

★ B A S I L E ★

== *Fine Italian Kitchen* ==

SPECIAL DATE NIGHT

Start with welcome bubbles : Refreshing Romantic Rosé

ANTIPASTI SAMPLER

A Perfect combination of Pomodoro Burrata, Arugula Salad, Arancini and Calamari

FRESH HOME MADE RAVIOLI SAMPLER

*Butternut Squash Ravioli with sage brown Butter sauce and toasted Pistachios **AND***

Fusion Masala Ravioli with Ricotta & Peas swathed in a mildly spicy Tomato cream and Basil Pesto

MAIN ENTRÉE

(select one each)

Filet Mignon

Tenderloin with wild Mushroom sauce, served with Potato gratin and sauteed Broccoli Rabe

Grilled Rack of Lamb

Grilled lamb chops with Mint Pesto, rosemary Potatoes, and sautéed Spinach

Pollo Piccata

Tender Chicken Cutlets, crisped to perfection in a zesty caper-Lemon Wine Sauce.

Beautifully balanced on a bed of al dente Linguine, creating a harmonious blend with Cherry Tomatoes

Fiori alla Norma

*Fiori Pasta tossed in fresh alla Norma Tomato Sauce with Garlic, Olive oil,
roasted Eggplant and Parmigiano Cheese*

DOLCI PLATTER

A sampler of our house desserts – Tiramisu and Cream Brulee

Includes pairing your dinner with a bottle of our house Basile Wine (red or white) OR

Any of our two Cocktails

200 per couple

Get a bottle of premium wine instead of the the house bottle

with a credit of \$50

PREMIUM RED WINE

Aglianico, "Kapnios" Masseria Frattasi	Campania, Italy	(RP18)	180
Amarone Classico, Della Valpolicella	Veneto, Italy	(RP20)	180
Amarone, Farina	Veneto, Italy	(RP24)	140
Cabernet Sauvignon, Cakebread Cellars	Rutherford, CA	(RP26)	200
Cabernet Sauvignon, Jordan Winery	Anderson Valley, CA	(RP28)	160
Merlot, Cakebread Cellar	Rutherford, CA	(RP34)	160
Super Tuscan , Solengo Argiano	Tuscany, Italy	(RP38)	220
Brunello di Montalcino, Silvio Nardi	Tuscany, Italy	(RP54)	180
Brunello di Montalcino, Nannetti	Tuscany, Italy	(RP56)	160

TOP COCKTAILS

BASILE SPECIAL SPICED MARGARITA: Jalapeno infused Tequila with Orange & Lime juice. Topped with Agave nectar

ESPRESSO MARTINI: Tito's, Kahlua, Rum Chata, Frangelico, shaken with fresh Italian Espresso

APEROL SPRITZ: Aperol served over a muddled orange & topped with La Marca Prosecco

BASILE OLD FASHIONED: Glendalough Whiskey over a muddled orange & cherry in our brown sugar Cinnamon syrup

NEGRONI: Bombay Sapphire & Campari shaken with sweet/rose Vermouth

1898 BOSTON CLASSIC: Rye Whiskey, with fresh lemon juice, and cane syrup topped with grenadine

POMEGRANATE NIGHTS: Bacardi superior, pomegranate liqueur, lime juice, cane syrup & soda with fresh mint leaves

FRESH FRUIT MARGARITA: Seasonal fruit mashed in Cazadores, Cointreau, Lime juice and Agave for a sweet touch

Please check out the complete list of our wines and cocktails