

Special Dine Out Menu

ANTIPASTI *

Arugula Salad

Arugula with Beets, Goat Cheese, candied Walnuts, Red Onion,
Cherry Tomatoes with Dijon-Mustard Vinaigrette;

BASILE BEETS

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

Arancini

Risotto rice balls stuffed with mozzarella. Lightly fried and topped
with Parmigiano Reggiano and Tomato confit

Pomodoro Mozzarella Burrata

Homemade Burrata, served with Hothouse Tomatoes and Basil. Finished
with Olive oil and Fig Balsamic reduction

SECONDI *

Gnocchi alla Funghi

Homemade Potato Dumplings tossed with seasonal Mushrooms.
Finished with a touch of Truffle Oil and Cheese

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

Beef Tenderloin

"A favorite of The Phantom Gourmet"

A center cut Filet (8oz) 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 (Fresh & local special)

Served with wild Rice, orzo Risotto, sautéed Spinach & cherry Tomatoes
Finished with delicious Beurre Blanc Lemon sauce & roasted red Pepper Coulis; 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

Gelato or Sorbet

Assortment of three types of homemade Gelato or Sorbet topped with fresh fruits

** Please select one*

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SPECIAL OPTIONS WITH ADDITIONAL CHARGE

Replace the Secondi from the Dine Out Menu (above) with any of the following for a special upcharge of only \$10

BASILE Cioppino

*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*

Golden Duck

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

Tuscan Style Ribeye: Cowboy Bone-in 18oz Steak

*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 a hot cast iron plate*

NOTES:

* FOR THE DINE OUT SPECIAL \$55 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

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

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