



## Zuppa

<b>Minestrone</b>	Vegetables soup 12 people \$40	24 people \$70
<b>Zuppa di Funghi</b>	Cream of wild mushrooms soup 12 people \$50	24 people \$90
<b>Pasta e Fagioli</b>	Beans and pasta soup 12 people \$40	24 people \$70



## Poultry

<b>Cacciatore</b>	Chicken on the bones hunter style 1/2 tray \$55	full tray \$95
<b>Francese</b>	Eggs battered, white wine lemon sauce 1/2 tray \$55	full tray \$95
<b>Piccata</b>	White wine, lemon and capers 1/2 tray \$55	full tray \$95
<b>Marsala</b>	Mushrooms and marsala wine sauce 1/2 tray \$55	full tray \$95
<b>Paillard</b>	Grilled thin chicken with arugola, red onions, fresh tomato and shaved parmigiano salad 1/2 tray \$65	full tray \$110
<b>Parmigiana</b>	Breaded cutlets, mozzarella and tomato sauce 1/2 tray \$55	full tray \$95
<b>Milanese</b>	Breaded cutlets 1/2 tray \$55	full tray \$95
<b>Disperata</b>	Strips of chicken in a spicy garlic white wine sauce with black olives and capers 1/2 tray \$55	full tray \$95
<b>Galeazza</b>	In a balsamic sauce topped with mozzarella, tomato and eggplant 1/2 tray \$60	full tray \$100
<b>Basilico</b>	Chicken stuffed with spinach, sun dried tomatoes and ricotta cheese in a marsala wine sauce 1/2 tray \$60	full tray \$105
<b>Pollo con Salsiccia</b>	Chicken and sausage with hot cherry peppers and onions in a balsamic vinegar sauce 1/2 tray \$55	full tray \$105
<b>Pollo Ripieno Valdostana</b>	Chicken stuffed with fontina cheese and prosciutto di Parma in a Brandy sauce 1/2 tray \$55	full tray \$105
<b>Pollo al Limone</b>	Chicken breast with a white wine lemon sauce, julienne of vegetables and sweet peas 1/2 tray \$60	full tray \$110



## Veal

<b>Riviera</b>	Veal scaloppine in a red wine herbs sauce with sun dried tomatoes and portobella 1/2 tray \$80	full tray \$135
<b>Francese</b>	Eggs battered scaloppine in a white wine lemon sauce 1/2 tray \$75	full tray \$130
<b>Marsala</b>	Veal scaloppine with mushrooms in a marsala wine sauce 1/2 tray \$75	full tray \$130
<b>Parmigiana</b>	Breaded veal cutlets with mozzarella and tomato sauce 1/2 tray \$75	full tray \$130
<b>Valdostana</b>	Veal scaloppine in a cognac sauce with fontina cheese and prosciutto 1/2 tray \$80	full tray \$135
<b>Milanese</b>	Breaded veal cutlets 1/2 tray \$65	full tray \$115
<b>Ossobuco</b>	Braised veal shank 6pcs \$150	12pcs \$300



## Specialty Meats

<b>Costine di manzo</b>	Braised boneless short ribs of beef 1/2 tray \$90	full tray \$170
<b>Polpette di Carne al Sugo</b>	Classic meatballs in tomato sauce 1/2 tray \$50	full tray \$95
<b>Agnello scottadito</b>	Grilled rack of lamb with herb 24pcs \$80	48pcs \$115 72pcs \$210
<b>Stinco d'agnello</b>	Braised sherry wine lamb shank 12pcs \$165	24pcs \$275
<b>Cotolette di maiale</b>	Grilled pork chops with peppers, onions and mushrooms 1/2 tray \$55	full tray \$95
<b>Bracirole di Manzo</b>	Beef Bracirole Braised in a tomato sauce and stuffed with parmigiano, garlic and parsley 1/2 tray \$55	full tray \$100
<b>Salsiccia e Cime di Rapa</b>	Grilled sausage, broccoli rabe and roasted red peppers 1/2 tray \$55	full tray \$105



