

POLLO - CHICKEN

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

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

VITELLO - VEAL

	Lunch	Dinner
Veal Marsala: Scaloppine with mushrooms in a Marsala sauce.	17.95	22.95
Veal Parmigiana: Lightly breaded cutlet with melted cheese in a marinara sauce.	17.95	22.95
Veal Valdostana: Scaloppine topped with Prosciutto and fontina cheese.	17.95	22.95
Veal Milanese: Breaded veal cutlet with arugola and parmigiano salad.	17.95	22.95

PESCE - FISH

	Lunch	Dinner
Shrimp Scampi: sauteed in a garlic white wine lemon sauce.	14.95	21.95
Shrimp Fra` Diavolo: sauteed in a spicy tomato sauce.	14.95	21.95
Tuna Livornese: grilled tuna in a plum tomato sauce with capers and olives.	20.95	25.95
Salmon Piccata: grilled, white wine lemon and capers sauce.	15.95	20.95
Branzino: 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

Short ribs of beef: Braised in red wine sauce.	26.95
Veal Ossobuco: Braised in tomato herbs sauce.	33.95
Grilled Skirt Steak	22.95

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

DOLCI - DESSERT

Zabaglione: Marsala wine custard with fresh berries	7.50
Tiramisu	7.50
Napoleon: puff pastry, strawberries, whipped cream and pastry cream.	7.50
Italian Ricotta Cheesecake	7.50
Chocolate Cannoli Cake	7.50
Mini chocolate cannoli	2.00/each
Chocolate graham cracker pudding	6.50

Basilico

Basilico Restaurant, located in Millburn, New Jersey was established by co-owners Mario DeMarco and Angelo Delbecchi, formerly of Sergio's, also in Millburn.

Basilico has a definite New York look and feel, which reflects in our food items. We use the best of ingredients. "Casual and chic" is how we have been described by reviewers. The atmosphere is warm, comfortable and energetic. Our goal is to maintain the highest level of hospitality, remembering that you are the guest, and it is our ultimate goal for you to leave thoroughly satisfied.

Special requests can be accommodated.

Basilico can accommodate private parties. We are a BYOB establishment in a no smoking environment.

The name Basilico is particularly appropriate as basil is the primary ingredient in pesto, which stems from Liguria, where Mr. Delbecchi and Mr. DeMarco grew up.




324 Millburn Avenue
Millburn, New Jersey
973-379-7020
www.basilicomillburn.com



Basilico

TAKE-OUT MENU

973-379-7020
WWW.BASILICOMILLBURN.COM

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ANTIPASTI

	Lunch	Dinner
Fried calamari with hot or sweet marinara.	8.95	11.95
Mussels Provencale, Green sauce or Fra` Diavolo.	8.95	10.95
Clams Posillipo: white wine tomato broth.		10.95
Calamari Fra`Diavolo: sauteed in a spicy tomato sauce.	8.95	11.95
Jumbo Shrimp Cocktail each		2.75
Tuna Tartare		10.95
Polenta: soft polenta, grilled sausage and tomato sauce.	8.95	11.95
Fried Zucchini: served with marinara sauce.	8.95	10.95
Caprese: fresh mozzarella, fresh tomato, basil and extra virgin olive oil.		8.95
Fresh tomato, basil and garlic bruschetta	6.95	8.95
Garlic Bread		3.95
Garlic Bread with mozzarella.		5.95
Grilled eggplant, roasted red peppers and mozzarella.	8.95	10.95
Arancini: fried Italian rice balls served with marinara.	8.95	9.95
Carpaccio: Raw thin slices of beef with arugola, parmigiano and olive oil.	8.95	10.95
Antipasto: Italian cured meat and cheeses, olives, hot cherry peppers and bread sticks.	8.95	12.95

SIDE DISHES

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

INSALATE - SALADS

	Lunch	Dinner
Caesar: Classically prepared (Add fresh anchovies \$4.00)	6.95	8.95
Mista: Baby greens and tomatoes.	5.95	6.95
Carciofini: Arugola, baby artichokes, avocado and parmigiano.	9.95	10.95
Beets: Roasted red beets, fresh orange, haricot vert, walnut and warm goat cheese.		11.95
Antonella: Cramberry goat cheese, almond, dry figs and arugola.	10.95	11.95
Casa: Arugola, with roasted red peppers, black olives, buffalo mozzarella and shavings of parmigiano.		12.95
St. Tropez: Mesclulin salad with Maine crab meat, shrimp, grapefruit, hearts of palm, avocado, tomatoes.		13.95
Giardiniera: Radicchio, endivia, arugola with artichokes, roasted red peppers, avocado; hearts of palm and tomatoes.	9.95	11.95
Farro: Italian grain, arugola, cherry tomatoes, sweet peas, pecorino cheese.	9.95	11.95
Cobb salad: Romaine, grilled chicken, tomatoes, gorgonzola, avocado, bacon and eggs.		12.95
Nicoise: Haricot vert, tomato, capers, tuna, eggs, basil, potatoes and olive.		12.95
Capricciosa: Chick peas, romaine, cherry tomatoes, red onions, pinoli, basil, fresh mint and feta cheese.	9.95	11.95
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		5.00
Grilled shrimp		5.00
Grilled salmon		11.00
Grilled tuna		14.00

ZUPPE - SOUP

Funghi: Cream of wild mushroom soup.	7.00
Giorno: Soup of the day.	

PASTA

	Lunch	Dinner
Fettuccine Bolognese: Homemade pasta in a meat sauce.	12.95	15.95
Lasagna Bolognese: Spinach lasagna in a meat sauce.	12.95	15.95
Gnocchi alla Sorrentina: Baked potato dumplings with tomato sauce, mozzarella and basil.	12.95	15.95
Gnocchi a Piacere: Your choice of Pesto, Tomato Basil or Bolognese sauce.	12.95	15.95
Spaghetti all`Arrabbiata: Basilico special recipe for this spicy pasta.	10.95	14.95
Pappardelle: shrimp, spinach, fresh tomato sauce.	13.95	16.95
Penne Vodka: pink sauce and peas.	12.95	15.95
Penne alla Buttera: Pink sauce, sausage and peas.	12.95	15.95
Penne al Forno: Baked pasta with mushrooms, sausage and fontina cheese.	12.95	15.95
Linguine with Clams: white or red sauce.	15.95	18.95
Linguine Fra`Diavolo: Shrimp and lobster in a spicy tomato sauce.		26.95
Whole Wheat Linguine: with chicken, broccoli and shiitake mushrooms, garlic and olive oil sauce.	12.95	17.95
Baked Ziti: Ricotta, marinara and mozzarella.	12.95	15.95
Baked Ziti Napoletana: Meatballs, ricotta and mozzarella with marinara sauce.	12.95	15.95

Whole Wheat and Gluten Free pasta are available

SANDWICHES

Luca: Smoked turkey, brie, romaine, tomato and mustard dressing	9.50
Carlo: Prosciutto di Parma, brie, fresh apples and mustard	9.50
Giulia: Fresh mozzarella, tomato and arugola	9.50
Napoletano: Meatball parmigiana	9.50
Via col Vento: Grilled chicken, tomato, mozzarella and basil	9.50
Piazza Dante: Sopressata, mozzarella, sun dried tomatoes and arugola	9.50
Piccardo: Prosciutto, provolone, hot cherry peppers and arugola	9.50

*Your choice of bread: Italian or Baguette
All sandwiches served with French Fries*

VEGETARIAN DISHES

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

KIDS MENU

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