formaggio		
Baked eggplant rollatini	1/2 tray \$40	full tray \$70
Fried Zucchini		
	1/2 tray \$35	full tray \$60
Fried Calamari		
with marinara sauce.	1/2 tray \$50	full tray \$90
Muscoli al pomodoro		
Mussels in a white wine herbs tomato sauce	1/2 tray \$40	full tray \$70
Vongole Posillipo		
Little Neck clams with a medium spicy tomato sauce		dozen \$15.00



Insalate

Insalata di Cesare		
Caesar salad	1/2 tray \$30	full tray \$50
Carciofini		
Avocado, baby artichokes, arugola and shavings of parmigiano cheese	1/2 tray \$35	full tray \$60
St Tropez		
Crab meat, shrimp, heart of palm, avocado, grapefruit, tomato, mesculin and citrus-dijon vinaigrette	1/2 tray \$53	full tray \$100
Farro		
Italian grain, cherry tomatoes, arugola and sweet peas with pecorino cheese	1/2 tray \$30	full tray \$50
Basilico Cobb		
Romaine, chicken, tomatoes, gorgonzola, avocado, bacon and eggs with honey mustard vinaigrette	1/2 tray \$45	full tray \$80
Tricolore		
Arugola, radicchio and endivia with shaved parmigiano	1/2 tray \$32	full tray \$50
Della casa		
Arugola with roasted red peppers, black olives, buffalo mozzarella and shavings of parmigiano	1/2 tray \$50	full tray \$95
Insalata mista		
Mixed greens with cucumber, red onions, tomatoes and carrots	1/2 tray \$30	full tray \$50
Bella Elena		
Mesculin, pears, pecans and caciocavallo cheese	1/2 tray \$35	full tray \$60
Salute		
Farro, corn, cherry tomatoes, olives, carrots, chick peas, celery and zucchini	1/2 tray \$48	full tray \$90

Barbabietole		
Roasted red beets, fresh orange, artichoke hearts, walnut and crumbled goat cheese with a Sherry wine vinaigrette.	1/2 tray 60.00	full tray 100.00
Antonella		
Arugola, almonds, dry figs and crumbled cranberry vinaigrette with a fig vinaigrette.	1/2 tray \$60	full tray \$100



Pasta

Lasagna bolognese		
Classic spinach lasagna with bolognese sauce	1/2 tray \$50	full tray \$80
Lasagna al Pesto		
Pesto, parmigiano and bechamel sauce	1/2 tray \$50	full tray \$80
Lasagna Vegetariana		
Fresh mixed seasonal vegetables, tomato sauce, ricotta and mozzarella cheese	1/2 tray \$50	full tray \$85
Farfalle Norma		
Bow ties with eggplant in a plum tomato sauce with basil and ricotta salata	1/2 tray \$45	full tray \$80
Penne in salsa rosa		
Short pasta in a vodka sauce with peas, shrimp and crab meat	1/2 tray \$55	full tray \$100
Orecchiette, cime di rapa e salsiccia		
Shell pasta with sausage, broccoli rabe and fresh tomatoes in a garlic olive oil sauce	1/2 tray \$45	full tray \$80
Ravioli ai porcini		
Porcini mushrooms ravioli in a walnut and white truffle sauce	1/2 tray \$75	full tray \$135
Rigatoni arrabbiata		
Cognac, black olives, anchovies, garlic, hot red pepper, cream and parmigiano	1/2 tray \$45	full tray \$80
Penne al forno		
Baked ziti with ricotta and mozzarella cheese in a tomato basil sauce	1/2 tray \$45	full tray \$80
Fusilli cavolo		
Whole wheat pasta with roasted cauliflowers, garlic and bread crumbs with pecorino cheese	1/2 tray \$50	full tray \$85
Penne filetto di pomodoro		
Short pasta with prosciutto, onions and tomato sauce	1/2 tray \$45	full tray \$80

Rigatoni bolognese		
Short pasta in a meat sauce	1/2 tray \$45	full tray \$80
Farfalle primavera		
Bow ties with fresh vegetables in a garlic and olive oil sauce or in a pink sauce	1/2 tray \$45	full tray \$80
Ravioli di pera e caprino		
Goat cheese and pear ravioli, fresh thyme butter sauce	1/2 tray \$75	full tray \$130
Ravioli alla Cream con il Pesto		
Ricotta cheese ravioli, sun dried tomatoes with a pesto cream sauce	1/2 tray \$60	full tray \$110
Linguine Integrali		
Whole wheat linguini, grilled chicken, broccoli, shiitake mushrooms, olive oil garlic sauce	1/2 tray \$55	full tray \$115



Sandwich Platters

Half tray feed approximately 7-10 guests
Full tray 15-20 guest -
All sandwiches on Baguette or Italian bread

Julia		
Prosciutto di Parma, mozzarella, arugola and fresh tomatoes	1/2 tray \$39	full tray \$65
Goloso		
Mozzarella, roasted red peppers, basil	1/2 tray \$39	full tray \$65
Gamberetti		
Shrimp, avocado, cucumber and tomato	1/2 tray \$42	full tray \$70
Via Col Vento		
Grilled Chicken, Tomato, Mozzarella	1/2 tray \$39	full tray \$65
Calabrese		
Soppresata, provolone, red onions and romaine	1/2 tray \$40	full tray \$70
Luca		
Smoked turkey, romaine, tomato, brie & mustard	1/2 tray \$39	full tray \$65
Mezzogiorno		
Grilled chicken, artichokes spread, avocado and goat cheese	1/2 tray \$45	full tray \$80