



**BOSTON RESTAURANT WEEK
SPECIAL DINE OUT MENU**

ANTIPASTI *

Arugula Salad

Arugula with Beets, Goat Cheese, candied Walnuts, Red Onion, Cherry Tomatoes with Dijon-Mustard Vinaigrette; OR

Minestrone di Verdure

Made from fresh seasonal ingredients; OR

Arancini

Risotto rice balls stuffed with mozzarella. Lightly fried and topped with Parmigiano Reggiano and Tomato confit; OR

Pomodoro Mozzarella Burrata

Homemade Burrata, served with Hothouse Tomatoes and Basil. Finished with Olive oil and Fig Balsamic reduction; OR

Watermelon Salad

Served with sliced Cucumbers, Feta Cheese & Italian Herbs. Garnished with Balsamic reduction

SECONDI *

Gnocchi alla Funghi

Homemade Potato Dumplings tossed with seasonal Mushrooms. Finished with a touch of Truffle Oil and Cheese; OR

Rigatoni Bolognese

"Best of Boston – Boston Globe" – Our # 1 selling dish

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

Kabocha Squash Ravioli :

*Roasted Squash stuffed with creamy Ricotta & Parmesan cheese, nutmeg & brown butter sauce
Topped with Pistachios; OR*

Salmon

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

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*

DOLCI *

Tiramisu

Freshly made from Mascarpone cheese, Coffee soaked grand mariner Amaretti; OR

Italian Cannoli

Served with fresh strawberries

SPECIAL OPTIONS WITH ADDITIONAL CHARGE

Replace the Secondi from the Dine Out Menu (above) with any of the following for a special upcharge price - \$14

BASILE Cioppino: \$14

*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*

Beef Tenderloin: \$14

*"A favorite of The Phantom Gourmet." An 8oz. center cut filet grilled to perfection and
Finished with a Chianti veal demi glaze reduction. Served over a Potato Gratin Cake and sautéed Spinach*

Lamb Chop: \$14

Served with Fingerling Potatoes and Sautéed Broccoli rabe, tossed Bread Crumbs. Finished with Basil Pesto sauce

SIDES - \$8

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

NOTES:

*** FOR THE DINE OUT SPECIAL \$46 pp, SELECT ONE OF THE ITEMS FROM ANTIPASTI, SECONDI AND DOLCI
ADDITIONAL DINE OUT ITEM WILL BE CHARGED EXTRA: ANTIPASTI \$14; SECONDI - \$30; DOLCI - \$14**

**TAX (7%) AND TIPS ARE NOT INCLUDED. PARTY OF FOUR & ABOVE WILL BE CHARGED GRATUITY OF 20%
Please notify your Server of any dietary restrictions or Allergies before placing your order**



Suggested Wine Pairing ⁽⁹⁰⁾

- BASILE “Ad Agio” Montecucco Riserva** Tuscany, Italy (RP16)
Super Tuscan: 100% Organic Sangiovese grapes
 Aromas of dark-skinned berry, exotic spice and French oak with taste of dried red cherry, tobacco and toasted oak
- Chardonnay, Cakebread** Napa Valley, USA (W224)
 Pride of Napa - Floral aromas mingle with fresh citrus, orange blossom, and white peach characters, with a mouth coating texture and a clean, mineral finish

Premium Red Wines

Aglianico, “Kapnios” Masseria Frattasi	2017 Campania, Italy	(RP18)	140
Amarone Classico, Della Valpolicella	2015 Veneto, Italy	(RP20)	140
Amarone Riserva, Bennati Valpolicella	2012 Veneto, Italy	(RP22)	160
Amarone, Farina	2017 Veneto, Italy	(RP24)	140
Cabernet Sauvignon, Cakebread Cellars	2018 Rutherford, CA	(RP26)	180
Cabernet Sauvignon, Jordan Winery	2016 Anderson Valley, CA	(RP28)	160
Chianti Classico, Barone Ricasoli	2013 Tuscany, Italy	(RP30)	140
Chianti Classico Riserva, Brancaia	2018 Tuscany, Italy	(RP32)	120
Merlot, Cakebread Cellar	2017 Rutherford, CA	(RP34)	140
Montepulciano D’Abruzzo, Riserva Santinumi	2014 Abruzzo, Italy	(RP36)	120
Super Tuscan, Solengo Argiano	2018 Tuscany, Italy	(RP38)	140

BASILE Crafted Cocktails ⁽¹⁷⁾



Dine out SPECIAL: Brandy with cherries & syrup with a hint of lime

SPICED MOJITO

Kraken black Spiced Rum, mint cane syrup, and freshly squeezed Lime, topped with sparkling Soda

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

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

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Gratuity of 20% is added for party of 4 or more persons