



BASILE – Fine Italian Kitchen



SOUP & SALADS (12)

Pomegranate Arugula Salad

Peppery Arugula, Feta Cheese, fresh Mint, Pomegranate & Cherry Tomatoes. Served with caramelized Walnuts & Onion for a satisfying crunch (V,G,N)

Caesar Salad

Fresh Romaine dressed in a creamy, savory dressing with a hint of Anchovy. Topped with crunchy homemade Croutons & Parmesan (V)

Ribollita

Classic Soup from Tuscany. Earthy rustic Bread & white Beans, slow cooked with mixture of Carrots, Onions, and Celery (V,N)

Basile Beets

Golden & Red Beets with Avocado, Arugula, & toasted Pistachios (V,G,N)

Fresco New England Corn

Italian street style, fresh local Corn, grilled with Italian Herbs (V,G,N)

Watermelon Salad

Fresh Watermelon served with Feta Cheese & Balsamic glaze (V,G,N)

ADD ONS: Elevate your Salad

Grilled Chicken (12) | Grilled Salmon (18) | Grilled Shrimp (18) | Sautéed Scallops (16) | Meatballs (14)

SHARING PLATTERS (30)

Antipasti Sampler Diletto

A perfect combination of Pomodoro Burrata, Arugula Salad, Arancini, & Calamari (V)

Seafood Ceviche

A melody of fresh Shrimp & Scallops cured in Citrus juices with Cilantro, Onions, & Peppers with Polenta strip (G)

Classic Italian Charcuterie

Variety of Cured Meats served with imported Cheese, marinated Vegetables, & fresh Olives

ANTIPASTI

BASILE Signature Scallops (16)

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

Firma Meatballs (14)

Homemade Sirloin meatballs simmered in Pomodoro sauce, garnished with Crostini & Parmigiano Reggiano

Pomodoro Mozzarella Burrata (14)

Fresh Burrata placed over homemade Tomato Jam & Basil. Served with Crostini (G,V)

Basile Arancini Fritti (14)

Crispy Risotto balls oozing with Mozzarella, diced Tomatoes, & a heartwarming Marinara Sauce (V)

Vapore Mussels (16)

Mussels in a zesty Lemon & white Wine Broth, enriched with Butter, Capers, Garlic, & Cherry Tomatoes (G)

Basile Signature Calamari (14)

Fresh Calamari & Cherry Peppers fried with Tempura Batter & accompanied with Basile spicy Aioli

CENA ENTREËS

Tuscan Ribeye di Bistecca (64)

Bone-in Cowboy Ribeye 18oz cooked to your preference. Accompanied by creamy Potatoes Au Gratin and a dollop of our house-made Garlicky Herb Butter (G)

Herb-crusted Veal Chop (68)

Encrusted 18oz Veal with a fragrant Herb blend and glazed with a sweet Balsamic-Fig Sauce and Orange zest. Served with a Strawberry and Arugula Salad (G)

Basile Mare e Monti (58)

SURF & TURF: Butter-steamed Maine Lobster Tail and grilled Filet Mignon. Accompanied with lusciously roasted Garlic mashed Potatoes and draped in a sumptuous Veal Demi-Glace Reduction (G)

Basile Cioppino (50)

A generous Seafood Stew, with fresh Clams, Mussels, Shrimp, & seasonal Fish. Simmered in a delicately spiced white Wine and Lemon Broth, garnished with Tomatoes & fresh Basil (G)

Anatra D'oro Basile (48)

Golden-seared Duck breast and confit thigh, glazed with a sweet Cherry-Cinnamon reduction. Resting on a bed of heirloom Carrots Ginger-Citrus purée (G)

Filet Mignon (52)

Feast on our exquisite grilled Beef Tenderloin, with a rich Veal Demi-Glace, crispy baked Polenta strip, toasted Pine Nuts, & golden Raisins. Served on a sizzling cast iron plate (G)

Costolette di Agnello (48)

Grilled Lamb Chops, infused with a blend of Herbs and finished with a creamy Pesto. Crispy breadcrumbs add a satisfying crunch, served with Rosemary Fingerling Potatoes

Chilean Sea Bass (50)

Chilean Sea Bass, lightly pan-seared to preserve its moist, flaky texture. It's served with a vibrant array of fresh Vegetables (G)

Golden Salmon (42)

Golden-seared Salmon with Kalamata Olives and sun-dried Tomatoes, elegantly paired with a creamy Chickpea purée and a distinctive Mustard-Brandy Sauce (G)

Spicy Halibut (42)

Fresh Atlantic Halibut slowly pan seared in mild sauce with Herbs & Spices. Finished with white Wine and served with sautéed Ratatouille (G)

Aragosta Risotto al Giardino (46)

Steamed Lobster Tail, resting on a creamy Risotto that's bursting with the essence of fresh garden Vegetables. Lemon zest and Herbs promises a luxurious taste of the season (G)

Pollo Piccata (40)

Tender Chicken Cutlets, crisped to golden perfection and drenched in a zesty caper-Lemon Wine Sauce. Beautifully balanced on a bed of al dente Linguine, creating a harmonious blend of flavor with Cherry Tomatoes

CONTORNI / SIDES: Elevate your Dinner (10)

Sautéed in Garlic & Butter (V,G): Broccoli Rabe | Asparagus | Spinach | Carrots | Brussels Sprouts

MEAT SAUCES: (6) Bearnaise | Veal Demi Glaze | Pesto | Juniper Berry Wine | Lemon Capers | Mustard Brandy

