

# Special Date Night Menu

## FOUR COURSE PRIX FIXE DINNER

*(\$260 per couple)*

**Start with special**

**Welcome Toast**

**Prosecco Rose**

**Choice of a red or white bottle of house wine or two cocktails**

### **Antipasti Platter**

**A perfect combination of: Black Truffle Burrata & Arancini & Arugula Salad**

### **Homemade Pasta**

**Choice of: Crabmeat Ravioli or Butternut Squash Ravioli**

### **Main Entrée**

*(Choice of)*

#### **Pollo Piccata**

*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*

#### **Beef Tenderloin**

*A center cut Filet grilled to perfection & finished with a Veal demi glaze reduction*

*Served over a Potato Cake and sautéed Spinach. Served on a hot cast iron plate*

#### **BASILE Sea Bass**

*Served with wild Rice, orzo Risotto, sautéed Spinach & cherry Tomatoes*

*Finished with delicious Beurre Blanc Lemon sauce & roasted red Pepper Coulis*

#### **Vegetarian Delight**

*Cauliflower served with Couscous & grilled Eggplant Rollatini with roasted pepper sauce*

### **Dolci Platter**

**A perfect combination of : Gold Flaked Tiramisu & Vanilla Gelato**

**Note: Adding safe & edible 24 ct. gold flakes is optional**





## CHAMPAGNE CELEBRATIONS

### Ca' del Bosco Franciacorta Cuvee (ZSP2) 95

*Golden Italian Champagne with taste of acacia honey, green tea and fresh fruits (apple & pear)*

### Veuve Clicquot Brut, Original yellow label (ZSP4) 170

*Bubbly & lightly creamy with aromas of beautiful ripe fruits, poached pear & grated ginger*

### Veuve Clicquot Brut, Rose (ZSP6) 180

*Sparkling Rose with a juicy texture of ripe strawberry, ground ginger and white peach flavors*

### Don Perignon Vintage (ZSP8) | 600

*Ranked the best in the world. Hint of Cognac with perfect aroma*

### Louis Roederer, "Cristal" (ZSP10) | 2012 | 700

*Golden hue with orange-colored and warm highlights*

## PREMIUM RED WINE

Aglianico, "Kapnios" Masseria Frattasi	2017   Campania, Italy	(RP18)	140
Amarone Classico, Della Valpolicella	2015   Veneto, Italy	(RP20)	140
Cabernet Sauvignon, Jordan Winery	2016   Anderson Valley, CA	(RP28)	160
Super Tuscan, Solengo Argiano	2018   Tuscany, Italy	(RP38)	140
Brunello di Montalcino, Silvio Nardi	2015   Tuscany, Italy	(RP54)	140
Brunello di Montalcino, Nannetti	2013   Tuscany, Italy	(RP56)	140

**SUBSTITUTE TO A PREMIUM BOTTLE OF WINE FOR AN UPCHARGE OF ONLY \$100**

## TOP COCKTAILS: (17)

**BASILE SPECIAL SPICED MARGARITA:** Jalapeno infused Tequila with Orange & Lime juice. Topped with Agave nectar

**ESPRESSO MARTINI:** Tito's, Kahlua, Rum Chata, Frangelico, shaken with fresh Italian Espresso

**APEROL SPRITZ:** Aperol served over a muddled orange & topped with La Marca Prosecco

**BASILE OLD FASHIONED:** Glendalough Whiskey over a muddled orange & cherry in our brown sugar Cinnamon syrup

**NEGRONI:** Bombay Sapphire & Campari shaken with sweet/rose Vermouth

**1898 BOSTON CLASSIC:** Bulleit Rye Whiskey, with fresh lemon juice, and cane syrup topped with grenadine

**POMEGRANATE NIGHTS:** Bacardi superior, pomegranate liqueur, lime juice, cane syrup & soda with fresh mint leaves

**FIG BLESSINGS:** Black Fig Vodka, Cointreau, and freshly squeezed lemon juice shaken with fresh figs

### Notes:

*Adding safe & edible 24 ct. gold flakes is optional*

*Please alert your Server of any allergies or dietary restriction BEFORE placing your order*