



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)	30
<i>Perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, and Calamari</i>	
Mussels ∞ Fresh from Prince Edward Island	18
<i>Served in a light broth of Lemon white wine, butter, Capers and cherry Tomatoes</i>	
Minestrone di Verdure ∞♥ or Zuppa del Giorno	10
<i>Hearty soups made with fresh seasonal Vegetables</i>	
Prosciutto Asparagus Prosciutto wrapped with Fennel, Microgreens, Asparagus and Fontina cheese	16
<i>Finished with Scallion Vinaigrette</i>	
Pomodoro Mozzarella Burrata ∞♥ Fresh Burrata, served with house Tomatoes & Basil	12
<i>Finished with Olive oil and Fig Balsamic reduction</i>	
Arancini Con Speck ♥	12
<i>Lightly fried Risotto Rice balls stuffed with Mozzarella; Served on a bed of thinly sliced Speck</i>	
BASILE Scallops ∞ (Highly rated in online reviews)	18
<i>Pan seared Scallops with Portobello Mushrooms, red Pepper, Gorgonzola Fig sauce</i>	
BASILE Calamari (Everyone's favorite)	14
<i>Tempura battered Calamari and spicy Cherry Peppers, fried and served with spicy Aioli</i>	
Meatballs: Sirloin Meatballs with Crostini, Tomato sauce and shaved Parmesan	14
Caesar Salad ∞ Whole leaves of baby Romaine tossed in a white Truffle infused dressing	12
<i>Served with white Anchovies and a fried poached Egg</i>	
Arugula Salad ∞♥ with Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes	12
<i>Dressed with Dijon-mustard vinaigrette</i>	

HOMEMADE PASTAS

Rigatoni Bolognese “Best of Boston - Boston Globe” - <u>Our # 1 selling dish</u>	30	
<i>Rigatoni pasta tossed in a 10+ hour cooked sauce of Tomatoes and Red Wine Topped with shaved Parmigiano Reggiano, with your choice of:</i>		
GROUND SIRLOIN	GROUND LAMB	VEG: EGGPLANT ♥
BASILE Crabmeat Ravioli (Signature dish)	32	
<i>Stuffed with Crabmeat and Mascarpone Cheese served with sautéed Shrimps Cherry Tomato White Wine creamy sauce blended with English Peas</i>		
Indian Fusion Masala Ravioli ♥ (Most creative & popular)	28	
<i>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</i>		
Chicken Parmesan	28	
<i>Panko crusted Chicken breast topped with a Plum Tomato sauce Melted Mozzarella di Bufala, served with a side of Rigatoni Pomodoro</i>		
Pasta Bella Mare ∞	36	
<i>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</i>		
Shrimp Carbonara ∞ (Healthy choice)	36	
<i>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</i>		
Sausage & Chicken Aglio e Olio	30	
<i>Grilled Chicken and Sausage mixed with Garlic and Olive oil, served with Linguine</i>		
Gnocchi alla Funghi ∞♥ Homemade Potato Dumplings tossed with seasonal Mushrooms	28	
<i>Finished with a touch of Truffle Oil & Cheese</i>		

CONTORNI: 8

Yukon Potatoes, Broccoli Rabe, Asparagus, Spinach, Carrots, Brussels Sprouts & Macaroni-n-Cheese

Please alert your server of any allergies and 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 - \$100 || Vegetarian - \$90

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

PRIMI

- BASILE Cioppino** ∞ (Signature dish) 46
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) 50
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** ∞ 46
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" 46
A 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)** 48
Served with roasted herbs, Yukon Potatoes & grilled Asparagus. Finished with classic Bearnaise sauce
- Lamb Chops - NZ Frenched** ∞ (Always in high demand) 44
Served with Fingerling Potatoes and Sautéed Broccoli rabe, tossed Bread Crumbs
Finished with Basil Pesto sauce
- Pollo Piccata** 32
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** ∞ 44
Grilled 16 oz. bone in Veal Chop (or Piccata) topped with Gorgonzola Fig sauce
Served with Yukon Potatoes and sautéed Spinach
- Stuffed Lobster Tail** 46
8 oz jumbo Lobster tail stuffed with crabmeat & broiled with butter
Served with a sautéed fresh vegetables & saffron Risotto
- BASILE Sea Bass** (Fresh & local special) 46
Served with wild Rice, orzo Risotto, sautéed Spinach & cherry Tomatoes
Finished with delicious Beurre blanc Lemon sauce & roasted Pepper Coulis
- BASILE Lobster Risotto** (House special) 40
Arborio Rice with Lobster tail & meat, White Wine, Mussels, Cherry Tomatoes and English Peas
- Cod Fish** ∞ (Very popular) 36
Pan seared Cod crusted with Pistachios, served with Brussels, Heirloom Carrots
Finished with white Wine & Lemon Butter Caper sauce
- VEGGIE Delight:** ♥ 28
Grilled Eggplant rollatini served with Cauliflower, Couscous & Garlic roasted red Pepper sauce



ITALIAN: Espresso, Cappuccino Coffee or Tea (6)
Served with a Biscotti



DOLCI PLATTER (34)

(Must have, served family style)

A sampler of house favorite desserts, choice of any four of the followings:
Soufflé, Cream Brulee, Apple Crostata, Cheese Cake, Tiramisu, Vanilla Gelato or Sorbet
(Some desserts may take 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 five and more, gratuity of 20% is added to the bill