



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
A perfect combination of **Pomodoro Burrata, Arugula Salad, Arancini, and Calamari**
- Mussels** ∞ Fresh from Prince Edward Island 18
Served in a light broth of Lemon white wine, butter, Capers and cherry Tomatoes
- BASILE Scallops** ∞ *(Highly rated in online reviews)* 18
Pan seared Scallops with Portobello Mushrooms, red Pepper, Gorgonzola Fig sauce
- BASILE Calamari** *(Everyone's favorite)* 14
Tempura battered Calamari and spicy Cherry Peppers, fried and served with spicy Aioli
- Prosciutto Asparagus:** Prosciutto wrapped with Fennel, Microgreens, Asparagus & Fontina cheese 16
Finished with Scallion Vinaigrette
- Pomodoro Mozzarella Burrata** ∞♥ Fresh Burrata, served with house Tomatoes & Basil 12
- Grilled Corns - Italian street style:** Fresh local Corn, grilled with Italian herbs 14
- Arancini Con Speck** ♥ 14
Lightly fried Risotto Rice balls stuffed with Mozzarella; Served on a bed of thinly sliced Speck
- Meatballs:** Sirloin Meatballs with Crostini, Tomato sauce and shaved Parmesan 14

Hearty Salads (14) made with fresh seasonal vegetables & fruits

BABY ARUGULA Beets, Goat Cheese, candied Walnuts, red Onion, Cherry Tomatoes Dressed with Dijon-Mustard vinaigrette	BASILE BEETS Marinated golden & red Beets, with Avocado hass, baby Arugula, roasted Pistachios & Champagne vinaigrette	GREEN CAESAR Baby Romaine tossed in a white Truffle infused dressing. Served with white Anchovies and a fried poached Egg	WATERMELLON Served with sliced Cucumbers, Feta Cheese & Italian Herbs. Garnished with Balsamic reduction
SOUPS (12)	Minestrone di Verdure	Roasted Tomato & Crostini	Zuppa del Giorno

HOMEMADE PASTAS

- Rigatoni Bolognese** “Best of Boston - Boston Globe” - **Our # 1 selling dish** 32
Rigatoni pasta tossed in a 10+ hour cooked sauce of Tomatoes and Red Wine
Topped with shaved Parmigiano Reggiano, with your choice of:

GROUND SIRLOIN

GROUND LAMB

VEG: EGGPLANT ♥

- BASILE SIGNATURE RAVIOLI:** 32

Kabocha Squash Ravioli :

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

Crabmeat Ravioli :

Stuffed with Crabmeat and Mascarpone Cheese served with sautéed Shrimps
Cherry Tomato White Wine creamy sauce blended with English Peas

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

- Pasta Bella Mare** ∞ *(New England's Delight)* 36

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

- Shrimp Carbonara** ∞ *(Truly Italian)* 36

An authentic Italian dish made with Shrimp sautéed in a parmesan cream sauce with Pancetta,
Fresh garlic tossed with Pappardelle pasta, finished with a freshly cracked Egg yolk

- Sausage & Chicken Aglio e Olio** 32

Grilled Chicken and Sausage mixed with Garlic and Olive oil, served with Linguine

- Gnocchi alla Funghi** ∞♥ *Homemade Potato Dumplings tossed with seasonal Mushrooms* 28

Finished with a touch of Truffle Oil & Truffle Cheese



BASILE Chef's Tasting: Special Five-course Dinner

***** RATED - THE BEST TREAT IN BACK BAY *****

*Start with sharing an Antipasti Platter with four different appetizers
Next three courses are prepared by our Chef as per your taste and preferences
Finish with sharing a Platter of four alluring desserts*

Non-Vegetarian & Vegetarian options (100)

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

PRIMI

- BASILE Cioppino** ∞ *(Signature dish)*

*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*

46
- BASILE SURF & TURF** *(Chef's special)*

*Deliciously decadent pairing of steamed Maine Lobster tail & grilled Filet Mignon
Served with roasted Garlic Mash with sautéed Broccoli Rabe & Veal demi glazed sauce*

50
- Golden Duck** ∞

*Confit & Breast: Served with fingerling Potatoes & Sautéed Broccoli Rabe
Finished with a Fig, Cherry & Juniper Berry wine sauce*

46
- Beef Tenderloin** ∞ *"A favorite of The Phantom Gourmet"*

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

46
- Aged Grilled Ribeye Steak (14 oz)**

Served with roasted herbs, Yukon Potatoes & grilled Asparagus. Finished with classic Bearnaise sauce

48
- Lamb Chops - NZ Frenched** ∞ *(Always in high demand)*

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

44
- Salmon** *(Healthy choice)*

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

38
- BASILE Masala Halibut** *(Fusion)*

*Fresh Atlantic Halibut slowly pan seared in mild sauce with Indian herbs & spices
Finished with white Wine & served with sautéed Ratatouille*

40
- Pollo 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*

36
- Veal Ossobuco Ala Milanese** ∞

*Slow braised ossobuco topped with gremolata over garlic mashed potatoes
Served sautéed Broccoli Rabe*

44
- Stuffed Lobster Tail**

*8 oz jumbo Lobster tail stuffed with crabmeat & broiled with butter
Served with a sautéed fresh vegetables & saffron Risotto*

46
- BASILE Sea Bass** *(Fresh & local special)*

*Served with wild Rice, orzo Risotto, sautéed Spinach & cherry Tomatoes
Finished with delicious Beurre blanc Lemon sauce & roasted Pepper Coulis*

46
- BASILE Lobster Risotto** *(House special)*

Arborio Rice with Lobster tail & meat, White Wine, Mussels, Cherry Tomatoes and English Peas

40
- Cod Fish** ∞ *(Very popular)*

*Pan seared Cod crusted with Pistachios, served with Brussels, Heirloom Carrots
Finished with white Wine & Lemon Butter Caper sauce*

38

CONTORNI: 10

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

Please alert your server of any allergies and dietary restrictions before placing your order

ITALIAN: Espresso, Cappuccino Coffee or Tea (6)

DOLCI PLATTER (35) *(Must have, served family style)*
(A sampler of four house desserts - Tiramisu, Cream Brulee, Cheesecake & Gelato)

Please ask for our full Dessert Menu for other options



♥ Vegetarian (vegan option maybe available); ∞ Gluten free option available. For parties of four & more, gratuity of 20% is added