

BASILICO

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

Antipasti

Crema di Funghi **\$9.00**

Basilico's famous cream of wild mushrooms soup

Burrata con Condiglione **\$13.95**

Creamy mozzarella cheese with Ligurian tomato salad

Mozzarella Campana **\$12.95**

Imported buffalo mozzarella, grilled eggplant, house fire roasted red peppers, basili, extra virgin olive oil

Carpaccio di Manzo **\$12.95**

Thin slices of raw Kobe beef with arugula and parmigiano, drizzled with apple goat cheese vinaigrette

Arancini **\$11.95**

Fried rice balls stuffed with meat sauce, peas, pecorino and caciocavallo cheese served with tomato basil sauce

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

Shrimp and Crab Meat Ceviche **\$15.95**

Vongole al Prezzemolo **\$11.95**

Long Island Little Necks clams sauteed in a garlic, parsley, touch of red hot pepper, white wine sauce

9pcs

Tartare di Tonno **\$12.95**

Tuna tartare with cucumber salad

Zuppa di Cozze con Salsiccia **\$12.95**

P.E.I Mussels in a medium spicy tomato white wine herbs sauce with sausage and grilled bread

Calamari e Vegetali Fritti **\$12.95**

A mixture of fried calamari, zucchini and carrots

Polpo alla Griglia **\$14.95**

Tender charred octopus, frisse', almonds, fresh oranges, Parmigiano shavings, lemon extra virgin olive oil

Insalate

Barbabietole e Arancie **\$12.95**

Roasted red beets, orange, haricot vert, walnuts, and warm goat cheese in a sherry wine vinaigrette

Carciofini **\$13.95**

Grilled baby artichokes with arugula, avocado and parmigiano with lemon and olive oil

St. Tropez **\$13.95**

Mesclun salad with Maine crab meat, shrimp, grapefruit, hearts of palm, avocado, tomatoes, and a citrus dijon vinaigrette

With colossal crab meat - \$18.95

Antonella **\$12.95**

Warm cranberry goat cheese, almond, dry figs and arugula with a red wine vinaigrette

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

Patate Dolci Gratiné	\$6.95
Sweet potatoes gratin	
Cavoletti	\$6.95
Sauteed Brussels sprouts	
Pasta	
<i>Gluten Free and Whole Wheat Pasta available</i>	
<i>*Homemade Pasta*</i>	
Lasagana 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`Antica	\$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
Redwine braised boneless beef short ribs, served with saffron risotto	
Cotoletta alla Bolognese	\$26.95
Tender breaded veal scaloppine topped with prosciutto di Parma, melted parmigiano shavings, lemon olive oil dressed arugola	
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	
Coniglio alla Ligure	\$27.95
Roasted rabbit with white wine, rosemary and Taggiasca olives served with roasted potatoes and spinach	
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.