



**SPECIAL BOSTON RESTAURANT WEEK  
DINE OUT MENU (\$38 PER PERSON)**

**ANTIPASTI \***

**Arugula Salad**

*Arugula Salad with Beets, Goat Cheese, candied Walnuts, Red Onion, Cherry Tomatoes with Dijon-mustard vinaigrette; OR*

**Soup of the Day**

*Made from fresh seasonal ingredients; OR*

**Arancini**

*Risotto rice balls stuffed with mozzarella. Lightly fried and topped with Parmigiano Reggiano and tomato confit; OR*

**Pomodoro Mozzarella Burrata**

*Homemade Burrata, served with Hothouse Tomatoes and Basil. Finished with Olive oil and Fig Balsamic Reduction; OR*

**Meatball**

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

**SECONDI \***

**Gnocchi alla Funghi**

*Homemade Potato Dumplings tossed with seasonal Mushrooms. Finished with a touch of Truffle Oil and Truffled Cheese; OR*

**Rigatoni Bolognese**

*"Best of Boston – Boston Globe" – Our # 1 selling dish*

*Homemade Rigatoni pasta tossed in a slow cooked sauce of Tomatoes, ground Sirloin and Red Wine  
Topped with shaved Parmigiano Reggiano; OR*

**Papperdelle Chicken**

*Ribbon Pasta toasted in chicken chunks with grated Pecorino Romano, finished with shaved Parmesan; OR*

**Indian Fusion Masala Ravioli**

*Indian - Italian fusion ravioli is stuffed with ricotta cheese, English peas, and ginger then coated in spicy tomato cream sauce.  
Finished with curry leaf pistachio pesto; OR*

**Chicken Parmesan**

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

**DOLCI \***

**Tiramisu**

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

**Vanilla Crème Brulee**

*Served with fresh Berries*

**SPECIAL UPCHARGE OPTIONS**

*Replace the Secondi from the Dine Out Menu (above) with any of the following for a special upcharge price*

**Salmon: \$12**

*Pan seared Salmon, served over Lentil Cake & Asparagus, finished with Mustard sauce*

**Beef Tenderloin: \$14**

*"A favorite of The Phantom Gourmet." An 8oz. center cut filet grilled to perfection and  
Finished with a Chianti veal demi glaze reduction. Served over a Potato Gratin Cake and sautéed Spinach*

**Lamb Chop: \$12**

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

**SIDES - \$8**

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

**NOTES:**

*\*FOR THE DINE OUT SPECIAL, SELECT ONE OF THE ITEMS FROM ANTIPASTI, SECONDI AND DOLCI. \$38 per person  
ADDITIONAL DINE OUT ITEM WILL BE CHARGED EXTRA: ANTIPASTI - \$14; SECONDI - \$22; DOLCI - \$12  
TAX AND TIPS ARE NOT INCLUDED. PARTY OF FOUR & ABOVE WILL BE CHARGED GRATUITY OF 20%*

*Please notify your Server of any dietary restrictions or Allergies before placing your order.*



## Premium Red Wines:

Collection of red wines carefully selected based on the age, taste and aroma. Enhance your dining experience by pairing these delightful wines with Basile's Signature Beef and Lamb dishes

<b>BASILE "Ad Agio" Montecucco Riserva</b>	<i>Tuscany, Italy</i>	80
<b>Super Tuscan: 100% Organic Sangiovese grapes</b>		
Aromas of dark-skinned berry, exotic spice and French oak with taste of dried red cherry, tobacco and toasted oak (RP16)		
<b>Pinot Noir, Cakebread Cellar</b>	2017   <i>Anderson Valley, CA</i> (RP18)	100
<b>Pinot Noir, MacMurray "Winemaker's Bloc."</b>	2013   <i>Russian River, CA</i> (RP20)	100
<b>Chianti, Ruffino "Riserva Ducale"</b>	2012   <i>Tuscany, Italy</i> (RP22)	100
<b>Carpineto "di Montepulciano" - Riserva</b>	2015   <i>Abruzzo, Italy</i> (RP24)	120
<b>Barolo, "Terre Del' Riserva</b>	2010   <i>Piedmont, Italy</i> (RP26)	140
<b>Barolo, Michele Chiarlo "Cerequio"</b>	2013   <i>Piedmont, Italy</i> (RP28)	120
<b>Barolo, "Damilano"</b>	2014   <i>Piedmont, Italy</i> (RP30)	120
<b>Rosso, "di Montalcino" Capanna</b>	2016   <i>Tuscany, Italy</i> (RP32)	120
<b>Rosso, "Vignasole" Innocenti</b>	2011   <i>Tuscany, Italy</i> (RP34)	140
<b>Brunello, "di Montalcino" La Lecciaia</b>	2008   <i>Tuscany, Italy</i> (RP36)	160
<b>Brunello, "di Montalcino" Innocenti</b>	2013   <i>Tuscany, Italy</i> (RP38)	140
<b>Brunello, "di Montalcino" Argiano</b>	2013   <i>Tuscany, Italy</i> (RP42)	160
<b>Brunello, "di Montalcino" Leonardo Riserva"</b>	2013   <i>Tuscany, Italy</i> (RP44)	160
<b>Brunello, "di Montalcino" Nannetti</b>	2013   <i>Tuscany, Italy</i> (RP 46)	140
<b>Barbaresco, "Produttori" Nebbiolo</b>	2016   <i>Piedmont, Italy</i> (RP48)	140
<b>Tuscan Blend, Brancaia "IL Blu"</b>	2011   <i>Tuscany, Italy</i> (RP50)	180
<b>Amarone, Della Valpolicella Classico</b>	2010   <i>Veneto, Italy</i> (RP52)	140
<b>Amarone, della Valpolicella Cerasum Riserva</b>	2012   <i>Veneto, Italy</i> (RP54)	160
<b>Aglianico, "Kapnios" Masseria Frattasi,</b>	2013   <i>Veneto Italy</i> (RP56)	160
<b>Red Blend, Blackbird "Contrarian"</b>	2012   <i>Napa Valley, CA</i> (RP58)	150
<b>Cabernet Sauvignon, Cakebread Cellars</b>	2016   <i>Napa Valley, CA</i> (RP62)	120

## BASILE Crafted Cocktails

(16)

### GOOD TO GREAT TO GOLD:

Gold Apricot Infused Vodka, freshly squeezed lemon juice, and cane syrup shaken with Aquafaba, creating a rich foam on the top

### EMPRESS AVIATION:

1908 Empress Butterfly Pea Blossom Gin, Maraschino Liqueur, freshly squeezed lemon juice with a Luxardo Cherry

### POMEGRANATE NIGHTS:

Bacardi superior, pomegranate liqueur, lime juice, cane syrup & fresh mint tossed with soda

### FIG BLESSINGS:

Black Fig Vodka, Cointreau, and freshly squeezed lemon juice shaken with sourced orange marmalade

### BASILE SUNRISE:

Patron Silver and orange liqueur mixed with Campari. Finished with orange juice and a splash of soda

### BOSTON CLASSIC:

Bulleit Rye Whiskey (1898), with freshly squeezed lemon juice, and cane syrup topped with grenadine. Originated in Boston in 1898

### BASILE OLD FASHIONED:

Glendalough Whiskey over a muddled orange & cherry in our brown sugar Cinnamon simple syrup with a dash of orange bitters

### ESPRESSO MARTINI:

Tito's, Kahlua, Baileys, Frangelico with fresh Espresso