



Basile – Fine Italian Kitchen

NEW YEAR'S EVE : SPECIAL FOUR COURSE DINNER

(\$80 per person for bookings before 6 PM || \$100 per person for bookings at 6 PM and later)

Start with a welcome drink: Refreshing Rosé

ANTIPASTI

Combination of:

Arugula Salad & Pomodoro Burrata ∞ ♥

or

Arancini & Calamari

PASTA DELIGHT

Rigatoni Bolognese

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 ♥

or

Gnocchi alla Funghi ∞ ♥

Homemade Potato Dumplings tossed with seasonal Mushrooms

Finished with a touch of Truffle Oil and Truffled Cheese

MAIN ENTREE

Filet Mignon ∞

"A center cut filet grilled to perfection &

Finished with Chianti Veal demi glaze reduction. Served over Potato Gratin Cake & sautéed Spinach

or

Lamb Chops ∞

Served with Fingerling Potatoes and Sautéed Broccoli rabe, tossed Bread Crumbs

Finished with Basil Pesto sauce

or

Duck ∞

Duck Confit & Breast: Served with fingerling Potatoes and

Sautéed Broccoli Rabe. Finished with a Fig, Cherry & Juniper Berry wine sauce

or

Sea Bass ∞

Served with wild Rice, orzo Risotto, sautéed Spinach & cherry Tomatoes

Finished with delicious Beurre blanc Lemon sauce & roasted Pepper Coulis

or

Vegetarian Delight ∞ ♥

Cauliflower served with Couscous & grilled Eggplant Rollatini with roasted pepper sauce

DOLCI

Soufflé al Cioccolato with Vanilla Gelato

FULL BAR OPEN FOR CELEBRATIONS AND WELCOME 2022

♥ Vegetarian (vegan option maybe available); ∞ Gluten free option available.

Please alert your server of any allergies or dietary restrictions before placing an order || Only limited substitutes available for extra charge
Maximum dinner time allowed per table is 2 Hours. For parties of FOUR and more, gratuity of 20% is added to the bill

On 12.31.2021: No other Menu or promotion will be available



Premium Red Wines: (150)

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

BASILE Crafted Cocktails

NYE SPECIAL: Brandy with cherries & syrup with a hint of lime



GOOD TO GREAT TO GOLD

Gold Apricot Infused Vodka, freshly squeezed lemon juice, & syrup shaken with Aquafaba, with 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

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

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