

## POLLO - CHICKEN

	Lunch	Dinner
<b>Chicken Parmigiana:</b> Lightly breaded cutlets with melted mozzarella and tomato sauce.	12.95	16.95
<b>Chicken Basilico:</b> Stuffed with ricotta, spinach and sun dried tomato in a Marsala wine sauce and mushrooms.	14.95	18.95
<b>Chicken Piccata:</b> Sauteed breast in a white wine lemon sauce and capers.	12.95	16.95
<b>Chicken Francaise:</b> Lightly battered, sauteed in a white wine lemon sauce.	12.95	16.95
<b>Chicken Marsala:</b> Sauteed breast in a Marsala wine sauce and mushrooms.	12.95	16.95
<b>Chicken Riviera:</b> Sauteed chicken breast in a red wine sauce with herbs, sun dried tomato and portobella mushrooms.	13.95	17.95
<b>Chicken Liguria:</b> Sauteed in a white wine sauce with sun dried tomatoe and artichokes.	12.95	17.95
<b>Chicken Milanese:</b> Breaded cutlets with arugola and parmigiano salad.	12.95	16.95
<b>Chicken Lorena:</b> Sauteed strips of chicken, bell peppers, potatoes and olives.	12.95	16.95
<b>Chicken Balsamico:</b> Sauteed chicken and sausage, potatoes, hot cherry peppers with a balsamic vinegar sauce.	12.95	16.95

*\*All entrees served with our choice of pasta or mixed vegetables and mashed potatoes\**

## VITELLO - VEAL

	Lunch	Dinner
<b>Veal Marsala:</b> Scaloppine with mushrooms in a Marsala sauce.	16.95	20.95
<b>Veal Parmigiana:</b> Lightly breaded cutlet with melted cheese in a marinara sauce.	16.95	20.95
<b>Veal Valdostana:</b> Scaloppine topped with Prosciutto and fontina cheese.	16.95	20.95
<b>Veal Milanese:</b> Breaded veal cutlet with arugola and parmigiano salad.	16.95	20.95

## PESCE - FISH

	Lunch	Dinner
<b>Shrimp Scampi:</b> sauteed in a garlic white wine lemon sauce.	14.95	19.95
<b>Shrimp Fra` Diavolo:</b> sauteed in a spicy tomato sauce.	14.95	19.95
<b>Sea Scallops Provencale:</b> sauteed with herbs tomato sauce.	16.95	20.95
<b>Tuna Livornese:</b> grilled tuna in a plum tomato sauce with capers and olives.	18.95	23.95
<b>Salmon Piccata:</b> grilled, white wine lemon and capers sauce.	14.95	19.95
<b>Branzino:</b> grilled mediterranean sea bass with white wine herbs and olive sauce.		25.95

*\*All entrees served with our choice of pasta or mixed vegetables and mashed potatoes\**

## SPECIALTY MEATS

<b>Short ribs of beef:</b> Braised in red wine sauce.	23.95
<b>Veal Ossobuco:</b> Braised in tomato herbs sauce.	33.95
<b>Calf's Liver al Balsamico:</b> Sauteed with caramelized onions and balsamic vinegar sauce.	17.95
Grilled Skirt Steak	22.95

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## DOLCI - DESSERT

<b>Zabaglione:</b> Marsala wine custard with fresh berries	7.00
Tiramisu	7.00
<b>Napoleon:</b> puff pastry, strawberries, whipped cream and pastry cream.	7.00
Italian Ricotta Cheesecake	6.50
Chocolate Cannoli Cake	6.50
Mini chocolate cannoli	2.00/each
Chocolate graham cracker pudding	6.50



