



BASILE – *Fine Italian Kitchen*



SOUP & SALADS ⁽¹²⁾

Pomegranate Arugula Salad

Peppery Arugula, Feta Cheese, fresh Mint, Pomegranate & Cherry Tomatoes
Served with caramelized Walnuts & Onion for a satisfying crunch (V, G, N)

Caesar Salad

Fresh Romaine dressed in a creamy, savory dressing with a hint of Anchovy
Topped with crunchy homemade Croutons & Parmesan (V)

Ribollita

Classic Soup from Tuscany.
Earthy rustic Bread & white Beans, slow cooked with mixture of Carrots, Onions, and Celery (V, N)

BASILE Beets

Golden & Red Beets with Avocado, Arugula, & toasted Pistachios (V, G, N)

Fresco New England Corn

Italian street style, fresh local Corn, grilled with Italian Herbs (V, G, N)

Watermelon Salad

Fresh Watermelon served with Feta Cheese & Balsamic glaze (V, G, N)

SHARING PLATTERS

(For 2-3 pp)

Antipasti Sampler Diletto ⁽³⁰⁾

A perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, & Calamari (V)

Seafood Ceviche ⁽³⁴⁾

A melody of fresh Shrimp & Scallops cured in Citrus juices with Cilantro, Onions, & Peppers with Yuca Chips (G)

Classic Italian Charcuterie ⁽³⁴⁾

Variety of Cured Meats served with imported Cheese, marinated Vegetables, & fresh Olives

ANTIPASTI

BASILE Signature Scallops ⁽¹⁸⁾

Pan Seared Scallops with Portobello Mushrooms & red Peppers. Served with Gorgonzola Fig sauce (G)

Firma Meatballs ⁽¹⁴⁾

Homemade Sirloin Meatballs simmered in Pomodoro sauce, garnished with Crostini & Parmigiano Reggiano

Pomodoro Mozzarella Burrata ⁽¹⁴⁾

Fresh Burrata placed over homemade Tomato Jam & Basil. Served with Crostini (G, V)

BASILE Arancini Fritti ⁽¹⁴⁾

Crispy Risotto balls oozing with Mozzarella, diced Tomatoes, & a heartwarming Marinara Sauce (V)

Vapore Mussels ⁽¹⁶⁾

Mussels in a zesty Lemon & white Wine Broth, enriched with Butter, Capers, Garlic, & Cherry Tomatoes (G)

BASILE Signature Calamari ⁽¹⁴⁾

Fresh Calamari & Cherry Peppers fried with Tempura Batter & accompanied with Basile spicy Aioli

CENA ENTREËS

Tuscan Ribeye di Bistecca ⁽⁶⁴⁾

Bone-in Cowboy Ribeye 18oz cooked to your preference
Accompanied by creamy Potatoes Au Gratin and a dollop of our house-made Garlicky Herb Butter.
Served on a sizzling cast iron plate (G)

Anatra D'oro Basile ⁽⁵⁰⁾

Golden Seared Duck breast and confit thigh, Glazed with a sweet Cherry-Cinnamon reduction.
Resting on a bed of heirloom Carrots
Served with Ginger and Citrus purée (G)

Trio di Bontà BASILE ⁽⁴⁴⁾

Savor our signature blend of *three-sauces*, featuring creamy Alfredo, the essence of Pesto and hearty Pomodoro
Melding with sliced premium Angus Beef, Aromatic Rosemary, and sautéed Onions and wild Mushrooms with Bucatini Pasta

BASILE Cioppino ⁽⁵⁰⁾

A generous Seafood Stew, with Fresh Clams, Mussels, Shrimp, & seasonal Fish
Simmered in a delicately spiced white Wine and Lemon Broth, garnished with Tomatoes & fresh Basil (G)

Costolette di Agnello ⁽⁴⁴⁾

Grilled Lamb Chops, infused with a blend of Herbs and finished with a creamy Pesto. Crispy breadcrumbs add a satisfying crunch, served with Rosemary Fingerling Potatoes

Golden Salmon ⁽⁴²⁾

Golden Seared Salmon with Kalamata Olives and sun-dried Tomatoes, elegantly paired with sautéed Brussel Sprouts and Mustard-Brandy Sauce (G)

Filet Mignon ⁽⁴⁸⁾

Feast on our exquisite grilled Beef Tenderloin, with a rich Veal Demi-Glace, sautéed Broccoli Rabe, toasted Pine Nuts, & golden Raisins. Served on a sizzling cast iron plate (G)

Sea Bass, Tuscan Style ⁽⁴⁸⁾

Chilean Sea Bass, lightly pan-seared to preserve its moist, flaky texture. Served with Cherry Tomatoes, mashed Potatoes with Parsley and Capers, Olives and Basil (G)

Aragosta Risotto al Giardino ⁽⁴⁸⁾

Steamed Lobster Tail, resting on a creamy Risotto that's bursting with the essence of fresh garden Vegetables.
Lemon zest and Herbs promises
A luxurious taste of the season (G)

Pollo Piccata ⁽⁴²⁾

Tender Chicken Cutlets, crisped to golden perfection and drenched in a zesty caper-Lemon Wine Sauce.
Beautifully balanced on a bed of Linguine, creating a harmonious blend of flavor with Cherry Tomatoes



Elevate your dining experience



SUGGESTED WINE PAIRING

Reds

By glass: Basile Comadante ⁽¹⁸⁾, CAB Fernito ⁽¹⁸⁾
Bottle: Villa Antinori ⁽⁸⁰⁾, Solengo Argiano ⁽²²⁰⁾

