



# Basile – Fine Italian Kitchen

Serving modern and classic Italian dishes, prepared using only the finest ingredients from local organic produce whenever possible

## ANTIPASTI

<b>Antipasti Sampler</b> (Extremely popular, served family style)	22
<i>Feast of a perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, and Calamari</i>	
<b>Mussels</b> ∞	16
<i>Our signature &amp; fresh Prince Edward Island Mussels Served in a light broth of Lemon white wine, Butter, Capers and Cherry Tomatoes.</i>	
<b>Minestrone di Verdura</b> ∞♥      or <b>Soup of the Day</b>	10
<i>Hearty soups made with fresh seasonal Vegetables</i>	
<b>Watermelon Salad</b> ∞♥	10
<i>Served with fresh mix of Fruits and Herbs</i>	
<b>Pomodoro Mozzarella Burrata</b> ∞♥	12
<i>Homemade Burrata, served with house Tomatoes and Basil. Finished with Olive oil and Fig Balsamic reduction</i>	
<b>Arancini con Spec</b> ♥	12
<i>Lightly fried Risotto Rice balls stuffed with Mozzarella and served on a bed of thinly sliced Spec</i>	
<b>Kale Beet Salad</b> ∞♥	12
<i>Baby Kale leaves with Beets, Goat cheese and candied Walnuts Finished with Mustard Vinaigrette</i>	
<b>Caesar Salad</b> ∞	12
<i>Whole leaves of baby Romaine tossed in a white Truffle infused dressing Served with white Anchovies and a fried poached Egg</i>	
<b>Arugula Salad</b> ∞♥	12
<i>Arugula Salad with Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes With Dejon-mustard vinaigrette</i>	
<b>BASILE Scallops</b> ∞ (Highly rated in online reviews)	16
<i>Pan seared Scallops with Portobello Mushrooms, red Pepper, Gorgonzola Fig sauce</i>	
<b>BASILE Calamari</b> (Guest's favorite)	12
<i>Tempura battered Calamari and spicy Cherry Peppers, fried and served with spicy Aioli</i>	
<b>Meatballs</b>	14
<i>Sirloin Meatballs with Crostini, Tomato sauce and shaved Parmesan</i>	
<b>Antipasti Italiano</b> ∞	14
<i>Assortment of Italian cured Meats served with variety of Italian Cheese and Olives</i>	

**\*\* RATED AS THE BEST TREAT IN BACK BAY \*\***

### Chef's Tasting: Special Five-course Dinner

*Indulge and let the Chef surprise you with our signature dishes*

**Non-Vegetarian - \$95      ||      Vegetarian - \$75**

*Please ask your server for details. Tasting require a party of two or more.*

## SIDES ∞♥ (8)

Yukon Potatoes, Broccoli Rabe, Asparagus, Spinach, Carrots, Brussels Sprouts & Macaroni & Cheese

## DOLCI (26)

### Dessert Platter (Must have, served family style)

*A sampler of house favorites including Soufflé, Apple Crostata, Vanilla Cheesecake and Strawberry Gelato*

*Please order in advance; 20+ minutes baking time  
Please ask for our Dessert Menu for other options*

