

**Date Night
at BASILE**

Romantic Culinary Treat

Special Four Course Dinner

**Prix Fix
DINNER**

Start with welcome bubbles: Refreshing & Romantic Rosé

Antipasti Platter

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

Pasta

Heart Shaped Masala Ravioli

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

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

Gnocchi alla Funghi

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 Platter

Delicious Italian Cannoli, Decadent Tiramisu & Lovely Crème Brulee



Gluten Free & Vegan options available

Requires two people ; Mon – Fri ; \$250 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:

Amarone Classico, Della Valpolicella	2015 Veneto, Italy	(RP20)
Amarone, Farina	2017 Veneto, Italy	(RP24)
Cabernet Sauvignon, Jordan Winery	2016 Anderson Valley, CA	(RP28)
Chianti Classico, Barone Ricasoli	2013 Tuscany, Italy	(RP30)
Chianti Classico Riserva, Brancaia	2018 Tuscany, Italy	(RP32)
Merlot, Cakebread Cellar	2017 Rutherford, CA	(RP34)
Montepulciano D'Abruzzo, Riserva Santinumi	2014 Abruzzo, Italy	(RP36)
Super Tuscan, Solengo Argiano	2018 Tuscany, Italy	(RP38)
Barolo, "Damilano" Le Cinque Vigne	2015 Piedmont, Italy	(RP46)
Barolo, Marcanasco Renato Ratti	2015 Piedmont, Italy	(RP48)
Brunello di Montalcino, La Lecciaia	2008 Tuscany, Italy	(RP50)
Brunello di Montalcino, Silvio Nardi	2015 Tuscany, Italy	(RP54)
Barbaresco, Produttori del Barbaresco	2017 Piedmont, Italy	(RP64)
Red Blend, Blackbird "Arise"	2016 Napa Valley, CA	(RP70)
Red Blend, Delectus "Knight Valley"	2009 Napa Valley, CA	(RP72)

BASILE Crafted Cocktails

Bloody Mary

Mimosa

Bellini

GOLDEN APRICOT

Gold Apricot Infused Vodka with cane syrup shaken with a hint of Rum Chata

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