

BASILICO

Dinner Menu

Antipasti

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| Crema di Funghi | \$9.00 |
| Basilico's famous cream of wild mushrooms soup V | |
| Burrata con Condiglione | \$13.95 |
| Creamy mozzarella cheese with Ligurian tomato salad V, GF | |
| Antipasto Freddo | \$13.95 |
| Grilled artichokes and eggplant, roasted red peppers, olives, buffalo mozzarella, parmigiano, provolone and Italian cured meats | |
| Carpaccio di Manzo | \$13.95 |
| Thin slices of raw Kobe beef with arugola and parmigiano, drizzled with apple goat cheese vinaigrette GF | |
| Carciofini alla Piastra | \$14.95 |
| Grilled imported baby artichokes, garlic, parsley, extra virgin olive oil V | |
| Arancini | \$12.95 |
| Fried rice balls stuffed with meat sauce, peas, pecorino and caciocavallo cheese served with a tomato basil sauce | |
| Shrimp Scampi | \$12.95 |
| Shrimp, garlic, parsley, white wine and grilled polenta | |
| Delizie del Mare | |
| Colossal Crab Meat Cocktail \$20.95 GF | |
| Jumbo Shrimp Cocktail \$13.95 GF | |
| Little Neck on Ice 6 pcs \$8.95 12 pcs \$13.95 GF | |
| Oyster's on ice...daily selections GF | |
| Tartare di Tonno | \$13.95 |
| Ahi tuna tartare with cucumber, homemade chips | |
| Vongole al Prezzemolo | \$11.95 |
| Long Island Little Necks clams sauteed in a garlic , parsley, touch red hot pepper, white wine sauce 9 pcs GF Opt | |
| Zuppa di Cozze con Salsiccia | \$13.95 |
| Maine mussels in a medium spicy tomato white wine herbs sauce with sausage and grilled bread GF Opt | |
| Calamari e Vegetali Fritti | \$13.95 |
| A mixture of fried calamari, zucchini and carrots | |
| Polpo alla Griglia | \$17.95 |
| Tender charred octopus, frisse', almonds, fresh oranges, Parmigiano shavings, lemon extra virgin olive oil GF | |
| Insalate | |
| Barbabietole e Arancie | \$13.95 |
| Roasted red beets, orange, haricot vert, walnuts and warm goat cheese in a sherry wine vinaigrette V, GF | |
| St. Tropez | \$13.95 |
| Mesclun salad with Maine crab meat, shrimp, grapefruit, hearts of palm, avocado, tomatoes and a citrus dijon vinaigrette GF With Colossal Crab Meat \$20.95 GF | |
| 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 V, GF | |
| Insalata Mista | \$9.95 |
| Baby greens, cherry tomatoes, cucumber, radish, shaved carrots with extra virgin olive oil and red vinegar dressing V, GF | |

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| Caesar | \$10.95 |
| Tender leaves of romaine and croutons classically prepared V | |
| With fresh marinated anchovies \$14.95 | |
| Giardiniera | \$12.95 |
| Radicchio, endivia, arugola with artichokes, roasted red peppers, avocado, hearts of palm and tomatoes V, GF | |
| Side Dishes | |
| Polpette | \$7.95 |
| Classic meatballs | |
| Cavolfiore | \$7.95 |
| Roasted cauliflower, pinoli and raisins V, GF | |
| Spinaci | \$7.95 |
| Sauteed spinach V, GF | |
| Cime di Rapa | \$7.95 |
| Sauteed broccoli rabe V, GF | |
| Gnocchi | \$8.95 |
| Homemade gnocchi with pesto sauce | |
| Cavoletti | \$7.95 |
| Sauteed Brussels sprouts V, GF | |
| Pasta | |
| <i>Gluten Free and Whole Wheat Pasta available</i> | |
| <i>*Homemade Pasta*</i> | |
| *Lasagana alla Bolognese* | \$20.95 |
| Classic spinach lasagna with bolognese sauce | |
| Tagliatelle alla Ligure | \$20.95 |
| Classic pesto sauce, asparagus, sun dried tomatoes and a touch of cream | |
| V, GF Opt | |
| Rigatoni Cacio e Pepe | \$19.95 |
| Pecorino cheese, cracked black pepper, olive oil | |
| V, GF Opt | |
| *Ravioli ai Porcini* | \$23.95 |
| Porcini ravioli in a cream walnut truffle sauce | |
| *Nero di Seppia* | \$31.95 |
| Black ink tagliarini with jumbo prawn, clams, mussels, sea scallop, jumbo shrimp and calamari in a Brandy tomato sauce with basil and parsley GF Opt | |
| *Casunziei all `Ampezzana* | \$23.95 |
| Red beets and ricotta cheese ravioli, butter, poppy seeds and Parmigiano cheese sauce V | |
| Penne alla Vodka Piccanti | \$19.95 |
| Spicy penne with a vodka sauce V, GF Opt | |
| Spaghettoni all`Arrabbiata | \$20.95 |
| Cognac, black olives, capers, anchovies, garlic, hot red pepper, a touch of cream and parmigiano cheese. Spicy!! GF Opt | |
| *Gnocchi Sorrentina* | \$20.95 |
| Baked gnocchi with red sauce, mozzarella and basil V, GF Opt | |
| Orecchiette con Salsiccia e Cime di Rapa | \$20.95 |
| Ear -shape pasta, homemade sausage, broccoli rabe, fresh tomato, garlic, olive oil sauce V Opt, GF Opt | |
| Fusilli con Cavolo | \$20.95 |
| Whole wheat pasta with roasted cauliflower, garlic and bread crumbs with shavings of pecorino cheese V, GF Opt | |
| *Pappardelle Bolognese* | \$20.95 |
| Wide ribbon pasta with meat sauce GF Opt | |

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| Crostacei Fra' Diavolo con Linguini | \$30.95 |
| Jumbo shrimp and lobster in a spicy tomato sauce GF Opt | |
| Main | |
| Pollo Biologico Basilico | \$24.95 |
| Organic chicken breast stuffed with spinach, ricotta and sun dried tomatoes, Marsala wine mushrooms sauce, served with mashed potato and asparagus | |
| GF Opt | |
| La Parmigiana | |
| Classic parmigiana with homemade fettuccine tomato basil | |
| Chicken \$21.95 GF Opt | Veal tenderloin \$26.95 Gf Opt |
| Short Ribs | \$32.95 |
| Red wine braised boneless beef short ribs, served with saffron risotto GF | |
| Ossobuco | \$39.95 |
| Milk fed braised veal Ossobuco served with homemade fettuccine | |
| Carne della Riviera | \$30.95 |
| Grilled black Angus skirt steak, asparagus, portobella, red wine, sun dried tomatoes and mashed potatoes GF Opt | |
| Anatra Arrosto | \$32.95 |
| Slow roasted all natural semi boneless duck, red wine dry figs chutney, Brussels sprouts, corn, string beans, shallots GF | |
| Golfo del Tigullio | \$30.95 |
| Wild caught shrimp and sea scallops, lemon, garlic and parsley served with farro, zucchini ,sweet peas GF Opt | |
| Salmone alla Griglia | \$25.95 |
| Grilled filet of salmon with grilled vegetables in a white wine lemon capers sauce GF Opt | |
| 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 grilled whole with herbs and garlic) GF | |
| Branzino alle Erbe | \$29.95 |
| Grilled filet of sea bass, garlic lemon herbs sauce, sauteed broccoli rabe, roasted potatoes (Also available grilled whole with herbs and garlic) GF | |

Items and pricing subject to change without notice.