

★ 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	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

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