



## Valentine Special Menu

### PRIX FIXE DINNER

start with welcome champagne

**Pink Bubbles**

**Special Three Course  
Romantic Culinary Treat**



### Antipasti Platter

(Select one each)

**Pomodoro Mozzarella Burrata:** Served over house Tomatoes, Basil & Fig balsamic reduction

**Arancini:** Lightly fried Risotto Rice balls stuffed with Mozzarella; Served on a bed of confit Tomatoes

**Beet Salad:** Marinated red Beets, with Avocado hash baby Arugula, roasted Pistachios & Champagne Vinaigrette

**Calamari:** Fresh Calamari & spicy cherry Peppers fried with Tempura batter and served with special spicy Aioli

### Entrée

(Select one each)

#### Heart Shaped Lobster Ravioli

Served with Cognac cream sauce and shaved fresh black truffle,

#### Squash Ravioli

Roasted Squash stuffed with creamy Ricotta & Parmesan Cheese, Nutmeg & brown Butter sauce  
Topped with roasted Pistachios ♥

#### Beef Tenderloin (Medium Rare)

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

#### Lamb Chops – NZ Frenched ∞ (Medium)

Served with roasted fingerling Potatoes and Sautéed Broccoli rabe. Finished with Basil Pesto sauce,

#### Pollo Piccata

Pounded thin Chicken sautéed in a Lemon, white Wine & butter sauce with Capers, Cherry Tomatoes, and fresh Garlic  
Served with Linguini pasta,

#### Seafood Delight

Perfect combo of Jumbo Scallops and Shrimps over Italian seasoned crushed fingerling Potatoes  
Served with fresh Beet purée & White Truffle sauce,

#### Vegetarian Delight ♥

Eggplant Tower with Tomatoes & sautéed Cauliflower served over vegetable Risotto with Italian seasonings.

### Dolci Combo

A delicious combo of Italian Cannoli and Tiramisu

>> Please alert your server of any allergies or dietary restrictions before placing an order >>

### VALENTINE WINE SPECIALS



#### BASILE Cartacanta Montecucco

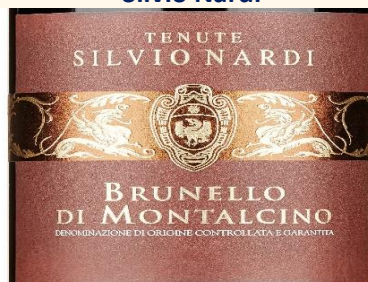
Our all organic signature wine from our Vineyard in Tuscany

90% Sangiovese aged in French oak for 12 months

Flavors of red fruit, strawberry, raspberry, currant, black cherry, plum, bell pepper, olive, oak, smoke & toast

(35)

#### Brunello, "di Montalcino" Silvio Nardi



A savory and premium wine. Attractively smoky, cherry and clove aromas. A full bodied, soft and velvety tannins with long ... long finish

(100)

#### Cabernet Sauvignon Farnito

Dark red in color, full bodied, cherry with spice notes, astringent tannins, and dry finish

The cuvée of Sangiovese, Cabernet Sauvignon and Merlot adds depth to this wine from Tuscany

(50)





## Premium Red Wines:

Collection of red wines carefully selected based on the age, taste and aroma. Enhance your dining experience by pairing these delightful wines with Basile's Signature Beef and Lamb dishes

Aglianico, "Kapnios" Masseria Frattasi	2017   Campania, Italy	(RP18)	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
Pinot Noir, Citation	2005   Oregon, US	(RP40)	120
Vino Nobile di Montepulciano, Carpineto	2015   Tuscany, Italy	(RP42)	120
Barolo, Michele Chiarlo	2016   Piedmont, Italy	(RP44)	160
Barolo, Marzenasco Renato Ratti	2015   Piedmont, Italy	(RP48)	140
Brunello di Montalcino, Innocenti	2015   Tuscany, Italy	(RP52)	160
Brunello di Montalcino, Nannetti	2013   Tuscany, Italy	(RP56)	140
Brunello di Montalcino, Argiano	2013   Tuscany, Italy	(RP58)	180
Barbaresco, Produttori del Barbaresco	2017   Piedmont, Italy	(RP64)	120
Barbaresco, "Reyna" Michele Chiarlo	2016   Piedmont, Italy	(RP66)	140
Barbaresco, Ceretto	2017   Piedmont, Italy	(RP68)	160

## BASILE Crafted Cocktails (17)

### GOLDEN APRICOT:

Gold Apricot Infused Vodka, freshly squeezed lemon juice, and cane syrup shaken with Aquafaba, creating a rich foam on the top

### 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 (1898), 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