



## 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) <i>Perfect platter of Pomodoro Burrata, Arugula Salad, Arancini, and Calamari</i>	22
<b>Mussels</b> ∞ <i>Our signature &amp; fresh Prince Edward Island Mussels Served in a light broth of Lemon white wine, Butter, Capers and Cherry Tomatoes</i>	16
<b>Minestrone di Verdura</b> ∞♥ or <b>Soup of the Day</b> <i>Hearty soups made with fresh seasonal Vegetables</i>	10
<b>Fresh Jumbo Shrimp Salad</b> ∞ <i>Shrimps tossed in cherry Tomatoes, baby Romaine, Onions &amp; Plantain Chips, Served with honey mustard dressing</i>	14
<b>Fig Prosciutto</b> <i>Fresh Figs wrapped in Prosciutto dipped in local organic honey, Served with balsamic vinaigrette &amp; gorgonzola cheese</i>	14
<b>Pomodoro Mozzarella Burrata</b> ♥ <i>Homemade Burrata, served with house Tomatoes and Basil, Finished with Olive oil and Balsamic reduction</i>	12
<b>Arancini con Spec</b> ♥ <i>Lightly fried Risotto Rice balls stuffed with Mozzarella and served on a bed of thinly sliced Spec</i>	12
<b>Caesar Salad</b> ∞ <i>Whole leaves of baby Romaine &amp; Croutons tossed in a white Truffle infused dressing Served with white Anchovies and a fried poached Egg</i>	12
<b>Arugula Salad</b> ∞♥ <i>Arugula Salad with Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes With Dijon-mustard vinaigrette</i>	12
<b>BASILE Scallops</b> ∞ (Highly rated in online reviews) <i>Pan seared Scallops with portobello Mushrooms, red Pepper, Gorgonzola Fig sauce</i>	16
<b>BASILE Calamari</b> (Guest's favorite) <i>Tempura battered Calamari and spicy Cherry Peppers, fried and served with spicy Aioli</i>	12
<b>Meatballs</b> <i>Sirloin meatballs with Crostini, Tomato sauce and shaved Parmesan</i>	14
<b>Antipasti Italiano</b> ∞ <i>Assortment of Italian cured Meats served with variety of Italian Cheese and fresh Olives</i>	14

**\*\* RATED 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** per person

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**Vegetarian - \$75** per person

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

### DOLCI (26)

**Dessert Sampler** (Must have, served family style) \*

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

**\* 20+ minutes baking time.** Please ask for our Dessert Menu for other options

### SIDES ∞♥ (8)

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

♥ Vegetarian (vegan option maybe available); ∞ Gluten free option available  
Please alert your server of any allergies or dietary restrictions **before** placing an order.



## PASTA

- Rigatoni Bolognese Trio** “Best of Boston - Boston Globe” - *Our # 1 selling dish* 28  
*Homemade Rigatoni pasta tossed in a slow cooked sauce of Tomatoes and Red Wine.  
 Topped with shaved Parmigiano Reggiano, with your choice of:*
- GROUND SIRLOIN                                  GROUND LAMB                                  VEG: EGGPLANT ♥
- BASILE Crabmeat Ravioli** (*Signature pasta*) 30  
*Stuffed with Crabmeat and Mascarpone Cheese served with sautéed Shrimps  
 Cherry Tomato White Wine creamy sauce blended with English Peas*
- Indian Fusion Masala Ravioli** ♥ (*Most creative*) 26  
*This homemade Indian - Italian fusion Ravioli is stuffed with Ricotta cheese, English peas  
 And ginger then coated in a spicy Tomato cream sauce, finished with a curry leaf Pistachio pesto*
- Pasta Bella Mare** ∞ 36  
*A seafood medley of hearty pieces of Lobster meat, jumbo Shrimp, and fresh sea Scallops sautéed  
 in a pesto cream sauce, tossed in Pappardelle pasta with sundried Tomatoes and kalamata Olives*
- Shrimp Carbonara** ∞ (*Healthy choice*) 36  
*An authentic Italian dish made with Shrimp sautéed in a parmesan cream sauce with Pancetta,  
 English peas, and fresh garlic tossed with Pappardelle pasta, finished with a freshly cracked Egg yolk.*
- Gnocchi alla Funghi** ∞ ♥ 26  
*Homemade Potato Dumplings tossed with seasonal Mushrooms  
 Finished with a touch of Truffle Oil and Truffled Cheese*
- Tagliatele Lobster (8 oz.)** 30  
*Lobster Tail cooked in Cognac cream sauce with English peas and Cherry Tomatoes*

## SECONDI

- BASILE Cioppino** ∞ (*Signature dish*) 46  
*A seafood medley of littleneck Clams, Mussels, Shrimp, Scallops, lobster tail, and Swordfish,  
 stewed in a lightly spicy white wine and lemon broth with blistered Tomatoes, Garlic & fresh Basil.  
 Served with freshly grilled Crostini.*
- BASILE SURF & TURF** (*House Special*) 48  
*Deliciously decadent pairing of steamed Maine Lobster tail & grilled Filet Mignon  
 Served with roasted Garlic Mash with sautéed Broccoli Rabe & Veal demi glazed sauce*
- Duck** ∞ 44  
*Duck prepared two ways: Confit & Breast: Served with fingerling Potatoes and  
 Sautéed Broccoli Rabe. Finished with Cherry & Juniper Berry wine sauce*
- Brandt USDA Natural Beef Strip 12oz.** ∞ (*Winter Special*) 48  
*Grilled Prime strips served with Yukon Potatoes, sautéed Spinach, finished with Porcini sauce*
- Beef Tenderloin** ∞ “A favorite of The Phantom Gourmet.” 42  
*“An 8oz. center cut Filet Mignon grilled to perfection”  
 Finished with a Chianti Veal demi glaze reduction. Served over a Potato Gratin Cake and sautéed Spinach*
- New Zealand Frenched Lamb Chop** ∞ (*Always in high demand*) 44  
*Served with Fingerling Potatoes and Sautéed Spinach with tossed Bread Crumbs  
 Finished with Basil Pesto sauce*
- Pollo Piccata** 30  
*Chicken breast cutlets pounded thin and sautéed in a Lemon, white Wine, and  
 butter sauce with Capers, Cherry Tomatoes, and fresh Garlic. Served with a side of Linguini pasta.*
- Veal Chop** ∞ 42  
*Grilled 16 oz. bone in Veal Chop topped with Gorgonzola Fig sauce  
 Served with Yukon Potatoes and sautéed Spinach*
- Chicken Parmesan** 28  
*Panko crusted Chicken breast topped with a Plum Tomato sauce  
 Melted Mozzarella di Bufala, served with a side of Rigatoni Pomodoro*
- Cod Fish** ∞ (*Very popular*) 34  
*Pan seared Cod crusted with Pistachios, served with Brussels, heirloom Carrots  
 Finished with white Wine Caper sauce*
- Vegetarian Delight** ♥ 30  
*Cauliflower served with Couscous & grilled Eggplant Rollatini with roasted pepper sauce*

*For parties of four and more, gratuity of 20% is added to the bill.*