



★ B A S I L E ★

# Fine Italian Dining



## Special Three Course Dinner

### ANTIPASTI SAMPLER

*Pomodoro Burrata and Arugula Salad*

### MAIN ENTRÉE

*(select one)*

#### **Beef Bolognese**

*Sirloin simmered for 8 hrs. to get rich & tasty flavor, served with Rigatoni*

#### **Grilled Rack of Lamb**

*Lamb chops with Mint Pesto, Rosemary and Fingerling Potatoes*

#### **Pollo Piccata**

*Tender Chicken Cutlets, crisped to perfection in Caper-Lemon Wine Sauce*

#### **Fiori alla Norma**

*Vegetarian delight with Fiori Pasta tossed in alla Norma Tomato Sauce with Garlic, Olive oil & roasted Eggplant. Garnished with Parmigiano*

#### **Risotto alla Zucca**

*Steamed Rice with Fresh Mushrooms with balsamic reduction  
Topped with Parmesan Cream*

### DOLCI PLATTER

**Choice of our house desserts – Tiramisu or Cream Brulee**

59 pp

(restrictions apply \*)





## CHAMPAGNE CELEBRATIONS

### Ca' del Bosco Franciacorta Cuvee (ZSP2) 95

*Golden Italian Champagne with taste of acacia honey, green tea and fresh fruits (apple & pear)*

### Veuve Clicquot Brut, Original yellow label (ZSP4) 140

*Bubbly & lightly creamy with aromas of beautiful ripe fruits, poached pear & grated ginger*

### Veuve Clicquot Brut, Rose (ZSP6) 160

*Sparkling Rose with a juicy texture of ripe strawberry, ground ginger and white peach flavors*

### Don Perignon Vintage (ZSP8) | 600

*Ranked the best in the world. Hint of Cognac with perfect aroma*

### Louis Roederer, "Cristal"

(ZSP10) | 2012 | 700

*Golden hue with orange-colored and warm highlights*

## PREMIUM RED WINE

Aglianico, "Kapnios" Masseria Frattasi	2017   Campania, Italy	(RP18)	180
Amarone Classico, Della Valpolicella	2015   Veneto, Italy	(RP20)	180
Cabernet Sauvignon, Jordan Winery	2016   Anderson Valley, CA	(RP28)	160
Super Tuscan, Solengo Argiano	2018   Tuscany, Italy	(RP38)	220
Brunello di Montalcino, Silvio Nardi	2015   Tuscany, Italy	(RP54)	180
Brunello di Montalcino, Nannetti	2013   Tuscany, Italy	(RP56)	160

## TOP COCKTAILS

(18)

**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**

\* Valid only for party of 4 or less and for reservation made via Basile website and NOT on Open Table

Not valid on Saturdays and for Take-outs