

**Date Night  
at BASILE**

**Romantic Culinary Treat**  
*Special Four Course Dinner*

**Prix Fix  
DINNER**

**Start with welcome bubbles: Refreshing & Romantic Rosé**

**Antipasti Sampler**

A Perfect combination of: **Pomodoro Burrata, Arugula Salad, Arancini, and Calamari**

**Pasta**

**Kabocha Squash Ravioli**

Roasted Squash stuffed with creamy Ricotta & Parmesan cheese, nutmeg & brown butter sauce  
Topped with sage roasted Walnut, or

**Indian Fusion Masala Ravioli ♥**

Homemade Indian - Italian fusion Ravioli is stuffed with Ricotta cheese, English peas  
& ginger then coated in a spicy Tomato cream sauce, finished with a curry leaf Pistachio pesto, or

**Gnocchi alla Fungi ∞♥**

Homemade Potato Dumplings tossed with seasonal Mushrooms  
Finished with a touch of Truffle Oil & Truffle Cheese, or

**Main Entrée**

**Beef Tenderloin**

A center cut filet grilled to perfection & finished with a Chianti Veal demi glaze reduction  
Served over a Potato Gratin Cake and sautéed Spinach, or

**Polo Piccata**

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, or

**Lamb Chops - NZ Frenched**

Served with Fingerling Potatoes and sautéed Spinach, tossed Bread Crumbs  
Finished with Basil Pesto sauce, or

**Salmon**

Pan seared Salmon, served over Lentil Cake & Asparagus, finished with Brandy sauce, or

**Vegetarian Delight**

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

**DOLCI PLATTER**

A sampler of four house desserts - Tiramisu, Cream Brulee, Cheesecake & Gelato



**Gluten Free & Vegan options available**  
**Requires two people; \$250 per couple**  
**Includes a wine pairing bottle of either House Vermentino (white) or Basile Signature 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 additional \$100)*



## Premium Red Wines:

<b>Amarone, Farina</b>	2017   Veneto, Italy	(RP24)
<b>Cabernet Sauvignon, Cakebread Cellars</b>	2018   Rutherford, CA	(RP26)
<b>Cabernet Sauvignon, Jordan Winery</b>	2016   Anderson Valley, CA	(RP28)
<b>Chianti Classico, Barone Ricasoli</b>	2013   Tuscany, Italy	(RP30)
<b>Chianti Classico Riserva, Brancaia</b>	2018   Tuscany, Italy	(RP32)
<b>Merlot, Cakebread Cellar</b>	2017   Rutherford, CA	(RP34)
<b>Pinot Noir, Citation</b>	2005   Oregon, US	(RP40)
<b>Barolo, "Damilano" Le Cinque Vigne</b>	2015   Piedmont, Italy	(RP46)
<b>Brunello di Montalcino, Silvio Nardi</b>	2015   Tuscany, Italy	(RP54)
<b>Brunello di Montalcino, SG Ugolforte</b>	2013   Tuscany, Italy	(RP60)
<b>Barbaresco, Produttori del Barbaresco</b>	2017   Piedmont, Italy	(RP64)
<b>Red Blend, Blackbird "Arise"</b>	2016   Napa Valley, CA	(RP70)
<b>Red Blend, Delectus "Knight Valley"</b>	2009   Napa Valley, CA	(RP72)

## BASILE Crafted Cocktails

*Limoncello Margarita*

*Watermelon Martini*

*Spring Mojito*

### 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