



# Special three Course

## Dine Out Menu

### ANTIPASTI \*

*Arugula Salad or BASILE Beet Salad or Arancini or Mozzarella Burrata*

### SECONDI \*

#### **Gnocchi alla Funghi**

*Vegetarian delight. Homemade Potato Dumplings tossed with seasonal Mushrooms.  
Finished with a touch of Truffle Oil and Cheese*

#### **Grilled Lamb Chops**

*Infused with a blend of Herbs and finished with a creamy Pesto and crispy breadcrumbs,  
Served with Rosemary Fingerling Potatoes*

#### **Crabmeat Ravioli**

*Indulge in Ravioli filled with Crabmeat and Mascarpone,  
draped in a White Wine Cream Sauce with Peas and Cherry Tomatoes*

#### **Beef Bolognese**

*Rigatoni pasta tossed in a 10+ hour cooked sauce of Tomatoes and Red Wine  
Topped with shaved Parmigiano Reggiano, with ground Sirloin*

#### **Fresh Chilean Sea Bass**

*Sea Bass, lightly pan-seared to preserve its moist, flaky texture.  
Served with Cherry Tomatoes, mashed Potatoes with Parsley and Capers, Olives and Basil*

#### **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*

### DOLCI \*

#### **Tiramisu**

*Freshly made from Mascarpone cheese, Coffee-soaked grand mariner Amaretti*

#### **Gelato**

*Assortment of three types of homemade Gelato*

*\* Please select one. Special Dine Out Dinner - \$55 per person (Feb 23 - March 7, 2026)*



## Red Wine Special

Premium wine bottle for \$75 only; Recommended Reds bottle for \$40 only  
(limited Stock)



## PREMIUM RED WINE

Aglianico, "Kapnios" Masseria Frattasi	Campania, Italy	(RP18)
Amarone Classico, Della Valpolicella	Veneto, Italy	(RP20)
Amarone, Farina	Veneto, Italy	(RP24)
Cabernet Sauvignon, Cakebread Cellars	Rutherford, CA	(RP26)
Cabernet Sauvignon, Jordan Winery	Anderson Valley, CA	(RP28)
Merlot, Cakebread Cellar	Rutherford, CA	(RP34)
<b>Super Tuscan</b> , Solengo Argiano	Tuscany, Italy	(RP38)
Brunello di Montalcino, Silvio Nardi	Tuscany, Italy	(RP54)
Brunello di Montalcino, Lafuga	Tuscany, Italy	(RP56)
Barbaresco, Ceretto	Tuscany, Italy	(RP68)

## 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*

*This Dine Out menu is not offered for takeout and large groups (4+)*