*Basilico*  
TAKE-OUT MENU

973-379-7020

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## ANTIPASTI

	Lunch	Dinner
Fried calamari with hot or sweet marinara.	<b>8.95</b>	<b>10.95</b>
Mussels Provencale, Green sauce or Fra` Diavolo.	<b>8.95</b>	<b>9.95</b>
<b>Clams Posillipo:</b> white wine tomato broth.		<b>10.95</b>
<b>Calamari Fra`Diavolo:</b> sauteed in a spicy tomato sauce.	<b>8.95</b>	<b>10.95</b>
Jumbo Shrimp Cocktail each		<b>2.25</b>
Tuna Tartare		<b>10.95</b>
<b>Polenta:</b> soft polenta, grilled sausage and tomato sauce.	<b>8.95</b>	<b>9.95</b>
<b>Fried Zucchini:</b> served with marinara sauce.	<b>7.95</b>	<b>9.95</b>
<b>Caprese:</b> fresh mozzarella, fresh tomato, basil and extra virgin olive oil.	<b>7.95</b>	<b>9.95</b>
Fresh tomato, basil and garlic bruschetta.	<b>6.95</b>	<b>8.95</b>
Garlic Bread		<b>3.95</b>
Garlic Bread with mozzarella.		<b>5.95</b>
Grilled eggplant, roasted red peppers and mozzarella.	<b>7.95</b>	<b>9.95</b>
<b>Arancini:</b> fried Italian rice balls served with marinara.	<b>7.95</b>	<b>8.95</b>
<b>Carpaccio:</b> Raw thin slices of beef with arugola, parmigiano and olive oil.	<b>7.95</b>	<b>8.95</b>
<b>Antipasto:</b> Italian cured meat and cheeses, olives, hot cherry peppers and bread sticks.	<b>7.95</b>	<b>10.95</b>

## SIDE DISHES

Sauteed broccoli rabe	<b>6.95</b>
Roasted brussel sprouts	<b>6.95</b>
Sauteed Wild Mushrooms	<b>8.95</b>
Sauteed spinach	<b>6.95</b>
Classic meatballs	<b>5.95</b>
Roasted cauliflowers with raisins and pinoli nuts	<b>6.95</b>
Mashed Potatoes	<b>4.95</b>
Roasted Potatoes	<b>4.95</b>

## INSALATE - SALADS

	Lunch	Dinner
<b>Caesar:</b> Classically prepared (Add fresh anchovies <b>\$4.00</b> )	<b>5.95</b>	<b>7.95</b>
<b>Mista:</b> Baby greens and tomatoes.	<b>4.95</b>	<b>5.95</b>
<b>Carciofini:</b> Arugola, baby artichokes, avocado and parmigiano.	<b>8.95</b>	<b>9.95</b>
<b>Beets:</b> Roasted red beets, fresh orange, haricot vert, walnut and warm goat cheese.		<b>10.95</b>
<b>Antonella:</b> Cramberry goat cheese, almond, dry figs and arugola.	<b>9.95</b>	<b>10.95</b>
<b>Casa:</b> Arugola, with roasted red peppers, black olives, buffalo mozzarella and shavings of parmigiano.		<b>10.95</b>
<b>St. Tropez:</b> Mesclulin salad with Maine crabe meat, shrimp, grapefruit, hearts of palm, avocado, tomatoes.		<b>11.95</b>
<b>Giardiniera:</b> Radicchio, endivia, arugola with artichokes, roasted red peppers, avocado; hearts of palm and tomatoes.	<b>9.95</b>	<b>10.95</b>
<b>Farro:</b> Italian grain, arugola, cherry tomatoes, sweet peas, pecorino cheese.	<b>8.95</b>	<b>9.95</b>
<b>Cobb salad:</b> Romaine, grilled chicken, tomatoes, gorgonzola, avocado, bacon and eggs.		<b>12.95</b>
<b>Nicoise:</b> Haricot vert, tomato, capers, tuna, eggs, basil, potatoes and olive.		<b>12.95</b>
<b>Capricciosa:</b> Chick peas, romaine, cherry tomatoes, red onions, pinoli, basil, fresh mint and feta cheese.	<b>9.95</b>	<b>10.95</b>

### Dressing choices:

Balsamic vinaigrette  
 Citrus Dijon vinaigrette  
 Extra virgin olive oil and lemon  
 Honey mustard vinaigrette  
 Red wine vinaigrette  
 Sherry wine vinaigrette

### You can also add on the salad:

Grilled chicken	<b>4.00</b>
Grilled shrimp	<b>4.00</b>
Grilled salmon	<b>8.00</b>
Grilled tuna	<b>8.00</b>

## ZUPPE - SOUP

<b>Funghi:</b> Cream of wild mushroom soup.	<b>7.00</b>
<b>Giorno:</b> Soup of the day.	

