

**Date Night  
at BASILE**

**Start with welcome drinks:  
Refreshing & Romantic Rosé**

**Prix fix  
DINNER**

## Special Four Course : Romantic Culinary Treat

### Antipasti Platter

*Black Truffle Burrata served with roasted peppers and fig balsamic reduction & Arancini over prosciutto and cheese & Arugula Salad*

### Pasta

**Heart Shaped Pumpkin Ravioli** - Served with Cognac cream sauce or

**Rigatoni Bolognese** "Best of Boston – Boston Globe"

*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 ♥ or

### 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 or*

### Gnocchi alla Fungi

*Homemade Potato Dumplings tossed with seasonal Mushrooms; finished with Truffle Oil & Cheese*

### Entrée

#### Beef Tenderloin

*Served with roasted potatoes, smoked bacon & sauté Spinach Veal demi reduction sauce or*

#### Lamb Chops

*Served with saffron Risotto, English Peas, and Broccoli rabe or*

#### Cod Fish

*Served with purple Potato and roasted Asparagus finished with white wine capers sauce or*

#### Vegetarian Delight

*Sautéed Cauliflower served over vegetable Risotto & topped with roasted Pepper sauce & Italian seasonings*

### Dolci

*Delicious Italian Cannoli or Decadent Tiramisu or Lovely Crème Brulee*



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*Gluten Free & Vegan options available*

*Requires two people ; Mon – Fri ; \$200 per couple*

*Includes a wine pairing bottle of either Basile Vermentino (white) or Basile Cartacanta (red)  
Instead of a wine bottle you may get any of our two cocktails ; No other changes or substitutes allowed*



**UPGRADE YOUR EXPERIENCE BY SUBSTITUTING TO A BOTTLE OF PREMIUM RED WINE FOR ONLY \$100**



## Premium Red Wines:

<b>Aglianico, “Kapnios” Masseria Frattasi</b>	2016   Veneto Italy	(RP18)
<b>Amarone Classico, Della Valpolicella</b>	2015   Veneto, Italy	(RP20)
<b>Amarone Farina, Della Valpolicella</b>	2017   Veneto, Italy	(RP24)
<b>Cabernet Sauvignon, Jordan Winery</b>	2016   Anderson Valley, CA	(RP28)
<b>Chianti Reserva, Novecento</b>	2013   Tuscany, Italy	(RP32)
<b>Merlot, Cakebread Cellar</b>	2017   Rutherford, CA	(RP34)
<b>Pinot Noir, Citation</b>	2005   Oregon, US	(RP36)
<b>Vino Nobile di Montepulciano, Carpineto</b>	2015   Tuscany, Italy	(RP38)
<b>Barolo, Michele Chiarlo</b>	2016   Piedmont, Italy	(RP40)
<b>Brunello di Montalcino, Innocenti</b>	2015   Tuscany, Italy	(RP50)
<b>Brunello di Montalcino, Silvio Nar di</b>	2015   Tuscany, Italy	(RP52)
<b>Barbaresco, Produttori</b>	2017   Piedmont, Italy	(RP60)
<b>Barbaresco, Reyna Michele Chiarlo</b>	2016   Piedmont, Italy	(RP62)
<b>Barbaresco, Ceretto</b>	2017   Piedmont, Italy	(RP64)

## BASILE Crafted Cocktails

**Bloody Mary**

**Mimosa**

**Bellini**

### 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, 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*

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

Gratuuity of 20% is added for party of 4 or more persons