

~Antipasti~

Mozzarella Sticks ~9.5~

Battered mozzarella sticks fried golden brown.

Fritto Misto ~15.5~

House made potato croquettes (potato and prosciutto fritters), mini arancini (risotto and Bolognese fritters) and Pannelle (Chickpea Fritters).

Mini Arancini ~12.5~

House made risotto and bolognese fritters. Served with bolognese and bechamel sauce

Wing Dings ~14.5~

Lightly breaded and seasoned chicken wings. Served hot or mild with ranch or bleu cheese dressing

Focaccia Bread ~10.5~

Light and airy freshly baked bread with sage, rosemary and thyme, pecorino romano, olive oil and red onion

Garlic Knots Dozen ~10.5~ Half Dozen ~7~

Twisted pizza dough, baked golden brown. Tossed in garlic and oil with herbs and pecorino romano cheese. Served with marinara sauce

Bruschetta ~13.5~

Roasted cherry tomatoes, caramelized onion and roasted garlic. Served on crostini with whole milk ricotta cheese and balsamic glaze

Mozzarella Caprese ~13.5~

Sliced tomatoes with sliced fresh mozzarella and fresh basil leaves. Drizzled with olive oil, balsamic glaze, and Italian herbs

Caponata e Burrata ~15.5~

House made eggplant tapenade. Served with creamy burrata cheese and toasted crostini

Antipasto D'Basilico ~21~

Chef's selection of Italian cured cold cut meat, Italian cheese with an assortment of accoutrements and Italian bread

Vongole allo Scoglio ~14.5~

Littleneck clams sauteed with garlic, olive oil, white wine, herbs and spices. Served spicy or mild with crostini

Calamari Fritto ~14.5~

Squid tubes and tentacles lightly breaded and deep fried. Served with a lemon and marinara

~Insalata~

Dressings

Ranch
Caesar
Bleu Cheese
House Vinaigrette
Fuji Apple Vinaigrette

Add-ons

Steak ~8.5~
Bacon ~3~
Shrimp ~10.5~
Chicken ~6~

Chopped Antipasto ~13.5~

Romaine lettuce, cherry tomato, red onion and castelvetro olives. Tossed with chopped Italian cold cut meat and mozzarella cheese. Marinated in house vinaigrette

Greek Salad ~12.5~

Romaine lettuce, red onion, cherry tomato, cucumber, kalamata olives and feta cheese. Served with house vinaigrette

Whole Leaf Caesar ~12.5~

Romaine heart, drizzled with Caesar dressing Topped with parmigiano, pancetta and croutons. Served with a lemon wedge

Bleu Heart ~13.5~

Romaine heart, dolloped with house made chunky bleu cheese dressing, pancetta, roasted tomatoes, scallions and dill

Rustic Wedge ~13.5~

Romaine heart, cherry tomato, chopped cucumber, crispy onions, red onion, carrots, gorgonzola, bacon and balsamic glaze

Harvest Chicken ~13.5~

Composed Chicken Salad (Shredded Chicken, Apples, Cranberry, Glazed Walnut, Scallion, mixed with Apple Aioli) Served on a bed of Mixed Greens and Arugula with Cherry Tomato, Carrots, & Cucumber

Herbed Tuna ~13.5~

Composed Blackened Tuna Salad (Imported Tuna Mixed with Blackened Dijon Aioli, Scallions, Celery, & Lemon Juice) Served on Mixed Greens and Arugula with Cherry Tomato, Carrots, & Cucumber

Basilico Farmhouse ~14.5~ **

Mixed greens, arugula, glazed walnut, dried cranberry, crispy onion, gorgonzola, sliced steak or grilled chicken. Served with Fuji Apple dressing and crostini

Fiore d'Formaggio ~14.5~

Golden baked brie on a bed of mixed greens with apples, glazed walnut, roasted tomato, scallions and Fuji Apple dressing