## PASTA

	Lunch	Dinner
<b>Fettuccine Bolognese:</b> Homemade pasta in a meat sauce.	<b>11.95</b>	<b>14.95</b>
<b>Lasagna Bolognese:</b> Spinach lasagna in a meat sauce.	<b>11.95</b>	<b>14.95</b>
<b>Gnocchi alla Sorrentina:</b> Baked potato dumplings with tomato sauce, mozzarella and basil.	<b>11.95</b>	<b>14.95</b>
<b>Gnocchi a Piacere:</b> Your choice of Pesto, Tomato Basil or Bolognese sauce.	<b>11.95</b>	<b>14.95</b>
<b>Spaghetti all'Arrabbiata:</b> Basilico special recipe for this spicy pasta.	<b>10.95</b>	<b>14.95</b>
<b>Pappardelle:</b> shrimp, spinach, fresh tomato sauce.	<b>12.95</b>	<b>15.95</b>
<b>Penne Vodka:</b> pink sauce and peas.	<b>11.95</b>	<b>14.95</b>
<b>Paccheri alla Buttera:</b> Pink sauce, sausage and peas.	<b>11.95</b>	<b>14.95</b>
<b>Paccheri al Forno:</b> Baked pasta with mushrooms, sausage and fontina cheese.	<b>12.95</b>	<b>15.95</b>
<b>Linguine with Clams:</b> white or red sauce.	<b>12.95</b>	<b>15.95</b>
<b>Linguine Fra`Diavolo:</b> Shrimp and lobster in a spicy tomato sauce.		<b>22.95</b>
<b>Whole Wheat Linguine:</b> with chicken, broccoli and shiitake mushrooms, garlic and olive oil sauce.	<b>11.95</b>	<b>15.95</b>
<b>Baked Ziti:</b> Ricotta, marinara and mozzarella.	<b>11.95/</b>	<b>14.95</b>
<b>Baked Ziti Napoletana:</b> Meatballs, ricotta and mozzarella with marinara sauce.	<b>12.95</b>	<b>14.95</b>

*\*Whole Wheat and Gluten Free pasta are available\**

## SANDWICHES

<b>Luca:</b> Smoked turkey, brie, romaine, tomato and mustard dressing	<b>8.50</b>
<b>Carlo:</b> Prosciutto di Parma, brie, fresh apples and mustard.	<b>8.50</b>
<b>Giulia:</b> Fresh mozzarella, tomato and arugola.	<b>8.50</b>
<b>Napoletano:</b> Meatball parmigiana.	<b>8.50</b>
<b>Via col Vento:</b> Grilled chicken, tomato, mozzarella and basil.	<b>8.50</b>
<b>Piazza Dante:</b> Sopressata, mozzarella, sun dried tomatoes and arugola.	<b>8.50</b>
<b>Piccardo:</b> Prosciutto, provolone, hot cherry peppers and arugola.	<b>8.50</b>

*Your choice of bread: Italian or Baguette*

## VEGETARIAN DISHES

	Lunch	Dinner
Whole wheat fusilli with roasted cauliflowers, bread crumbs and pecorino cheese with olive oil and garlic.	<b>11.95</b>	<b>14.95</b>
Fettuccine with pesto and string beans.	<b>11.95</b>	<b>14.95</b>
Penne with broccoli, garlic and olive oil.	<b>10.95</b>	<b>13.95</b>
Penne with broccoli rabe, garlic and olive oil	<b>10.95</b>	<b>13.95</b>
Mixed grilled vegetables drizzled with extra virgin olive oil.	<b>10.95</b>	<b>13.95</b>
Eggplant rollatini.	<b>10.95</b>	<b>14.95</b>

## KIDS MENU

Mozzarella sticks	<b>6.50</b>
Ravioli Marinara	<b>7.00</b>
Spaghetti or Penne with butter	<b>6.50</b>
Spaghetti or Penne marinara	<b>6.50</b>
Chicken parmigiana with spaghetti	<b>9.95</b>
Chicken fingers with french fries	<b>8.50</b>
Side meatballs	<b>5.95</b>
Spaghetti or Penne with meatballs	<b>8.00</b>