



## ***WELCOME BACK!!!***

Thank you for your support, understanding and complying with  
State Ordinances

Please wait outside the restaurant upon arrival. We will escort  
you to your table

Paper disposable menus will be provided. Menu also available on  
our web site.

For your safety and ours, we practice and encourage social  
distancing. Every customer must wear a mask at all times except  
while sitting at their table. Please wear a mask as you exit the  
restaurant

All Basilico staff will be wearing masks and gloves when serving,  
preparing and handling food at all times.

Tables will be limited to 4 people, or 6 if everyone is in the same  
family. Available tables will comply with social distancing  
recommendations.

Bar use it's prohibited by the Governor's order, no waiting area,  
no congregation will be permitted at the bar.

Restrooms must be single use during phase 1 (with the exceptions  
of special needs guests).

Take Care, Be Safe, Protect your Family and Others.

# ANTIPASTO

<b>Antipasto Misto del Basilico</b>	<b>\$13.95</b>
<i>Combination of Imported Cold Cuts, Cheese, Mushrooms and Olives.</i>	
<b>Prosciutto Di Parma e Prosciutto Spek con Grana Padano</b>	<b>\$12.95</b>
<i>Imported combination of Prosciutto di Parma, Smoked Spek, Cheese</i>	
<b>Insalata Caprese di Bufalo con Basilico</b>	<b>\$10.95</b>
<i>Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes, Basil</i>	
<b>*Carpaccio de Manzo con Scaglie di Parmigiano</b>	<b>\$8.95</b>
<i>Thinly Sliced Beef Carpaccio, Capers, Basil and Shaved Parmesan</i>	
<b>*Carpaccio di Salmone con Spinaci, Indivia e Mele</b>	<b>\$8.95</b>
<i>Thin Slices of Salmon, Topped with Spinach, and Green Smith Apples</i>	
<b>Portobello alla Romana e Riduzione di Aceto Balsamico</b>	<b>\$9.95</b>
<i>Grilled Portobello Topped with Prosciutto, Tomato and Mozzarella, Balsamic</i>	
<b>Insalata di Spinaci, Feta, Olive, Palmito Pomodoro</b>	<b>\$8.95</b>
<i>Fresh Spinach Salad Tossed with Feta, Olives, and Hearts of Palm Vinaigrette</i>	
<b>Insalata di Gamberi e Indivia con Salsa di Senape</b>	<b>\$11.95</b>
<i>Marinated Shrimp over a Bed of Endives and Dijon Mustard Dressing</i>	
<b>Lattuga Romana alla Cesare</b>	<b>\$7.95</b>
<i>Traditional Caesar Salad with Homemade Dressing and Croutons</i>	
<b>Insalata di Arugula con Scaglie di Parmigiano</b>	<b>\$7.95</b>
<i>Tender Baby Arugula tossed with Diced Tomatoes and Shaved Parmesan Cheese</i>	

# PRIMI PIATTI

<b>Fettuccini di Spinaci con Crema di Aragosta, Gamberi, Funghi</b>	<b>\$17.95</b>
<i>Spinach Fettuccini in a Creamy Lobster Sauce, Shrimp, Mushrooms</i>	
<b>Ravioli di Gorgonzola e Pera con Salsa di Fico</b>	<b>\$17.95</b>
<i>Ravioli Stuffed with Gorgonzola Cheese and Pear with Figs and Marsala</i>	
<b>Ravioli di Granchio in Panna di Porro e Gambero</b>	<b>\$17.95</b>
<i>Crab Meat Ravioli in a Creamy Shallots and Leek Sauce, Shrimp</i>	
<b>Ravioli di Spinaci, Ricotta in Salsa di Crema e Shitakee</b>	<b>\$16.95</b>
<i>Homemade Spinach and Ricotta Ravioli in a Creamy Shitakee Mushrooms</i>	
<b>Spaguetti con Gamberi, Asparagi Portobello al Aglio e olio</b>	<b>\$16.95</b>
<i>Spaguetti Pasta Tossed with Crispy Asparagus Portobello and Shrimp</i>	
<b>Spaguetti alla Bolognese</b>	<b>\$16.95</b>
<i>Spaghetti Pasta with Homemade Meat Ragú Sauce</i>	
<b>Linguine ai Frutti di Mare</b>	<b>\$20.95</b>
<i>Linguini Pasta Tossed with Seafood and Shellfish in a Wine Tomato Sauce</i>	

<b>Linguine Alle Vongole</b>	<b>\$18.95</b>
<i>Linguini Pasta with Fresh Clams in a Wine Garlic Sauce</i>	
<b>Fettucini alla Carbonara</b>	<b>\$17.95</b>
<i>Fettucini Pasta tossed with onions, Pancetta, Pecorino Cheese, Cream Sauce</i>	
<b>Gnocchi al Pomodoro Di San Marzano e Basilico</b>	<b>\$15.95</b>
<i>Potato Dumplings Prepared with Italian Tomato Sauce and Basil</i>	
<b>Orecchiette con Salsiccia Italiana e Rucola</b>	<b>\$16.95</b>
<i>Sea Shell Pasta Tossed with Italian Sausage, garlic oil, diced tomatoes, arugula</i>	

## SECONDI PIATTI

<b>Risotto con Torta di Mascarpone, Gorgonzola e Gabero</b>	<b>\$22.95</b>
<i>Italian Creamy Rice with imported cheese Gorgonzola and Mascarpone Diced tomatoes and green peas topped with sautéed Shrimp</i>	
<b>Scalopine di Vitello alla Piccata con Erbe e Pasta Agliolio</b>	<b>\$19.95</b>
<i>Veal Scaloppini in a Wine and Capers Sauce, Served With Linguini Garlic</i>	
<b>Scalopine di Vitello al Funghi con Pure di Patate</b>	<b>\$19.95</b>
<i>Veal Scaloppini in Demi-Glaze with Mixed Mushroom and Mashed Potatoes</i>	
<b>Rotollato di Pollo Ripieno con Salsa di Demi-Glaze e Fungo</b>	<b>\$17.95</b>
<i>Chicken Breast Stuffed with Ricotta; Sun Dried Tomatoes, and Spinach in a Demi-Glaze Mixed Mushroom Sauce and Served with Mashed Potatoes</i>	
<b>Bastuta di Pollo con Spinaci, Formacio di Gorgonzola</b>	<b>\$17.95</b>
<i>Chicken Breast Topped with Spinach, Tomato and Creamy Gorgonzola Sauce, Served w Vegetables</i>	
<b>Bistecca di Manzo con Salsa di Vino Rosso e Risotto</b>	<b>\$24.95</b>
<i>Grilled Angus 12oz N. Y. Steak in a Malbec, Rosemary Reduction Sauce, Risotto</i>	
<b>Agnello alla Griglia con Salsa di Albicocca</b>	<b>\$26.95</b>
<i>Grilled Australian Lamb Chops with an Apricot Demi-Glaze Sauce Served with Risotto Parmegiano</i>	
<b>Entraña alla Griglia con Salsa Toscana e Patate Arrosto</b>	<b>\$24.95</b>
<i>Grilled Angus Skirt Steak Served with Tuscany Sauce and Potatoes</i>	
<b>Salmone alla Griglia con Riduzione di Balsamico e Vardure</b>	<b>\$19.95</b>
<i>Sautéed Salmon in a Balsamic Reduction Sauce, Served with Mashed Potatoes and Vegetables</i>	

EXTRA CHARGE FOR SUBSTITUTIONS

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.