

Antipasti (Appetizers)

Calamari Fritti (Fried Calamari) \$9.95
Fried, lightly floured calamari served with marinara.

Mozzarella In Carrozza \$8.95
Fresh home made mozzarella lightly breaded, sautéed and served with tomato sauce.

Vongole Al Zaffarano \$11.95
Little neck clams, sautéed with white wine, garlic, and saffron.

Funghi Al Forno (Stuffed Mushroom) \$8.95
Mushrooms stuffed with a mixture of fresh bread crumbs, supresssatta, shrimps, onion, parmigiano, and parsley.

Bruschetta \$6.95
House bread served with fresh tomatoes, sicilian green olives, red onions and sprinkled with extra virgin olive oil and fresh Basil.

Arancine Siciliano (Rice Balls) \$6.95
Rice stuffed with ground beef, peas, and sauce rolled into a ball. Served with marinara sauce.

Crozze Al Carretto (Steamed Mussels) \$10.95
Served on white or red sauce with garlic and parsley.

Melanzane In Carretto \$8.95
Sliced Eggplant stuffed with home made Mozzarella topped with tomato sauce and Basil sprinkled with Romano cheese.

Melanzane Alla Siliciano (Siciliano Eggplant) \$5.95
Sliced Eggplant, grilled and topped with Marinara sauce, fresh Basil and Romano cheese.

Insalata (Salads)

Insalata Cesare \$6.95
Romaine Lettuce served with Caesar dressing, house croutons and topped with Shredded Romano cheese.

Insalata Basilico \$11.95
Mixed greens, Tomatoes, Red Onions, Cucumbers, Red Radish, Carrots, Celery, and Fennel served with house dressing.

Antipasto Insalate \$12.95
Prosciutto, Supresssatta, Calamati Olives, Red Onions and Provolone cheese served under fresh mixed greens.

Insalate Di Salmone \$14.95
Baby spinach, tomato, onions and gorgozola topped with grilled Salmon and a tarragon vinaigrette.

Insalate Fiorentino \$11.95
Spinach, Black Olives, Capers, Sun-dried Tomatoes, Pine nuts, topped with Grilled Chicken and sprinkled with a Toscana dressing.

Insalate Greca (Greek Salad) \$10.95
Mixed lettuce, cucumbers, tomatoes, feta cheese, green peppers, red onions, and black olives served with a house dressing.

Capresa \$8.95
Fresh sliced Tomatoes, Red Onions, and fresh made Mozzarella sprinkled with Balsamic Vinegar and topped with fresh Basil.

Soup of the day

Zuppe (Soups)

Mostaccioli, Spaghetti or Angel Hair pasta with Pomodoro sauce. \$8.95
Add Meatballs, Chicken, or home made sausage \$2.95
Add Shrimp \$6.95

Linguini Alle Vongole (Linguini with Clams) \$18.95
Served with red or white wine sauce.

Linguini Di Mare \$24.95
Calamari, Mussels, and Shrimp served with a fresh tomato wine sauce.

Rigatoni Palermo \$15.95
Sautéed mushrooms, Caramelized Onions, and Chicken served with a creamy Marsala sauce.

Rigatoni Toscana \$15.95
Sautéed Onions, peppers, and slices of house sausage cooked to perfection.

Lobster Ravioli \$18.95
Topped with creamy pink sauce.

Basilico Lasagna \$14.95
Layers of home made pasta with ragu meat sauce, ricotta, and mozzarella. Baked to perfection.

Baked Mostaccioli \$13.95
Served with marinara sauce, Ricotta, topped with Mozzarella and baked.

Rigatoni Alla Vodka \$14.95
Sautéed onions, pancetta, and mushrooms served with a creamy vodka sauce.

Spaghetti Carbonara \$14.95
Sautéed pancetta, peas, and black pepper served with egg yolk and tossed on a Parmigiano sauce.

Papadelle Alla Bolognese \$16.95
Fresh home made pasta with peas and ragu beef sauce.

Fettucini Alla Boscaiola \$16.95
Eggplant, Peas, Mushroom, Asparagus, and Onions served with Pomodoro sauce and a splash of vodka & cream.

Spaghetti Puttanesca \$14.95
Sautéed garlic, anchovies, black olives, capers, and onions served with tomato sauce.

Fettuccine Alfredo \$14.95
Served with a white cream sauce.

Gnocchi Di Patate \$12.95
Served with a Tomato Basil sauce.

Cheese or Meat Ravioli \$14.95
Served with marinara sauce topped with mozzarella. Baked.

\$5.95

Pasta

Risotto

Risotto Frutti Di Mare \$25.95
Arborio rice, sautéed onions, and garlic slowly cooked with shrimps, clams, and calamari. Cooked in a white wine sauce.

Risotto Contadino \$18.95
Arborio rice slowly cooked with onions, tomato, and sausage.

Risotto Giardino \$18.95
Arborio rice slowly cooked in chicken stock with fresh Mushrooms, Broccoli, Asparagus, and served with diced Tomatoes.