ITALIAN: Espresso, Cappuccino, Coffee, or Tea (10) Served with fresh homemade Biscotti

V = Vegetarian option G = Gluten free option available N = Vegan Options available

Please alert your server of any allergies and dietary restrictions before placing your order
(20% gratuity is added for parties of 4 or more)



BASILE – *Fine Italian Kitchen*



Special Chef's Tasting: Four-course Culinary Treat

**** Rated - the best treat in Boston ****

Start with sharing an Antipasti Sampler with four different appetizers
Next two 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 (100 per person)

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

FRESH HOMEMADE PASTA

Bolognese Trio: (36) Entwined with homemade Rigatoni, finished with a touch of Parmigiano Reggiano. Simmered for 8+ hours to make this special sauce with Tomatoes & Red Wine.

Beef Bolognese

A classic redefined, featuring ground **Sirloin** simmered to a velvety rich & tasty flavor

Lamb Bolognese

A hearty embrace of **Lamb**, tenderly cooked with the subtle warm of aromatic Herbs

Eggplant Bolognese

A contemporary twist, where **Eggplant** meets a vibrant Tomato Herb Sauce for Vegetarians (V)

Signature Ravioli: (34)

Butternut Squash Ravioli

Roasted sweet **Butternut Squash** and Ricotta Cheese, enveloped in Pasta, and finished with a Nutmeg-infused Brown Butter, Parmesan, and toasted Pistachio (V)

Fusion Masala Ravioli

A fusion Ravioli with a **Ricotta and Peas** filling, swathed in a mildly spicy Tomato cream and Basil Pesto, embodying the zest of an international cuisine (V)

Crabmeat Ravioli

Indulge in Ravioli filled with **Crabmeat and Mascarpone**, served alongside sautéed Shrimp, and draped in a White Wine Cream Sauce with Peas and Cherry Tomatoes

Bello Frutti di Mare (40)

A **Seafood Medley** of hearty pieces of **Lobster** meat, jumbo **Shrimp**, & fresh sea **Scallops** sautéed in a creamy Pesto sauce, tossed in homemade **Pappardelle** Pasta with sundried Tomatoes & kalamata Olives

Trio di Bontà Basile (38)

Savor our signature **three-sauce blend**, featuring creamy **Alfredo**, the essence of **Pesto**, and hearty **Pomodoro**, melding with premium **Angus beef**, aromatic Rosemary, and sautéed Onions and wild Mushrooms with **Bucatini** Pasta

Shrimp Carbonara (38)

Jumbo Shrimp sautéed with crisp Pancetta and Garlic, tossed in a rich Parmesan Cream Sauce with **Linguine** Pasta. Topped with a raw Egg Yolk and shaved Parmesan

Pollo al Cacio e Pepe (36)

Roasted **Chicken Breast & Bucatini**, seasoned with a delicate balance of spices and a kick of red Chili Pepper. A rich sauce of Pecorino cheese, Lemon & Black Pepper with Garlic

Fiori alla Norma (34)

Fiori Pasta tossed in fresh alla **Norma Tomato Sauce** with Garlic, Olive oil and roasted **Eggplant**. Garnished with shavings of fresh Parmigiano Cheese (V)

Gnocchi con Truffle (32)

Tender **Potato Gnocchi** tossed in a rich Truffle-infused Sauce, aromatic Herbs, sautéed Shallots, and earthy Mushrooms. Garnished with Basil and Pecorino Cheese (V,G,N)

Linguine alle Vongole (36)

Hailing from Campania, featuring **Linguine** Pasta with tender Clams sautéed in a White Wine Sauce, Garlic, and a sprinkle of Chili Flakes for a touch of heat

Alfredo Bosco e Spinaci (34)

A luxurious take on the classic **Alfredo**, a comforting and satisfying meal with a rich and creamy **Alfredo sauce**, sautéed Mushrooms, and fresh **Spinach** served over **Pappardelle** (V)

We have options of Gluten free Pasta

Dolci Platter (35)

Must have, served family style

Perfect sampler of our four house desserts – Tiramisu, Cream Brulee, Cheesecake & Gelato

Traditional Desserts

Soufflé Ai Cioccolato * (16)

Decadent and rich Chocolate Soufflé served with Vanilla Gelato

Apple Crostata * (14)

Puff Pastry topped with thin sliced Apples & baked to crispy perfection Served with fresh Berries or Fruits & Vanilla Gelato

Tiramisu (14)

Freshly made from Mascarpone Cheese, Coffee-soaked Grand Mariner Amaretti

Gelato or Sorbet (12)

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

Vanilla Crème Brulee (14)

Served with fresh berries

Vanilla Cheesecake (16)

Served with fresh Berries and Berry Coulis

Basile Delights

Amaretto Espresso (16)

Italian Espresso with Disaronno Amaretto, Frangelico & Kahlua

Affogato (16)

Classic Italian Dolci.

Vanilla Gelato topped with warm Italian Espresso

Amaro (14)

Italian Espresso with Disaronno Amaretto, with splash of Averna & Fernet-Branca

The Last Supper (16)

Absolute Vanilla Vodka, Frangelico, Disaronno Amaretto, with splash of Rum Chata & Kahlua

Delightful Port

Taylor Fladgate, Tawny: 10 Year (14) || 20 Year (20)

Cognac & Cordials (16)

Variety of Cognacs and Cordials for a perfect night cap

*Takes 20 min to bake

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