



**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

BASILE BEETS

Marinated golden & red Beets, with Avocado hash, baby Arugula, roasted Pistachios & Champagne Vinaigrette, 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

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*

Fresh 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

SPECIAL OPTIONS WITH ADDITIONAL CHARGE

Replace the Secondi from the Dine Out Menu (above) with any of the following for a special upcharge - \$16

BASILE Cioppino: \$16

*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: \$16

*"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: \$16

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

SIDES - \$10

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 ITEMS WILL BE CHARGED EXTRA: ANTIPASTI \$14; SECONDI - \$32; DOLCI - \$14

TAX (7%) AND TIPS ARE NOT INCLUDED. PARTY OF **FOUR & MORE** 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 *House Signature* Tuscany, Italy (RP16)

100% Organic Sangiovese grapes: Aromas of dark-skinned berry & exotic spice

Sauvignon Blanc, Cakebread *Premium* Napa Valley, USA (WW210)

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

Brunello di Montalcino, Innocenti | 2015 | Tuscany, Italy (RP52) 160

Brunello di Montalcino, Silvio Nardi | 2015 | Tuscany, Italy (RP54) 140

Barbaresco, Produttori del Barbaresco | 2017 | Piedmont, Italy (RP64) 120

BASILE Crafted Cocktails ⁽¹⁸⁾



Dine out
SPECIAL:

PINK BUBBLES

SPICEY MARGARITA

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 & more persons