Pollo (Chicken)

Pollo Al Parmigiano (Chicken Parmigiano) \$17.95
Breaded chicken cutlet topped with marinara sauce and mozzarella, baked to perfection.

Pollo Al Fiorentino (Chicken Florentino) \$17.95
Cutlet topped with spinach and provolone, cooked with a white wine sauce.

Pollo Di Basilico (Basilico Chicken) \$17.95
Cutlet topped with prosciutto and provolone cheese, cooked in a white wine sauce.

Pollo Di Siciliano (Chicken Siciliano) \$17.95
Breaded cutlet with fresh tomatoes tossed in a balsamic honey vinegar dressing.

Chicken Martini \$20.95
Cutlet on a Parmigiano crust with peas and asparagus cooked with a vodka cream sauce.

(All the above entrées are served on a bed of angel hair)

Pesce (Fish)

Fish of the day Market Price

Parmigiano Di Gambari (Shrimp Parmigiano) \$22.95
Served with Marinara sauce topped with Mozzarella and baked to perfection.

Gambari Fradiovolo (Shrimp Fradiovolo) \$22.95
Served with a spicy garlic wine sauce.

Salmon Mediteraneo \$20.95
Fresh tomatoes and basil served with a white wine cream sauce.

Tilappia \$15.95
Served with a Fresh Garlic Plum Tomato sauce.

All the above entrées are served with Linguini pasta.



Vittello (Veal)

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| Vitello Di Parmigiano (Veal Parmigiano) Breaded cutlet topped with marinara sauce, mozzarella cheese and cooked to perfection | \$21.95 |
| Vitello Di Scalopini (Veal Scaloppini) Sautéed fresh onions, mushrooms in a tomato wine sauce. | \$22.95 |
| Vitello Di Piccata (Veal Piccata) Sautéed veal served with lemon, capers and wine sauce. | \$22.95 |
| Vitello Di Francese (Veal Francese) Veal dipped in egg and flour served in a lemon wine sauce. | \$22.95 |
| Vitello Di Marsala (Veal Marsala) Sautéed mushrooms served with a Marsala wine sauce | \$22.95 |
| Veal Di Mediteraneo (Veal Mediteráne) Sautéed Veal topped with Grilled Eggplant and cheese cooked in a red wine mushroom sauce. | \$23.95 |

Melenzane (Eggplant)

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| Melenzane Di Parmigiano (Eggplant Parmigiano) Breaded sliced Eggplant topped with Marinara sauce and Mozzarella. Baked. | \$13.95 |
| Rotolini Grilled Eggplant rolled with Ricotta and Mozzarella topped with marinara and baked to perfection | \$13.95 |

Pizza

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| Sicilian Square Pizza Square pizza topped with red sauce, lots of Parmigiano and Sliced Mozzarella | \$16.95 |
| Grandma Sicilian Square pizza topped with Mozzarella and Fresh Garlic Plum Tomatoes | \$16.95 |
| 10" Margherita Pizza Fresh tomatoes topped with fresh home made mozzarella sprinkled with fresh Basil | \$10.95 |
| Thin Crust Pizza Available in 10" \$9.95, Additional topping \$0.95 Available in 14" \$12.95, Additional topping \$1.45 Available in 18" \$14.95, Additional topping \$1.85 | |

Pepperoni, Anchovies, Prosciutto, Green Peppers,
Artichoke, Salami, Onions, Sun Dried Tomatoes, Mushrooms,
Fresh Garlic, Calamati Olives, Sausage, Tomato



Kids Menu

Cheese or Pepperoni Pizza
Spaghetti with Meatballs
Chicken strips with French Fries

\$7.95
\$7.95
\$7.95

Desserts

Cannoli
Tiramisu
Sorbet - lemon, coconut and peach

\$6.95
\$6.95
\$6.95

Beverages

Cappuccino
Espresso
Coffee
Milk
Iced Tea
Fountain Drinks

\$4.75
\$3.25
\$2.95
\$2.95
\$2.95

Split Charge

\$3.00

From Our Family to your Family

Welcome to Basilico where we take pride and joy in cooking authentic Italian food. All of the entrées are cooked and prepared with the freshest ingredients and cooked to perfection. Our family has been in business for over 20 years and take pride in cooking from the heart. We make sure all of the entrées are cooked and served to perfection. That is called "COOKING WITH LOVE". Sit back and enjoy! Let Basilico create a perfect menu for any of your special events or business meetings. Just contact us and we will tantalize your taste buds

LET US CATER YOUR NEXT SPECIAL EVENT!!!!

The entire Basilico Staff THANKS you for dining with us!

18% gratuity will be added to parties of 8 or more.
We have the right to refuse service.
Not responsible for any left items.
Prices can change without further notice

*Consuming raw or undercooked meat, poultry,
seafood, shellfish, egg may cause, your
risk of food borne illness