~Zuppa~

Pasta e Fagioli ~Cup 7.5 Bowl 9.5~

The translation is Pasta and Beans

Onions, celery and carrots reduced with pancetta, tomato and vegetable broth with cannellini beans with bite sized pasta

Zuppa d'Giorno ~Cup Bowl ~

Ask your server about today's soup selection with seasonal ingredients



~Panini~

Chicken Pesto ~13.5~

Grilled chicken, artichoke hearts, roasted peppers, arugula, fresh mozzarella and pesto aioli on freshly baked bread

Bruschetta Chicken ~13.5~

Grilled chicken, bruschetta mix, arugula, balsamic glaze and shaved parmigiano on freshly baked bread

Buffalo Chicken ~13.5~

Grilled chicken, cheddar cheese, gorgonzola, tomato, romaine and buffalo sauce with ranch or bleu cheese on Italian bread

Giardino ~13.5~

Grilled eggplant, zucchini, roasted red pepper and tomato with fresh spinach, arugula and lemon aioli on Italian bread

Caprese ~13.5~

Sliced ripened tomato, fresh whole milk mozzarella, fresh basil, mixed greens, olive oil and balsamic glaze on freshly baked bread

Bleu Moo ~15.5~ **

Sliced steak, gorgonzola, roasted tomato, mixed greens and fig jam on freshly baked bread

Out to Pasture ~15.5~ **

Sliced steak, sharp cheddar, crispy onions, tomato, arugula, horseradish cream sauce and balsamic glaze on freshly baked bread

Siciliano ~13.5~

Mortadella, Italian ham, sopressata and fresh mozzarella with romaine lettuce, tomato, prosciutto and house vinaigrette on Italian bread

Prosciutto d'Parma ~13.5~

Prosciutto, tomato, arugula, shaved parmigiano and fig jam on Italian bread

Pannelle e Croquette ~13.5~

Freshly fried pannelle and croquettes, served with lemon and olive oil on Italian bread

Philly Cheesesteak ~13.5~

Thinly sliced steak with grilled onion, white American cheese, lettuce, tomato and mayonnaise on Italian bread. Add mushroom .50, Add peppers .50

Chicken Philly ~13.5~

Grilled chicken with grilled onion, American cheese, lettuce, tomato and mayonnaise on Italian bread. Add mushroom .50, Add peppers .50

Chicken Parmigiana ~13.5~

Chicken cutlet, marinara and mozzarella on Italian bread

Eggplant Parmigiana ~13.5~

Eggplant cutlet, marinara and mozzarella on Italian bread

Meatball Parmigiana ~13.5~

Homemade meatballs, marinara and mozzarella on Italian bread

Sausage Pepper and Onion ~13.5~

Italian sausage with grilled onion, grilled green and red pepper on Italian bread

Harvest Chicken Salad ~13.5~

Shredded chicken salad made with apple, scallion, glazed walnut, dried cranberry and apple aioli. Dressed with mixed greens, tomato and red onion on freshly baked bread

Herbed Tuna Salad ~13.5~

Genoa tuna salad made with blackened dijon aioli, celery, scallions, lemon zest and lemon juice. Dressed with mixed greens, tomato and red onion on freshly baked bread

~Contorni~

Regular Sides

Pasta Salad ~7.5~

Rotating selection of pasta salad creations

Mediterranean Salad ~7.5~

Chick peas, scallions, cucumber, tomato, red onion, olives, artichoke hearts and feta cheese. Marinated in house vinaigrette

Tazza di Antipasto ~8.5~

Chopped Italian cold cuts, mozzarella, giardiniera, olives, pepperoncini. Marinated in house vinaigrette

