



Valentine Special Menu

PRIX FIXE DINNER

(\$225 per couple; \$200 before 5:30 PM)

start with welcome bubbles
Prosecco Kir Royale

**Special Four Course
Romantic Culinary Treat**



Antipasti Platter

Black Truffle Burrata served with roasted peppers and fig balsamic reduction & **Arancini**, lightly fried Risotto Rice balls stuffed with Mozzarella; Served on a bed of confit Tomatoes & **Arugula Salad**, with Beets, Goat Cheese, red Onion, Cherry Tomatoes, Dressed with Dijon-mustard vinaigrette

Homemade Pasta

Heart Shaped Lobster Ravioli

Served with Cognac cream sauce **or**

Rigatoni Bolognese

Rigatoni tossed in a 10+ hour cooked sauce of Tomatoes and Red Wine. Topped with shaved Parmigiano Reggiano, Your choice of: Ground Sirloin **OR** Vegetarian Eggplant ♥ **or**

Pappardelle White Truffle

Fresh pasta flavored with creamy sage butter sauce and white truffle

Entrée

Beef Tenderloin (Medium Rare)

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

Lamb Chops – NZ Frenched ∞ (Medium)

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

Pollo Piccata

Pounded thin Chicken sautéed in a Lemon, white Wine & butter sauce with Capers, Cherry Tomatoes, and fresh Garlic. Served with Linguini pasta

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 ♥

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

Dolci Combo

A delicious combo of Italian Cannoli and Tiramisu

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

VALENTINE WINE SPECIALS



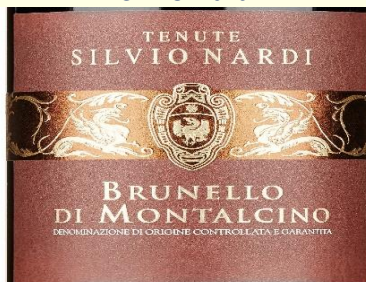
BASILE Cartacanta Montecucco

Our all organic signature wine from our Vineyard in Tuscany
90% Sangiovese aged in French oak for 12 months

Flavors of red fruit, strawberry, raspberry, currant, black cherry, plum, bell pepper, olive, oak, smoke & toast

(40)

Brunello, "di Montalcino" Silvio Nardi



A savory and premium wine. Attractively smoky, cherry and clove aromas. A full bodied, soft and velvety tannins with long ... long finish

(100)

Cabernet Sauvignon Salviano "Turlo" Sangiovese

Dark red in color, full bodied, cherry with spice notes, astringent tannins, and dry finish

The cuvée of Sangiovese, Cabernet Sauvignon and Merlot adds depth to this wine from Tuscany

(50)





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

BASILE "Ad Agio" Montecucco Riserva	<i>House Feature</i>	<i>Tuscany, Italy</i>	90
Super Tuscan: 100% Organic Sangiovese grapes			
Aromas of dark-skinned berry & exotic spice. Taste of dried red cherry tobacco & toasted oak 2016 (RP16)			
Aglianico, "Kapnios" Masseria Frattasi	2013	<i>Veneto Italy</i>	(RP18) 140
Amarone Classico, Della Valpolicella	2015	<i>Veneto, Italy</i>	(RP20) 140
Amarone Reserva, Bennati Valpolicella	2016	<i>Veneto, Italy</i>	(RP22) 160
Amarone Farina, Della Valpolicella	2017	<i>Veneto, Italy</i>	(RP24) 140
Cabernet Sauvignon, Cakebread Cellars	2018	<i>Rutherford, CA</i>	(RP26) 180
Cabernet Sauvignon, Jordan Winery	2016	<i>Anderson Valley, CA</i>	(RP28) 160
Chianti Reserva, Novecento	2013	<i>Tuscany, Italy</i>	(RP32) 160
Merlot, Cakebread Cellar	2017	<i>Rutherford, CA</i>	(RP34) 140
Pinot Noir, Citation	2005	<i>Oregon, US</i>	(RP36) 180
Vino Nobile di Montepulciano, Carpineto	2015	<i>Tuscany, Italy</i>	(RP38) 120
Barolo, Michele Chiarlo	2016	<i>Piedmont, Italy</i>	(RP40) 140
Barolo, "Damilano" Lecinquevigne	2015	<i>Piedmont, Italy</i>	(RP44) 140
Brunello di Montalcino, Capanna	2016	<i>Tuscany, Italy</i>	(RP46) 140
Brunello di Montalcino, Innocenti	2015	<i>Tuscany, Italy</i>	(RP50) 160
Brunello di Montalcino, Argiano	2013	<i>Tuscany, Italy</i>	(RP56) 160
Barbaresco, Produttori	2017	<i>Piedmont, Italy</i>	(RP60) 140
Barbaresco, Reyna Michele Chiarlo	2016	<i>Piedmont, Italy</i>	(RP62) 140
Barbaresco, Ceretto	2017	<i>Piedmont, Italy</i>	(RP64) 160

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