



BASILE – *Fine Italian Kitchen*

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



ANTIPASTI

Antipasti Sampler <i>(Extremely popular, served family style)</i>	26
<i>Perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, and Calamari</i>	
Mussels ∞ <i>Fresh from Prince Edward Island</i>	16
<i>Served in a light broth of Lemon white wine, Butter, Capers and Cherry Tomatoes</i>	
Minestrone di Verdure ∞♥ <i>or</i> Soup of the Day	10
<i>Hearty soups made with fresh seasonal Vegetables</i>	
Grilled Corns - Italian street style: <i>Fresh local corn grilled with Italian herbs</i>	12
Watermelon Salad ∞♥ <i>Served with Feta cheese & Balsamic glaze</i>	10
Fig Prosciutto: <i>Fresh Figs wrapped in Prosciutto dipped in local organic honey</i>	14
<i>Served with Balsamic vinaigrette & Gorgonzola cheese</i>	
Pomodoro Mozzarella Burrata ∞♥ <i>Fresh Burrata, served with house Tomatoes & Basil</i>	12
<i>Finished with Olive oil and Fig Balsamic reduction</i>	
Arancini con Spec ♥	12
<i>Lightly fried Risotto Rice balls stuffed with Mozzarella; Served on a bed of thinly sliced Spec</i>	
BASILE Scallops ∞ <i>(Highly rated in online reviews)</i>	16
<i>Pan seared Scallops with Portobello Mushrooms, red Pepper, Gorgonzola Fig sauce</i>	
BASILE Calamari <i>(Guest's favorite)</i>	12
<i>Tempura battered Calamari and spicy Cherry Peppers, fried and served with spicy Aioli</i>	
Meatballs: <i>Sirloin Meatballs with Crostini, Tomato sauce and shaved Parmesan</i>	14
Caesar Salad ∞ <i>Whole leaves of baby Romaine tossed in a white Truffle infused dressing</i>	12
<i>Served with white Anchovies and a fried poached Egg</i>	
Arugula Salad ∞♥ <i>with Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes</i>	12
<i>Dressed with Dijon-mustard vinaigrette</i>	

HOMEMADE PASTAS

Rigatoni Bolognese <i>“Best of Boston - Boston Globe” - <u>Our # 1 selling dish</u></i>	28	
<i>Rigatoni pasta tossed in a 10+ hours cooked sauce of Tomatoes and Red Wine</i>		
<i>Topped with shaved Parmigiano Reggiano, with your choice of:</i>		
GROUND SIRLOIN	GROUND LAMB	VEG: EGGPLANT ♥
BASILE Crabmeat Ravioli <i>(Signature pasta)</i>	30	
<i>Stuffed with Crabmeat and Mascarpone Cheese served with sautéed Shrimps</i>		
<i>Cherry Tomato White Wine creamy sauce blended with English Peas</i>		
Indian Fusion Masala Ravioli ♥ <i>(Most creative & popular)</i>	26	
<i>This homemade Indian - Italian fusion Ravioli is stuffed with Ricotta cheese, English peas</i>		
<i>And ginger then coated in a spicy Tomato cream sauce, finished with a curry leaf Pistachio pesto</i>		
Pasta Bella Mare ∞	36	
<i>A seafood medley of hearty pieces of Lobster meat, jumbo Shrimp, and fresh sea Scallops sautéed</i>		
<i>in a pesto cream sauce, tossed in Pappardelle pasta with sundried Tomatoes and kalamata Olives</i>		
Shrimp Carbonara ∞ <i>(Healthy choice)</i>	36	
<i>An authentic Italian dish made with Shrimp sautéed in a parmesan cream sauce with Pancetta,</i>		
<i>English peas, and fresh garlic tossed with Pappardelle pasta, finished with a freshly cracked Egg yolk</i>		
Fra Diavolo <i>(Summer delight)</i>	32	
<i>Spaghetti tossed with spicy Tomato sauce, Shrimp, Scallops and Mussels</i>		
Gnocchi alla Funghi ∞♥ <i>Homemade Potato Dumplings tossed with seasonal Mushrooms</i>	26	
<i>Finished with a touch of Truffle Oil & Cheese</i>		

SIDES: 8

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

Please alert your server of any allergies or dietary restrictions before placing an order



BASILE Chef's Tasting: Special Five-course Dinner

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

Start with sharing an Antipasti Platter with four different appetizers
Next three courses are prepared as per your taste and preferences
Finish with sharing a Platter of four of our best desserts

Non-Vegetarian - \$95 || Vegetarian - \$85
Please ask your server for details. Chef's Tasting require a party of two or more

PRIMI

- BASILE Cioppino** ∞ *(Signature dish)* 44
*A seafood medley of littleneck Clams, Mussels, Shrimp, seasonal white fish or 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*
- Golden Duck** ∞ 44
*Confit & Breast: Served with fingerling Potatoes & Sautéed Broccoli Rabe
Finished with a Fig, Cherry & Juniper Berry wine sauce*
- Beef Tenderloin** ∞ *"A favorite of The Phantom Gourmet"* 42
*An 8oz center cut filet grilled to perfection & finished with a Chianti Veal demi glaze reduction
Served over a Potato Gratin Cake and sautéed Spinach*
- Aged Grilled Ribeye Steak (14 oz)** 48
Served with roasted herb, Yukon Potatoes & grilled Asparagus. Finished with classic bearnaise sauce
- Lamb Chops - NZ Frenched** ∞ *(Always in high demand)* 44
*Served with Fingerling Potatoes and Sautéed Broccoli rabe, tossed Bread Crumbs
Finished with Basil Pesto sauce*
- Pollo Piccata** 28
*Chicken breast cutlets pounded thin and sautéed in a Lemon, white Wine &
butter sauce with Capers, Cherry Tomatoes, and fresh Garlic. Served with a side of Linguini pasta*
- Prime 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*
- BASILE Halibut** *(House special)* 36
Pan seared Halibut, served with Quinoa Salad finished with Citrus Vinaigrette
- BASILE Lobster Risotto** *(Chef's special)* 36
Arborio Rice with Lobster tail & meat, White Wine, Mussels and English Peas
- Cod Fish** ∞ *(Very popular)* 34
*Pan seared Cod crusted with Pistachios, served with Brussels, Heirloom Carrots
Finished with white Wine & Lemon butter Caper sauce*
- SEAFOOD Delight** ♥ *Scallops and Shrimp on rice cake* 30
- VEGGIE Delight:** ♥ 28
Grilled Eggplant rollatini served with Cauliflower, Couscous & Garlic roasted red pepper sauce

ITALIAN: Espresso, Cappuccino Coffee & Tea (5)



DOLCI PLATTER (26)
(Must have, served family style)
A sampler of house favorite desserts including Soufflé,
Apple Crostata and Vanilla Gelato
(20 minutes baking time)



Please ask for our Dessert Menu for other options

♥ Vegetarian (vegan option maybe available); ∞ Gluten free option available
For parties of four and more, gratuity of 20% is added to the bill