



BASILE – *Fine Italian Kitchen*

Serving modern and classic Italian dishes, prepared using only the finest ingredients from local organic produce whenever possible

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ANTIPASTI

Antipasti Sampler (Extremely popular, served family style)

A perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, and Calamari

Classic Italian Charcuterie

Variety of cured Meats served with imported Cheese, marinated Vegetables and fresh Olives

Mussels ∞ Fresh from Prince Edward Island

Served in a light broth of Lemon white Wine, Butter, Capers and Cherry Tomatoes

BASILE Scallops ∞ (Highly rated in online reviews)

Pan seared Scallops with Portobello Mushrooms & red Peppers. Served with Gorgonzola Fig sauce

BASILE Calamari (Everyone's favorite)

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

Prosciutto Asparagus, Asparagus wrapped with Prosciutto

Served with Fennel, Microgreens, & Provolone cheese. Finished with Scallion Vinaigrette

Pomodoro Mozzarella Burrata ∞♥ Fresh Burrata, served over house Tomatoes & Basil

Arancini Con Speck ♥ Lightly fried Risotto Rice balls stuffed with Mozzarella

Served on a bed of thin sliced Speck & Arugula with Pomodoro sauce

Meatballs

Sirloin meatballs cooked in Pomodoro sauce, served with Crostini & shaved Parmigiano Reggiano

INSALATA DISTINTIVA

BABY ARUGULA

Pomegranate, Goat Cheese, 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

ROMAINE HEARTS

Baby Romaine tossed in a white Truffle infused dressing. Served with Anchovies and a fried poached Egg

ZUPPE (12)

Minestrone di Verdure

Roasted Tomato & Crostini

HOMEMADE PASTAS

Rigatoni Bolognese "Best of Boston - Boston Globe" - Our # 1 selling dish

Simmered for 8+ hours to make this special sauce with Tomatoes, red Wine & Proteins
Homemade Rigatoni tossed and cooked with Sauce and topped with shaved Parmigiano Reggiano
Enjoy your choice of:

GROUND SIRLOIN

GROUND LAMB

VEG: EGGPLANT ♥

BASILE SIGNATURE RAVIOLIS:

Kabocha Squash Ravioli :

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

Crabmeat Ravioli :

Stuffed with Crabmeat and Mascarpone Cheese, served with sautéed Shrimps
Finished with white Wine creamy sauce blended with English Peas & cherry Tomatoes

Indian Fusion Masala Ravioli ♥ :

Homemade Indian - Italian fusion Ravioli stuffed with Ricotta cheese, English peas & Herbs
Finished in a spicy Tomato cream sauce

Pasta Bella Mare ∞ (Truly Italian)

A seafood medley of hearty pieces of Lobster meat, jumbo Shrimp, and fresh sea Scallops sautéed in a Basile Pesto sauce, tossed in homemade Pappardelle pasta with sundried Tomatoes and kalamata Olives

Shrimp Carbonara ∞ (New England's Delight)

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

BASILE SPECIAL PASTA

Homemade Linguine sautéed with a blend of Alfredo, Pesto & Pomodoro sauces
Finished with chunks of tender Angus Beef and Mushrooms

Gnocchi alla Fungi ∞♥ Cooked in homemade Potato Dumplings

Tossed with seasonal Mushrooms. 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 Sampler 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

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

PRIMI

Tuscan Style Ribeye: Cowboy Bone-in 18oz Steak

Cooked with Italian herbs, accompanied with classic Potatoes au Gratin & sautéed Brussel Sprouts
Placed over a bed of sautéed Spinach & topped with garlic herb compound butter
Served on a hot cast iron plate

PLEASE ASK FOR OUR SPECIAL BISTECCA alla FIORENTINA FOR TWO
(Porterhouse 32oz Steak)

BASILE Cioppino ∞ (Signature dish)

A seafood medley of littleneck Clams, Mussels, Shrimp, seasonal Fish
Stewed in a lightly spicy white Wine and Lemon broth with blistered Tomatoes, Garlic & fresh Basil
Served with freshly grilled Crostini

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 & Béarnaise sauce

Golden Duck

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

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 & Lentil Cake and sautéed Spinach

Lamb Chops - Frenched ∞ (Always in high demand)

Lamb chops from New Zealand tossed in Bread Crumbs
Finished with Basil Pesto sauce. Served with Fingerling Potatoes and sautéed Spinach

Salmon (Healthy choice)

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

BASILE Spicy Halibut

Fresh Atlantic Halibut slowly pan seared in mild sauce with Indian Herbs & Spices
Finished with white Wine & served with sautéed Ratatouille

Pollo Piccata

Chicken breast cutlets pounded thin and sautéed in sauce with Lemon, white Wine,
Butter & Capers, Cherry Tomatoes, and fresh Garlic. Served with homemade Linguini pasta

Veal Ossobuco Ala Milanese ∞

Slow braised ossobuco topped with Gremolata over mashed Potatoes Served with sautéed Broccoli Rabe

Stuffed Lobster Tail

Jumbo Lobster tail stuffed with Crabmeat & broiled with Butter.
Served with sautéed fresh Vegetables & Saffron Risotto

BASILE Sea Bass (Fresh & local special)

Served with wild Rice, creamy Orzo Risotto, sautéed Spinach & cherry Tomatoes
Finished with a delicious Beurre blanc Lemon sauce & roasted red Pepper Coulis

BASILE Lobster Risotto (House special)

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

CONTORNI:

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

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.