



  
 ★ B A S I L E ★  
**MOTHER'S DAY SPECIAL**  
**SUNDAY BRUNCH (10 AM – 3 PM)**



**FRESH SALADS** (14)

- |                     |                     |                        |
|---------------------|---------------------|------------------------|
| <b>BASILE BEETS</b> | <b>WATER MELLON</b> | <b>ARUGULA / BEETS</b> |
|---------------------|---------------------|------------------------|

**Cinnamon French Toast** (20)

*Brioche with crispy exterior and tender center topped with strawberries, blueberries & powder sugar*

**Three Eggs – Any Style** (26)

*Over easy; Over medium; Over hard; Scrambled or Sunny side up; Served with crispy Bacon & Potato Brabant*

**Special Omelettes with Potato Brabant & Toast** (26)

*With your choice of any three: Onions, Bell Peppers, Mushrooms, Spinach, Tomatoes, Bacon, Provolone Cheese*

**Florentine Egg Benedict** (24)

*Poached eggs with creamy Spinach, Hollandaise sauce & Potato Brabant*

**ADD-ONS** (12)

*Buttermilk Banana Pancakes (2) with maple syrup, Toasts: white or wheat (3), Macaroni & Cheese  
Sautéed: Yukon Potatoes, Broccoli Rabe, Asparagus, Spinach, Brussels Sprouts,*

**HOMEMADE PASTAS** (26)

**Gnocchi alla Funghi**

*Homemade Potato Dumplings tossed with seasonal Mushrooms. Finished with a touch of Truffle Oil & Truffle Cheese*

**Rigatoni Bolognese**

*“Best of Boston – Boston Globe” – Our # 1 selling Pasta*

*Homemade Rigatoni pasta tossed in a slow cooked sauce of Tomatoes, ground Sirloin & Red Wine  
Topped with shaved Parmigiano Reggiano*

**Masala Ravioli** ♥ *(Most creative & popular)*

*This homemade Indian - Italian-Indian 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*

**Pappardelle Chicken**

*Ribbon Pasta toasted in chicken chunks with grated Pecorino Romano, finished with shaved Parmesan*

**DOLCI** (14)

**Tiramisu:** *Freshly made from Mascarpone cheese, Coffee soaked grand mariner Amaretti;*

**Vanilla Crème Brulee:** *Served with fresh Berries*

**Cannoli:** *Sicilian delicacy stuffed with creamy ricotta with orange zest*

**SPECIAL DRINKS** (16)

- |                           |                    |               |
|---------------------------|--------------------|---------------|
| <b>Limoncello Martini</b> | <b>Bloody Mary</b> | <b>Mimosa</b> |
|---------------------------|--------------------|---------------|

**Beverages** (6): Fresh Juices (orange, pineapple, lemonade), Espresso, Cappuccino, Coffee, Tea

*Note: Complimentary Champagne is limited to one flute glass and for mothers only*



## BASILE Crafted Cocktails <sup>(17)</sup>

### CLASSICS:

#### ESPRESSO MARTINI:

*Tito's, Kahlua, Rum Chata, Frangelico, shaken with fresh Italian Espresso*

#### FIG MULE:

*Our uptake on Moscow Mule. Black Fig Infused Vodka, mint cane syrup, freshly squeezed lime juice & topped with ginger beer, topped with figs*

#### SIDECAR:

*Hennessy and Cointreau with a dash of lemon juice shaken and served with a candied sugar rim*

#### APEROL SPRITZ:

*Aperol served over a muddled orange & topped with La Marca Prosecco*

#### NEGRONI:

*Bombay Sapphire & Campari shaken with sweet/rose Vermouth*

### BASILE CRAFTED:

#### GOLDEN APRICOT:

*Gold Apricot Infused Vodka, shaken with cane syrup & hint of Rum Chata*

#### EMPRESS AVIATION:

*1908 Empress Butterfly Pea Blossom Gin, Luxardo liquor, freshly squeezed lemon juice, topped with a Luxardo Cherry*

#### POMEGRANATE NIGHTS:

*Bacardi superior, pomegranate liqueur, lime juice, cane syrup & soda with fresh mint leaves*

#### FIG BLESSINGS:

*Black Fig Vodka, Cointreau, and freshly squeezed lemon juice shaken with fresh figs*

#### BASILE SUNRISE:

*Cazadores with Cointreau. Finished with orange juice and a splash of soda*

## CHAMPAGNE CELEBRATIONS

<b>Ca' del Bosco Franciacorta Cuvee</b>	(ZSP2)		<b>95</b>
<i>Golden Italian Champagne with taste of acacia honey, green tea and fresh fruits (apple &amp; pear)</i>			
<b>Veuve Clicquot Brut, Original yellow label</b>	(ZSP4)		<b>140</b>
<i>Bubbly &amp; lightly creamy with aromas of bright and beautiful ripe fruits, poached pear &amp; grated ginger</i>			
<b>Veuve Clicquot Brut, Rose</b>	(ZSP6)		<b>160</b>
<i>Sparkling Rose with a juicy texture from the ripe strawberry, ground ginger and white peach flavors</i>			
<b>Don Perignon Vintage</b>	(ZSP8)	2012	<b>600</b>
<i>Ranked the best in the world. Hint of Cognac with perfect aroma</i>			
<b>Louis Roederer, "Cristal"</b>	(ZSP10)	2012	<b>700</b>
<i>Impeccable, fine, regular, and dynamic bubbles,</i>	(ZSP12)	2007	<b>900</b>

## SPARKLING WINES & ROSE:

<b>Prosecco, La Marca</b>	<i>Veneto, Italy</i>	<b>12 / 40</b>
<i>With delicate, golden straw color and lively effervescence</i>		
<b>Prosecco, Villa Sandi</b>	<i>Veneto, Italy</i>	<b>14 / 45</b>
<i>Rated as one of the best with aromas of fresh citrus, honey and white flowers</i>		
<b>Moscato, Mia Dolcea</b>	<i>Piedmont, Italy</i>	<b>12 / 40</b>
<i>Sweet and creamy aromas of pineapple, lychee, dried apricot and honey</i>		
<b>Rose, Lefage Miraflores</b>	<i>Languedoc-Roussillon, France</i>	<b>14 / 50</b>
<i>Impressive rose: vibrant strawberry and raspberry fruit flavors</i>		
<b>Rosé, Gruet Sparkling :</b>	<i>Bordeaux, France</i>	<b>16 / 60</b>
<i>Flavors of strawberry Red currant with a medium body and finishes with elegant bubbles</i>		

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