## Pesce

<b>Sogliola alla francese</b>	Filet of sole eggs battered in a white wine lemon sauce 1/2 tray \$70	full tray \$122
<b>Sogliola con granseola</b>	Filet of sole stuffed with crab meat in a mustard sauce 1/2 tray \$75	full tray \$135
<b>Salmone bollito</b>	Poached salmon in a dill sauce	full \$135
<b>Fra`Diavolo</b>	Jumbo shrimp, calamari and scallops in a spicy tomato sauce 1/2 tray \$90	full tray \$170
<b>Gamberoni alla mostarda</b>	Jumbo shrimp in a cognac mustard sauce with sun dried tomatoes and hazelnuts 15pcs \$35 30pcs \$55 45pcs \$75	
<b>Gamberi all'aglio</b>	Jumbo shrimp in a scampi sauce 15pcs \$35	Dozen \$75
<b>Cappesante</b>	Sea scallops in a provencale sauce 1/2 tray \$70	full tray \$125
<b>Dentice</b>	Red snapper in a tomato herbs sauce with capers and olives. 1/2 tray \$90	full tray \$170
<b>Salmone ai Ferri</b>	<b>Grilled salmon</b> lemon sauce with artichokes, caper and olives 1/2 tray \$70	full tray \$135
<b>Gamberoni Francese</b>	Shrimp Francaise	\$35 dozen



## Side Dishes

<b>Cime di rapa</b>	Sauteed broccoli rabe 1/2 tray \$33	full tray \$50
<b>Scarola</b>	Sauteed escarole w/ raisins & pinoli nuts 1/2 tray \$33	full tray \$50
<b>Patate al Forno</b>	Potatoes gratin 1/2 tray \$33	full tray \$50
<b>Zucchini al Forno</b>	Zucchini gratin 1/2 tray \$33	full tray \$50
<b>Patate Dolci al Forno</b>	Sweet potatoes gratin 1/2 tray \$33	full tray \$50

<b>Patate al Rosmarino</b>	Roasted potatoes with rosemary 1/2 tray \$23	full tray \$40
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<b>Fagiolini</b>	French string beans, toasted almonds and shallots 1/2 tray \$37	full tray \$65
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<b>Cavolfiore al Forno</b>	Roasted cauliflowers, raisins and pinoli nuts 1/2 tray \$40	full tray \$75
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<b>Cavoletto di Brussels</b>	Roasted Brussels sprouts, onions and potatoes 1/2 tray \$40	full tray \$75
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## Dessert

<b>Tiramisu (serves)</b>	4-6 \$25	12-16 \$45
	18-24 \$55	30-35 \$90

<b>Fragole (serves)</b>	Strawberry short cake 4-6 \$25	12-16 \$45
	18-24 \$55	30-35 \$85

<b>Cioccolato (serves)</b>	Chocolate mousse cake 4-6 \$25	12-16 \$45
	18-24 \$55	30-35 \$90

<b>Zabaglione</b>	Marsala wine custard with fresh berries 1/2 tray \$75	full tray \$140
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<b>Budino</b>	Graham crackers chocolate pudding 1/2 tray \$55	full tray \$90
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<b>Fondente</b>	Flourless chocolate cake 10-12 people \$40	
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<b>Crostata</b>	Fresh fruit tarte 12-14 people \$40	
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<b>Torte di ricotta</b>	Ricotta cheese cake 6 pcs \$25	12 pcs \$35
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<b>Frutta Fresca</b>	Fresh mixed fruit platter 1/2 tray \$55	full tray \$100
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<b>Pasticcini Assortiti</b>	Assorted almond cookies, mini cannoli, chocolate brownies, chocolate covered strawberries and peanut butter brownies 18 pcs \$55	
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\*All baking done on premises



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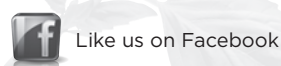
• 1/2 Tray Serves 8-10

• Full Tray Serves 15-20

• Minimum for Delivery (based on availability)

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Prices subject to change without notice



### Hors d'Oeuvre (Individually Priced)

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



### Appetizers

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

Soppressata, 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