



# BASILE – *Fine Italian Kitchen*

## ANTIPASTI

**Antipasti Sampler** *(Extremely popular, served family style)* 32  
A perfect combination of **Pomodoro Burrata, Arugula Salad, Arancini, and Calamari**

**Classic Italian Charcuterie** *(for two)* 28  
Variety of cured Meats served with imported Cheese, marinated Vegetables, and fresh Olives

**BASILE Scallops** ∞ *(Highly rated in online reviews)* 18  
Pan seared Scallops with Portobello Mushrooms & red Peppers. Served with Gorgonzola Fig sauce

**Mussels** ∞ *Fresh from Prince Edward Island* 18  
Served in a light broth of Lemon white Wine, Butter, Capers, and Cherry Tomatoes

**BASILE Calamari** *(Everyone's favorite)* 14  
Fresh Calamari & cherry Peppers fried with Tempura batter and served with special spicy Aioli

## FRESH SALADS 16

<b>Baby Arugula</b> Pomegranate, Goat Cheese, Walnuts, red Onion & Cherry Tomatoes dressed with Mustard Vinaigrette	<b>Basile Beets</b> Marinated golden & red Beets, with Avocado hash, baby Arugula, roasted Pistachios & Champagne Vinaigrette	<b>Healthy Cesar</b> Baby Romaine tossed in a white Truffle infused dressing. Served with Anchovies and a <b>fried poached Egg</b>	<b>Watermelon</b> Served with sliced Cucumbers, Feta Cheese & Italian Herbs. Garnished with Balsamic reduction
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## ITALIAN DELIGHTS 14

<b>Arancini Speck</b> ♥ Fried Risotto Rice balls stuffed with Mozzarella, served on a bed of thin sliced Speck & Tomatoes	<b>Prosciutto Asparagus</b> Asparagus wrapped with Prosciutto. Served with Fennel, Microgreens, & Fontina cheese	<b>Meatballs</b> Sirloin meatballs cooked in Pomodoro sauce, served with Crostini & shaved Parmigiano Reggiano	<b>Pomodoro</b> ∞ ♥ <b>Mozzarella Burrata</b> Fresh Burrata, served over house Tomatoes & Basil, with Crostini
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## MAIN ENTREËS

**BASILE Sea Bass** *(Fresh & local special)* 50  
Served with wild Rice, orzo Risotto, sautéed Spinach & cherry Tomatoes  
Finished with delicious Beurre Blanc Lemon sauce & roasted red Pepper Coulis

**Tuscan Style Ribeye: Cowboy Bone-in 18oz Steak** 65  
Cooked with Italian herbs, accompanied with classic Potatoes au Gratin & sautéed Brussel Sprouts  
Placed over the bed of sautéed Spinach with garlic herb compound butter. Served on hot cast iron plate

**Bistecca alla Fiorentina** *(for two): Made from a thick cut of 32 OZ Porterhouse Steak* 125  
Accompanied with perfect sides of the Roasted potatoes and seared Broccolini. Served on hot cast iron plate

**BASILE Cioppino** ∞ *(Signature dish)* 48  
A seafood medley of littleneck Clams, Mussels, Shrimp, seasonal Fish  
Stewed in a lightly spiced white Wine & Lemon broth with blistered Tomatoes, Garlic & fresh Basil

**BASILE SURF & TURF** *(Chef's special)* 54  
Deliciously decadent pairing of steamed Maine Lobster tail & grilled Filet Mignon  
Served with roasted Garlic Mash with sautéed Broccoli Rabe & Veal demi glazed reduction

**Golden Duck** 50  
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"* 46  
A center cut filet grilled to perfection & finished with a Veal demi glaze reduction  
Served over a Potato Cake and sautéed Spinach. Served on hot cast iron plate

**Lamb Chops - NZ Frenched** ∞ *(Always in high demand)* 46  
Served with Fingerling Potatoes and sautéed Spinach, tossed breadcrumbs  
Finished with Basil Pesto sauce. Served on hot cast iron plate

**Salmon** *(Healthy choice)* 42  
Pan seared Salmon, served over Lentil Cake & Asparagus, finished with Mustard Brandy sauce

**Stuffed Lobster Tail** 48  
Jumbo Lobster *(from Maine)* tail stuffed with Crabmeat & broiled with Butter  
Served with a sautéed fresh Vegetables & Saffron Risotto

**Pollo Piccata** *(Very popular)* 42  
Chicken breast cutlets pounded thin and then sautéed in sauce with Lemon, white Wine, Butter & Capers, Cherry Tomatoes, and fresh Garlic. Served with homemade Linguini pasta



## 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** (125 per person)

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

### FRESH HOMEMADE PASTAS

**Rigatoni Bolognese** "Best of Boston - Boston Globe" - **Our # 1 selling dish** 36  
Simmered for 8+ hours to make this special sauce with Tomatoes & red Wine  
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:** 36

**Butternut 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 & Basile Pesto sauce

**Pasta Bella Mare** ∞ (Truly Italian) 40  
A seafood medley of hearty pieces of Lobster meat, jumbo Shrimp, & fresh sea Scallops sautéed in a Pesto sauce, tossed in homemade Pappardelle pasta with sundried Tomatoes & kalamata Olives

**Shrimp Carbonara** ∞ (New England's Delight) 38  
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** 36  
Homemade Linguine sautéed with a blend of Alfredo, Pesto & Pomodoro sauces  
Finished with chunks of tender Angus Beef and Mushrooms

**Gnocchi ai Funghi** ∞♥ Cooked in homemade Potato Dumplings 32  
Tossed with seasonal Mushrooms. Finished with a touch of Truffle Oil & Truffle Cheese

**Cacio e Pepe:** Fresh Pasta tossed in pecorino Cheese, Salt, ground Pepper, Lemon & Chili 36  
Served with tender Chicken breast

**Fiori Alla Norma** (Classic Italian) 34  
Fiori Pasta tossed in fresh alla Norma tomato sauce with garlic & olive oil roasted Eggplant  
Garnished with fresh Parmigiano Cheese

**Trofie al Pesto** (Spring delight) 38  
Fresh Linguini tossed in homemade Pesto sauce, served with garlic Jumbo Shrimps

**Rotelle ai Funghi with Pancetta** 34  
Fresh Pasta tossed with smoked Pancetta, Portobello Mushrooms, Onions & white Wine  
Finished with Parsley and Butter

**CONTORNI:** 14

**Sautéed:** 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 (9)  
*(Served with fresh homemade Biscotti)*



**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, a gratuity of 20% is added.