French Fries ~6.5~

Assorted Chips ~3~

Freshly Baked Bread ~4~

Deluxe Sides

Cheese Fries ~8~

Sauteed Broccoli ~7.5~

Broccoli sauteed with olive oil and garlic

Sauteed Spinach ~7.5~

Whole leaf spinach sauteed in olive oil and garlic

Casa d'Basilico ~7.5~

Romaine lettuce, carrots, red onion, cucumber, cherry tomato and croutons

Caesar Salad ~7.5~

Romaine lettuce tossed with shaved parmigiano, croutons and Caesar dressing

Scooped Herbed Tuna Salad ~9~

Scooped Harvest Chicken Salad ~9~

House Made Meatballs ~7.5~

Italian Sausage ~7.5~

Consuming raw or undercooked eggs or meats could result in foodborne illness

~Create Your Own Pizza, Stromboli, or Calzone~

Deluxe Toppings	Regular Toppings	Choose	Price	Regular	Deluxe
Artichoke	Basil	NY Slice	3.00	.50	1.50
Arugula	Bacon	Specialty Slice	3.50	.50	1.50
Broccoli	Black Olive	Sicilian Slice	3.50	.50	1.50
Feta	Cheddar	Stuffed Slice	8.50		
Fresh Spinach	Fig Jam	Stromboli	12.50	2.50	3.50
Gorgonzola	Garlic	Calzone	12.50	2.50	3.50
Grilled Chicken	Green Peppers	12" NY Style	14.50	2.50	3.50
Grilled Eggplant	Ham	12" White	16.50	2.50	3.50
Hot Cherry Pepper	Mushroom	12" GF Pizza	17.50	2.50	3.50
Kalamata Olive	Mozzarella	18" NY Style	17.50	3.00	4.00
Prosciutto	Meatball	18" White	20.00	3.00	4.00
Philly Steak	Onion	Sicilian Pizza	22.00	3.00	4.00
Ricotta	Pesto Sauce				
Roasted Red Pepper	Pineapple				
Sundried Tomato	Pepperoni				
	Sausage				
	Tomato				

~Specialty Pizza~

Late Riser ~12" 18.50 18" 25.00~

Breakfast Lovers! Frittata egg mixture, topped with mozzarella, cheddar, bacon, ham, and sausage, with green peppers and onion

Buffalo Chicken ~12" 17.50 18" 23.00~

Buffalo sauce, mozzarella, gorgonzola, grilled chicken and ranch dressing

Margherita ~12" 17.50 18" 22.00~

Fresh mozzarella, sliced tomato and basil. Drizzled with garlic and olive oil

Basilico DeLuxe ~12" 18.50 18" 25.00~

Pepperoni, sausage, ham, mushroom, onion, green pepper, black olives and extra cheese

Figgy Piggy ~12" 17.50 18" 23.00~

Pancetta, caramelized onion, topped with arugula and fig glaze

Giardino ~12" 18.50 18" 23.00~

Eggplant, mushroom, red onion, spinach, broccoli and zucchini with mozzarella

Quattro Stagioni ~12" 17.50 18" 22.00~

Artichoke hearts, ham, mushroom, and olives with mozzarella

The Cured ~12" 18.50 18" 23.00~

Pepperoni, sausage, ham, meatballs

~Specialty White Pizza~

Quattro Formaggi ~12" 17.50 18" 22.00~

Gorgonzola, whole milk ricotta, mozzarella and cheddar with garlic and oil sauce

Primavera ~12" 17.50 18" 24.00~

Spinach, sundried tomato, broccoli, ricotta and mozzarella with garlic and oil sauce

Pollo Florentine ~12" 18.50 18" 25.00~

Grilled chicken, spinach, mushroom and mozzarella with garlic and oil sauce

Toscana ~12" 18.50 18" 24.00~

Prosciutto, artichoke hearts, roasted garlic, ricotta and mozzarella. Topped with arugula and fig glaze

~Stuffed Pizzas~

20" Pizza sealed with extra toppings and a golden brown top crust. Served with a side of sauce

Stuffed Philly Steak ~28.00~

Philly steak, cheddar and mozzarella

Stuffed Meat Lovers ~28.00~

Pepperoni, sausage, ham and meatballs

Stuffed Basilico DeLuxe ~28.00~

Pepperoni, sausage, ham, mushroom, onion, green pepper, black olives and extra cheese