Whites

By glass: Basile Vermentino ⁽¹⁴⁾, SB Sancerre ⁽²⁰⁾
Bottle: SB Whitehaven ⁽⁵⁰⁾ Chardonnay Cakebread ⁽⁹⁰⁾

CONTORNI / SIDES

Broccoli Rabe ⁽¹⁰⁾

Asparagus ⁽¹⁰⁾

Spinach ⁽¹⁰⁾

Carrots ⁽¹⁰⁾

Brussels Sprouts ⁽¹⁰⁾

Grilled Chicken ⁽¹²⁾

Grilled Salmon ⁽¹⁸⁾

Grilled Shrimp ⁽¹⁶⁾

Sautéed Scallops ⁽¹⁶⁾

Meatballs ⁽¹⁴⁾

V = Vegetarian option

G = Gluten-free option available

N = Vegan options available

Please alert your server of any allergies and dietary restrictions before placing your order



BASILE – *Fine Italian Kitchen*



Special Chef's Tasting: A Culinary Treat

**** Rated - the best treat in Boston ****



Curated Courses. Unforgettable Moments

Start with sharing a Sampler with a variety of appetizers

Next: Choice of Pasta or Risotto or Chef's surprise

Next: Choice of Meat or Seafood or Chef's surprise

Finish with sharing a Platter of four alluring desserts

Non-Vegetarian & Vegetarian options (\$100 per person)
Bottle of House Wine for food pairing @ special price of \$40

(Chef's tasting requires a party of two or more)



FRESH HOMEMADE PASTA & RISOTTO

Signature Beef Bolognese: *Simmered for 8+ hours to make this special sauce with Tomatoes & Red Wine* (34)

A classic redefined, featuring ground Sirloin simmered to a velvety rich & tasty flavor and entwined with homemade Rigatoni

Signature Raviolis:

Butternut Squash Ravioli (32)

Roasted sweet Butternut Squash and Ricotta Cheese, enveloped in Pasta, and finished with a Nutmeg-infused Brown Butter, Parmesan & Pistachio (V)

Fusion Masala Ravioli (32)

Fusion Ravioli with Ricotta & Peas filling, swathed in a mildly spicy Tomato cream and Basil Pesto. An international delight (V)

Crabmeat Ravioli (36)

Indulge in Ravioli filled with Crabmeat and Mascarpone, draped in a White Wine Cream Sauce with Peas and Cherry Tomatoes

Bello Frutti di Mare (42)

A Seafood Medley of hearty pieces of Lobster meat, jumbo Shrimp, & fresh sea Scallops sautéed in a creamy Pesto sauce, tossed in homemade Linguine with sundried Tomatoes & Olives

Pollo al Cacio e Pepe (36)

Roasted Chicken Breast & Bucatini, seasoned with a delicate balance of spices and a kick of red Chili Pepper. A rich sauce of Pecorino cheese, Lemon & Black Pepper with Garlic

Fiori alla Norma (32)

Fiori Pasta tossed in fresh alla Norma Tomato Sauce with Garlic, Olive oil and roasted Eggplant. Garnished with shavings of fresh Parmigiano Cheese (V)

Risotto alla Zucca (30)

Roasted Pumpkin and Fresh Mushrooms with balsamic reduction & Parmesan cream (V, G, N)

Risotto Cremoso ai Gamberi (38)

Pairing the bold flavors of Parmesan and Lemon with creamy Rice and large juicy Shrimps (G)

Gnocchi con Truffle (30)

Potato Gnocchi tossed in a rich Truffle-infused Sauce, aromatic Herbs, sautéed Shallots, and earthy Mushrooms (V, N)

Gluten-free Pasta Available

Dolci Platter: *Perfect sampler of our four house desserts, Tiramisu, Cream Brulee, Cheesecake & Gelato*
Must have, served family style (35)

Traditional Desserts

Soufflé Ai Cioccolato * (18)

Decadent and rich Chocolate Soufflé served with Vanilla Gelato

Apple Crostata * (18)

Puff Pastry topped with thin sliced Apples & baked to crispy perfection Served with Berries or Fruits & Vanilla Gelato

Tiramisu (14)

Freshly made from Mascarpone Cheese, Coffee-soaked Grand Mariner Amaretti

Gelato or Sorbet (12)

Assortment of three types of homemade Gelato or Sorbet topped with fresh Fruits

Vanilla Crème Brulee (14)

Served with fresh berries

Vanilla Cheesecake (16)

Served with fresh Berries and Berry Coulis



Basile Delights

Amaretto Espresso (16)

Italian Espresso with Disaronno Amaretto, Frangelico & Kahlua

Affogato (16)

Classic Italian Dolci

Vanilla Gelato topped with warm Italian Espresso

Amaro (14)

Italian Espresso with Disaronno Amaretto, with splash of Averna & Fernet-Branca

The Last Supper (16)

Absolute Vanilla Vodka, Frangelico, Disaronno Amaretto, with splash of Rum Chata & Kahlua

Delightful Port

Taylor Fladgate, Tawny: 10 Year (14) || 20 Year (20)

Cognac & Cordials

Variety of Cognacs and Cordials for a perfect night cap

* Takes 20 min to bake

Italian : *Espresso, Cappuccino, Coffee, or Tea* (10) *(Served with fresh homemade Biscotti)*

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(20% gratuity is added for parties of 4 or more)