

**Date Night
at BASILE**

Romantic Culinary Treat
Special Four Course Dinner

**Prix Fix
DINNER**

Start with welcome bubbles: Refreshing & Romantic Rosé

Antipasti Sampler

A Perfect combination of: **Pomodoro Burrata, Arugula Salad, Arancini, and Calamari**

Pasta

Kabocha Squash Ravioli

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

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, or

Gnocchi alla Fungi ∞♥

Homemade Potato Dumplings tossed with seasonal Mushrooms
Finished with a touch of Truffle Oil & Truffle Cheese, or

Main Entrée

Beef Tenderloin

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

Polo 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, or

Lamb Chops - NZ Frenched

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

Salmon

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

Vegetarian Delight

Sautéed Cauliflower served over vegetable Risotto & topped with roasted Pepper sauce & Italian seasonings

DOLCI PLATTER

A sampler of four house desserts - Tiramisu, Cream Brulee, Cheesecake & Gelato



Gluten Free & Vegan options available
Requires two people; \$250 per couple
Includes a wine pairing bottle of either House Vermentino (white) or Basile Signature Cartacanta (red)
Instead of a wine bottle you may get any of our two cocktails ;
No other changes or substitutes allowed



UPGRADE YOUR EXPERIENCE BY SUBSTITUTING TO A BOTTLE OF PREMIUM RED WINE

(For only additional \$100)



Premium Red Wines:

Amarone, Farina	2017 Veneto, Italy	(RP24)
Cabernet Sauvignon, Cakebread Cellars	2018 Rutherford, CA	(RP26)
Cabernet Sauvignon, Jordan Winery	2016 Anderson Valley, CA	(RP28)
Chianti Classico, Barone Ricasoli	2013 Tuscany, Italy	(RP30)
Chianti Classico Riserva, Brancaia	2018 Tuscany, Italy	(RP32)
Merlot, Cakebread Cellar	2017 Rutherford, CA	(RP34)
Pinot Noir, Citation	2005 Oregon, US	(RP40)
Barolo, "Damilano" Le Cinque Vigne	2015 Piedmont, Italy	(RP46)
Brunello di Montalcino, Silvio Nardi	2015 Tuscany, Italy	(RP54)
Brunello di Montalcino, SG Ugolforte	2013 Tuscany, Italy	(RP60)
Barbaresco, Produttori del Barbaresco	2017 Piedmont, Italy	(RP64)
Red Blend, Blackbird "Arise"	2016 Napa Valley, CA	(RP70)
Red Blend, Delectus "Knight Valley"	2009 Napa Valley, CA	(RP72)

BASILE Crafted Cocktails

Limoncello Margarita

Watermelon Martini

Spring Mojito

GOLDEN APRICOT

Gold Apricot Infused Vodka with cane syrup shaken with a hint of Rum Chata

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, 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

Please notify your Server of any dietary restrictions or Allergies before placing your order