~Solo il Tu~

Build Your Own Pasta

Gluten Free Pasta is Available ~3~ (Please allow for a longer cooking time)

Step 1:

Select your pasta

Capellini
Fettuccine
Rigatoni
Spaghetti
Tortellini ~2~

Step 2:

Choose your sauce

Alfredo ~15.5~
Bolognese ~15.5~
Creamy pesto ~15.5~
Garlic and oil ~13.5~
Marinara ~13.5~
Vodka Sauce ~15.5~

Step 3:

Choose your proteins (optional)

Bacon ~3~
Baked Mozzarella Cheese ~2~
Cooked Ham ~3~
Grilled Shrimp ~10.5~
Grilled Chicken ~6~
Italian Sausage ~5~
Lump Crab ~12.5~
Meatballs ~5~
Pancetta ~3~

Step 4:

Choose your vegetables (optional)

Broccoli Florets ~2~
Fresh Mushroom ~2~
Fresh Spinach ~2~
Green Peas ~2~
Kalamata Olives ~2~
Red Onion ~2~
Roasted Tomatoes ~2~

~Pollo~

Chicken Marsala ~25~

Two chicken cutlets, sauteed with mushroom, red onion and marsala wine. Served with side of pasta in marsala wine sauce

Chicken Francese ~25~

Two egg battered chicken cutlets, artichoke hearts and mushroom sauteed with butter, lemon and white wine sauce. Served with side of pasta in white wine sauce

Chicken Parmigiana ~23~

Two chicken cutlets, fried golden brown, baked with marinara sauce and mozzarella. served with side of pasta tossed in marinara sauce

~Vitello~

Veal Marsala ~27~

Veal cutlet in sauteed in marsala sauce with mushroom and red onion. Served with side of pasta in marsala sauce

Veal Saltimbocca ~27~

Veal cutlet in lemon sage butter sauce topped with prosciutto, fresh spinach, and fresh mozzarella. Served with side of pasta in lemon butter sauce

Veal Parmigiana ~25~

Breaded veal cutlet, fried golden brown, baked with marinara and mozzarella. Served with side of pasta tossed in marinara sauce

~Specialita d' Basilico~

Pasta Carbonara ~17.5~

Spaghetti tossed with pancetta, coarse black pepper, grated pecorino romano and tempered egg yolk

Ravioli d'Formaggio ~16.5~

Ricotta and mozzarella stuffed ravioli topped with marinara or bolognese sauce and pecorino romano cheese. Add baked mozzarella for \$1.50

Baked Rigatoni ~17.5~

Rigatoni pasta, tossed with olive oil, basil leaves, and Parmigiano. Baked with bolognese, whole milk ricotta and mozzarella cheese

Lasagna d'Basilico ~18.5~

Fresh pasta sheets, layered with bolognese, bechamel sauce, parmigiano reggiano and mozzarella cheese

Eggplant Parmigiana ~17.5~

Eggplant cutlets, layered with marinara sauce, parmigiano, basil leaves and Mozzarella Cheese

Eggplant Rollantini ~18.5~

Fried eggplant cutlets, stuffed with capellini pasta, marinara sauce, whole milk ricotta, whole basil leaves, parmigiano and mozzarella, baked with marinara and mozzarella

~Pesce~

Shrimp Fra Diavolo ~25~

Shrimp sauteed in garlic and olive oil with white wine, calabrian pepper and marinara sauce. Served over pasta tossed in diavolo sauce

Shrimp Scampi ~25~

Shrimp sauteed in garlic lemon white wine sauce. Served with pasta tossed with scampi sauce

Spaghetti with Clam Sauce ~19~

Fresh little neck clams and baby clams, sauteed in garlic white wine sauce with roasted tomatoes or marinara sauce. Tossed in spaghetti. Spicy Upon Request

Lobster Ravioli ~28~

Delicate pasta sheets stuffed with lobster. Crowned with grilled shrimp and jumbo lump crab in sherry cream sauce