

BASILICO

324 Mullburn Ave., Millburn, NJ
basilicomillburn.com • 973-379-7020

Antipasti

Crema di Funghi Basilico's famous cream of wild mushrooms soup	\$9.00
Burrata con Condiglione Creamy mozzarella cheese with Ligurian tomato salad	\$13.95
Carciofini alla Piastra Grilled imported baby artichokes, garlic, parsley, extra virgin olive oil	\$14.95
Carpaccio di Manzo Thin slices of raw Kobe beef with arugula and parmigiano, drizzled with apple goat cheese vinaigrette	\$12.95
Arancini Fried rice balls stuffed with meat sauce, peas, pecorino and caciocavallo cheese served with tomato basil sauce	\$11.95
Delizie del Mare Colossal Crab Meat Cocktail \$16.95 Jumbo Shrimp Cocktail \$12.95 Little Neck on Ice 6pcs \$8.95 12pcs \$13.95 Oyster's on ice...daily selections	
Tortini di Granchio Jumbo lump crab cakes, mushrooms, black truffle sauce	\$14.95
Vongole al Prezzemolo Long Island Little Necks clams sauteed in a garlic, parsley, touch of red hot pepper, white wine sauce 9pcs	\$11.95
Tartare di Tonno Tuna tartare with cucumber salad	\$12.95
Zuppa di Cozze con Salsiccia P.E.I Mussels in a medium spicy tomato white wine herbs sauce with sausage and grilled bread	\$12.95
Calamari e Vegetali Fritti A mixture of fried calamari, zucchini and carrots	\$12.95
Polpo alla Griglia Tender charred octopus, frisse', almonds, fresh oranges, Parmigiano shavings, lemon extra virgin olive oil	\$14.95
Insalate	
Barbabietole e Arancie Roasted red beets, orange, haricot vert, walnuts, and warm goat cheese in a sherry wine vinaigrette	\$12.95
Carciofini Grilled baby artichokes with arugula, avocado and parmigiano with lemon and olive oil	\$13.95
St. Tropez Mesclun salad with Maine crab meat, shrimp, grapefruit, hearts of palm, avocado, tomatoes, and a citrus dijon vinaigrette With colossal crab meat - \$18.95	\$13.95
Antonella Warm cranberry goat cheese, almond, dry figs and arugula with a red wine vinaigrette	\$12.95
Insalata della Casa	\$12.95

arugula with roasted red peppers, black olives, buffalo mozzarella cheese and shavings of Parmigiano	
Carciofini	\$13.95
Grilled baby artichokes with arugula , avocado and parmigiano with lemon and olive oil	
Insalata Mista	\$8.95
Baby greens, cherry tomatoes, cucumber, radish, shaved carrots with extra virgin olive oil and a red vinegar dressing	
Caesar	\$9.95
Tender leaves of romaine and croutons classically prepared With fresh marinated anchovies - \$13.95	
Giardiniera	\$11.95
Radicchio endivia, arugula with artichokes, roasted red peppers, avocado, hearts of palm and tomatoes	
Side Dishes	
Polpette	\$7.95
Classic meatballs	
Cavolfiore	\$6.95
Roasted cauliflower, pinoli, raisins	
Spinaci	\$6.95
Sauteed spinach	
Cime di Rapa	\$6.95
Sauteed broccoli rabe	
Gnocchi	\$8.95
Homemade gnocchi with pesto sauce	
Cavoletti	\$6.95
Sauteed Brussels sprouts	
Pasta	
<i>Gluten Free and Whole Wheat Pasta available</i> <i>*Homemade Pasta*</i>	
Lasagna alla Bolognese	\$18.95
Classic spinach lasagna with bolognese sauce	
Tagliatelle alla Ligure	\$19.95
Fresh basil, pine nuts, garlic, extra virgin olive oil, pecorino and parmigiano cheese with sun dried tomatoes, asparagus and a touch of cream	
Rigatoni alla Codka Piccanti	\$18.95
Rigatoni in a spicy vodka sauce	
Ravioli ai Porcini	\$20.95
Porcini mushrooms ravioli with a walnut cream white truffle sauce	
Gran Cartoccio di Mare	\$29.95
Black in tagliarini with jumbo prawn, clams, mussels, sea scallop, jumbo shrimp and calamari in a Brandy tomato sauce with basil and parsley, baked with foil in the oven	
Spaghettoni all` Arrabbiata	\$18.95
Cognac, black olives, capers, anchovies, garlic, hot red pepper, a touch of cream and parmigiano cheese. Spicy!!	
Gnocchi Sorrentina	\$18.95
Baked gnocchi with red sauce, mozzarella and basil	
Orecchiette con Salsiccia e cime di Rapa	\$18.95
Ear-shaped pasta, homemade sausage, broccoli rabe, fresh tomato, garlic, olive oil sauce	
Fusilli al Cavolfiore	\$18.95
Whole wheat pasta with roasted cauliflower, garlic and bread crumbs with shavings of pecorino cheese	
Pappardelle Bolognese	\$18.95

Wide ribbon pasta with meat sauce

Crostacei Fra Diavolo con Linguine

\$27.95

Jumbo shrimp and lobster in spicy tomato sauce served with linguine

Main

Pollo Biologico al Marsala

\$23.95

Amish country organic chicken breast stuffed with spinach and fontina cheese with mushrooms. Marsala wine sauce and sweet potatoes gratin

La Parmigiana

Classic parmigiana with fettuccine tomato basil

Chicken -\$21.95 | Veal-\$26.95

Short Ribs

\$28.95

red wine braised boneless beef short ribs, served with saffron risotto

Valdostana con Polenta e Tartufo

\$27.95

Scaloppine of veal topped with prosciutto di Parma and fontina cheese with truffle polenta and mushrooms

Ossobuco

\$37.95

New York State milk fed 16oz. braised veal Ossobuco served with homemade fettuccine

Carne della Rivera

\$27.95

Grilled black angus skirt steak, asparagus, portabella, red wine sauce, sun dried tomatoes, mashed potatoes

Anatra Arrosto

\$29.95

Slow roasted all natural semi boneless duck, red wine dry figs chutney, roasted butternut squash, Brussel sprouts, raisins

Golfo del Tigullio

\$28.95

Wild caught shrimp and diver sea scallops, lemon, garlic, parsley, farro, zucchini, sweet peas

Salmone alla Griglia

\$25.95

Grilled filet of salmon with grilled vegetables in a white wine lemon capers sauce

Orata alla Mediterranea

\$28.95

Pan seared filet of Mediterranean bass with cherry tomatoes, black olives, potatoes pine nuts, herbs and parsley sauce.

(Also available frilled whole with herbs and garlic)

Branzino Mediterraneo

\$28.95

Filet of sea bass stuffed with crab meat in a white wine dill sauce with almonds and Fresh string beans

(Also available frilled whole with herbs and garlic)

Items and pricing subject to change without notice.