



# BASILE – *Fine Italian Kitchen*



## SOUP & SALADS <sup>(14)</sup>

### 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 boiled egg.  
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)

### Potato Clam Chowder

Irresistible tender Clams and hearty potatoes with aromatic seasonings

### Tuna Tartare

Soft Tuna and Avocado with Italian herbs, served with Crostini (G, N)

## SHARING PLATTERS

(For 2-3 pp)

### Antipasti Sampler Diletto <sup>(32)</sup>

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

### Seafood Ceviche <sup>(34)</sup>

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

### Classic Italian Charcuterie <sup>(34)</sup>

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

## ANTIPASTI

### BASILE Signature Scallops <sup>(18)</sup>

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

### Firma Meatballs <sup>(14)</sup>

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

### Pomodoro Mozzarella Burrata <sup>(14)</sup>

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

### BASILE Arancini Fritti <sup>(14)</sup>

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

### Vapore Mussels <sup>(16)</sup>

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

### BASILE Signature Calamari <sup>(14)</sup>

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

## CENA ENTREËS

### Tuscan Ribeye di Bistecca <sup>(72)</sup>

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 <sup>(50)</sup>

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)

### Marinare Yellow Fin Tuna <sup>(46)</sup>

Soft Fin Tuna soaked in our signature sauce  
With oil, vinegar, spices, and herbs and zesty capers.  
Served with Linguine sauteed in Garlic and Butter  
A healthy meal in winter

### BASILE Cioppino <sup>(50)</sup>

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

### Costolette di Agnello <sup>(48)</sup>

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 <sup>(46)</sup>

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

### Filet Mignon <sup>(48)</sup>

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 <sup>(50)</sup>

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 <sup>(48)</sup>

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 <sup>(46)</sup>

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 <sup>(18)</sup>, CAB Fernito <sup>(18)</sup>  
Bottle: Villa Antinori <sup>(80)</sup>, Solengo Argiano <sup>(220)</sup>

### Whites

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

## CONTORNI / SIDES

Broccoli Rabe <sup>(10)</sup>

Asparagus <sup>(10)</sup>

Spinach <sup>(10)</sup>

Carrots <sup>(10)</sup>

Brussels Sprouts <sup>(10)</sup>

Grilled Chicken <sup>(12)</sup>

Grilled Salmon <sup>(18)</sup>

Grilled Shrimp <sup>(16)</sup>

Sautéed Scallops <sup>(16)</sup>

Meatballs <sup>(14)</sup>

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* (36)

*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** (46)

*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** (44)

*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*

#### **Alfredo Pollo e Gamberi** (46)

*A luxurious take on the classic & comforting meal with rich & creamy Alfredo Vodka sauce with Grilled Chicken and Shrimp Served over Rigatoni*

#### **Risotto alla Zucca** (34)

*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** (34)

*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** (16)

*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** (16)

*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** (16)

*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)*