



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 *(Extremely popular, served family style)*

Perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, and Calamari

Mussels ∞ *Fresh from Prince Edward Island*

Served in a light broth of Lemon white wine, Butter, Capers and Cherry Tomatoes

Minestrone di Verdure ∞♥ *or* **Soup of the Day**

Hearty soups made with fresh seasonal Vegetables

Grilled Corns - Italian street style: *Fresh local Corn, grilled with Italian herbs*

Watermelon Salad ∞♥ *Served with feta Cheese & Balsamic glaze*

Fig Prosciutto: *Fresh Figs wrapped in Prosciutto dipped in local organic honey* *Served with Balsamic vinaigrette & Gorgonzola cheese*

Pomodoro Mozzarella Burrata ∞♥ *Fresh Burrata, served with house Tomatoes & Basil* *Finished with Olive oil and Fig Balsamic reduction*

Arancini con Spec ♥ *Lightly fried Risotto Rice balls stuffed with Mozzarella; Served on a bed of thinly sliced Spec*

BASILE Scallops ∞ *(Highly rated in online reviews)* *Pan seared Scallops with Portobello Mushrooms, red Pepper, Gorgonzola Fig sauce*

BASILE Calamari *(Guest's favorite)* *Tempura battered Calamari and spicy Cherry Peppers, fried and served with spicy Aioli*

Meatballs: *Sirloin Meatballs with Crostini, Tomato sauce and shaved Parmesan*

Caesar Salad ∞ *Whole leaves of baby Romaine tossed in a white Truffle infused dressing* *Served with white Anchovies and a **fried poached Egg***

Arugula Salad ∞♥ *with Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes* *Dressed with Dijon-mustard vinaigrette*

HOMEMADE PASTAS

Rigatoni Bolognese *“Best of Boston - Boston Globe” - Our # 1 selling dish* *Rigatoni pasta tossed in a 10+ hours 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)* *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 & popular)* *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 ∞ *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)* *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*

Fra Diavolo *(Summer delight)* *Spaghetti tossed with spicy Tomato sauce, Shrimp, Scallops and Mussels*

Gnocchi alla Funghi ∞♥ *Homemade Potato Dumplings tossed with seasonal Mushrooms* *Finished with a touch of Truffle Oil & Cheese*

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 alluring desserts

Non-Vegetarian - \$95 || Vegetarian - \$85

Please ask your server for details. Chef's Tasting requires a party of two or more

PRIMI

BASILE Cioppino ∞ (Signature dish)

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 (Chef's Special)

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 ∞

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"

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)

Served with roasted herbs, Yukon Potatoes & grilled Asparagus. Finished with classic Bearnaise sauce

Lamb Chops - NZ Frenched ∞ (Always in high demand)

Served with Fingerling Potatoes and Sautéed Broccoli rabe, tossed Bread Crumbs
Finished with Basil Pesto sauce

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

Prime Veal Chop ∞

Grilled 16 oz. bone in Veal Chop (or Piccata) topped with Gorgonzola Fig sauce
Served with Yukon Potatoes and sautéed Spinach

Chicken Parmesan

Panko crusted Chicken breast topped with a Plum Tomato sauce
Melted Mozzarella di Bufala, served with a side of Rigatoni Pomodoro

BASILE Halibut (Summer special)

Pan seared Halibut, served with Quinoa Salad
Topped with Cherry Tomatoes, Cucumber, Onions & Cilantro; Finished with Citrus Vinaigrette

BASILE Lobster Risotto (House special)

Arborio Rice with Lobster tail & meat, White Wine, Mussels, Cherry Tomatoes and English Peas

Cod Fish ∞ (Very popular)

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; Finished with roasted red Pepper sauce

VEGGIE Delight: ♥

Grilled Eggplant rollatini served with Cauliflower, Couscous & Garlic roasted red Pepper sauce

ITALIAN: Espresso, Cappuccino Coffee & Tea

DOLCI PLATTER

(Must have, served family style)

A sampler of house favorite desserts includes:

Soufflé, Cream Brulee, Apple Crostata & Vanilla Gelato
(20 minutes baking time)

Please ask for our full 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

