

★ B A S I L E ★

Fine Italian Kitchen

VALENTINES DAY SPECIAL MENU

ANTIPASTI

(shared platter for two)

Pomodoro Mozzarella Burrata, Arancini and Arugula Salad with Beets

ENTRÉE

(Select one each)

Crabmeat Ravioli

Stuffed with Crabmeat and Mascarpone Cheese served with sautéed Shrimps, Cherry Tomato White Wine creamy sauce blended with English Peas

Gnocchi alla Fungi

Homemade Potato Dumplings tossed with seasonal Mushrooms. Finished with a touch of Truffle Oil & Cheese

Sea Bass, Tuscan Style

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

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

Pollo Piccata

Chicken breast cutlets pounded thin and sautéed in a Lemon, white Wine & Butter sauce with Capers, Cherry Tomatoes, and fresh Garlic. Served with Linguini pasta

Beef Tenderloin

A center cut filet grilled to perfection & finished with a Chianti Veal demi glaze reduction

Served over a Potato Gratin Cake and sautéed Spinach

DOLCI

(Shared platter for two)

Gold Flaked* Cream Brulee and Vanilla Gelato

(*Gold flakes are edible and optional)

Offering ONLY the special VD menu on Feb 14

Our A la Carte Menu is also available on Feb 13 & 15 with the VD Special Menu

260 per couple or \$150 pp

Get any bottle of Basile (house wine) for only \$35.



PREMIUM RED WINE

Aglianico, "Kapnios" Masseria Frattasi
Amarone Classico, Della Valpolicella
Amarone, Farina
Cabernet Sauvignon, Cakebread Cellars
Cabernet Sauvignon, Jordan Winery
Merlot, Cakebread Cellar
Super Tuscan, Solengo Argiano
Brunello di Montalcino, Silvio Nardi
Brunello di Montalcino, Nannetti

Campania, Italy	(RP18)	180
Veneto, Italy	(RP20)	180
Veneto, Italy	(RP24)	140
Rutherford, CA	(RP26)	200
Anderson Valley, CA	(RP28)	160
Rutherford, CA	(RP34)	160
Tuscany, Italy	(RP38)	220
Tuscany, Italy	(RP54)	180
Tuscany, Italy	(RP56)	160

CRAFTED 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

