



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

Antipasto Misto	\$13.95
<i>Combination of Imported Cold Cuts, Cheese, Mushrooms</i>	
Prosciutto Di Parma e Prosciutto Spek	\$12.95
<i>Imported combination of Prosciutto di Parma, Smoked Spek, Cheese</i>	
*Carpaccio de Manzo con Scaglie di Parmigiano	\$8.95
<i>Thinly Sliced Beef Carpaccio topped with Capers, Arugula, and Cheese</i>	
Portobello alla Romana e Riduzione di Aceto Balsamico	\$9.95
<i>Grilled Portobello Topped with Prosciutto, Tomato, Mozzarella, and Balsamic</i>	
Calamari Fritti con Zucchini e Salsa Piccante	\$11.95
<i>Golden Fried Calamari with Green Zucchini, and Spicy Sauce</i>	
Gambero al Forno Marinati con Aglio e Olio	\$12.95
<i>Marinated Shrimp tossed with Garlic, Oil, Lemon Juice, and Parsley</i>	
Insalata Caprese di Bufala con Basilico	\$10.95
<i>Fresh Imported Buffalo Mozzarella with Vine Ripped Tomatoes</i>	
Insalata di Rucola con Pomodoro e Grana Padano	\$6.95
<i>Baby Arugula with Cherry Tomato and Parmesan Cheese</i>	
Lattuga Romana alla Cesare	\$6.95
<i>Traditional Caesar Salad with Homemade Dressing and Croutons</i>	
Insalata Mista, Formaggio, Mele e Mandorle	\$8.95
<i>Mixed Baby Greens Tossed with Gorgonzola Cheese, Tomato, Apple and Almonds</i>	

LE PASTA

Fettuccine di Spinaci con Crema di Aragosta, Gamberi	\$17.95
<i>Spinach Fettuccini in Lobster Sauce Tossed with Shrimp and Mushrooms</i>	
Linguine ai Frutti di Mare	\$21.95
<i>Linguini Pasta Tossed with Scallops, Squid, Clams and Fish in a Light Tomato</i>	
Spaghetti al Nero Sepia con Gamberi, Portobello al Pomodoro	\$23.95
<i>Black Squid Ink Imported Pasta, Tossed with Shrimp, Portobello Mushroom</i>	
Linguine Alle Vongole	\$18.95
<i>Linguini Pasta Tossed with Fresh Clams in a Wine Garlic Sauce</i>	
Spaghetti alla Bolognese	\$16.95
<i>Spaghetti with Homeamde Meat Ragù Sauce. House Special Recipe</i>	
Papardelle ai Funghi Porcini e Olio di Tartufo	\$18.95
<i>Papardelle Pasta Tossed with Porcini Mushroom, Creamy Truffle Oil</i>	
Paccheri alla Matriciana	\$17.95
<i>Wide Rigatoni Pasta, Pancetta, Onions, and Thick Tomato Sauce</i>	

LE PASTA

Ravioli al Gorgonzola e Pera con Salsa di Fico	\$17.95
<i>Ravioli Stuffed with Gorgonzola, Pear with Figs and Marsala Wine</i>	
Ravioli di Manso con Salsa de Rosmarino e Funghi	\$17.95
<i>Short Rib Ravioli Reduction Rosemary and Mushrooms Sauce</i>	
Ravioli di Granchio con Gamberi in Salsa di Aragosta	\$18.95
<i>Crab Meat Ravioli w/ Leeks and Shallot, Creamy Lobster Sauce, & Shrimp</i>	

CARNE E PESCE

Risotto ai Frutti di Mare	\$23.95
<i>Italian Creamy Rice Tossed with Clams, Squid, Scallops, Shrimp, Fish</i>	
Scalopine di Vitello con Caperi e Pasta Aglio e Olio	\$19.95
<i>Veal Scaloppini in a Wine and Capers Sauce, Served with Linguini</i>	
Rollatina di Pollo Ripieno con Ricotta, Spinaci, Tomato	\$17.95
<i>Chicken Breast Stuffed Ricotta, Spinach, Dried Tomatoes, and Mushroom</i>	
Petto di Pollo con Insalata di Rucola e Pomodori	\$20.95
<i>Natural, Organic Chicken Breast with Baby Arugula, and Cherry Tomatoes</i>	
Costoletta di Vitello alla Milanese con Insalata di Rucola	\$24.95
<i>Veal Chop Milanese, Deep Fried, Baby Arugula and Tomato Salad</i>	
Agnello alla Griglia con Salsa d' Albicocca e Rissotto	\$26.95
<i>Grilled Australian Lamb Chops with Apricot Demi-Glaze Sauce</i>	
Bistecca di Manzo con Salsa Vino Rosso e Rosemari Risotto	\$25.95
<i>Certify Angus Grilled 12oz New York Strip, Red Wine Rosemary Reduction</i>	
Angus Skirt Steak alla Griglia con Patate Fritte	\$25.95
<i>Grilled upper Angus Skirt Steak w Crispy Parmesan French Fries</i>	
Vacio Prime alla Griglia con Pure di Patate	\$23.95
<i>Prime Flank Steak, Served with Mashed Potatoes</i>	
Salmon Alla Griglia con Salsa di Asparago e pomodori	\$19.95
<i>Fresh Grilled Salmon Filet, in a Wine, Asparagus, Cherry Tomato Veggies, Potatoes</i>	

8/19

SIDES

French Fries with Parmesan Cheese and Truffle Oil	\$6.95
Grilled Vegetables	\$6.95
Sautéed Spinach with Mushrooms	\$6.95
Grilled Asparagus	\$6.00

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