



BASILE LUNCH MENU



12 – 3 PM

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)

SHARING PLATTERS (24)

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

Seafood Ceviche
A melody of fresh seafood, Shrimp & Scallops, cured in Citrus juices with Cilantro, Onions, & Peppers (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)

Basile 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

SIGNATURE SANDWICH (18)

Italian Sandwich Roll with choice of: II GRILLED CHICKEN II LOBSTER MEAT II CURED MEATS II
Enjoy with French Fries, Lettuce, Tomatoes, Onions, Pickles

LUNCH ENTRÉES:

Bulgogi-Style Beef Tenderloin (38)
Butterfly sliced Beef tenderloin marinated in a fusion of Italian flavors, served with a side of truffled mashed Potatoes (G)

Herb-Crusted Rack of Lamb (32)
Tender cut Lamb coated with golden, aromatic crust of fresh herbs & breadcrumbs with sauteed Spinach & fingerling Potatoes

Grilled Vegetable Delight (24)
Grilled seasonal Vegetables with a balsamic glaze. Asparagus, Cherry Tomatoes, crisp Carrots with slices of Squash & Zucchini (G,V)

Pollo Parmigiana (24)
Golden Chicken parmesan, smothered in homemade Marinara & melted Provolone, nestled with Rigatoni

Melanzane Parmigiana (24)
Crisp, golden-brown eggplant slices, layered with a rich homemade marinara & melted provolone, served over Rigatoni (V)

Chilean Sea Bass (32)
Baked with Olives, Capers, & a drizzle of extra virgin Olive Oil, Cherry Tomatoes, accompanied by a side of grilled Asparagus (G)

Sirloin Rigatoni Bolognese (26)
Simmered for 8+ hours to make this special sauce with Tomatoes & red Wine
Homemade Rigatoni tossed & cooked with Sauce & topped with shaved Parmigiano Reggiano

Pasta Bella Mare (32)
A seafood medley of hearty pieces of Lobster meat, jumbo Shrimp, & fresh sea Scallops sautéed in a Pesto cream sauce, tossed in Pappardelle pasta with sundried Tomatoes & kalamata Olives

Ravioli di Zucca (24)
Butternut Squash Ravioli in a sage brown Butter sauce, sprinkled with toasted Pistachios

Gnocchi al Pomodoro (24)
Soft, pillowy Gnocchi with a vibrant & fresh Tomato-based sauce, garnished with Basil & grated Parmesan (G,V,N)

Pollo Cacio e Pepe (24)
Roasted tender Chicken breast. Bucatini tossed with a creamy sauce made from Pecorino Romano Cheese & black Pepper

Linguine Shrimp Carbonara (30)
Sautéed Shrimp & Linguine tossed with crispy Pancetta; freshly black Pepper, & silky sauce made from Eggs & Pecorino Romano

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

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)



Cool Refreshers:

Glass 18 || Pitcher: small 44, large 74

BASILE SANGRIA: Red wine, Vodka, Spiced Rum infused with variety of fresh fruits

LIMONCELLO MARGARITA: Italian twist on margarita, made with Cazadores Reposado Tequila

WATERMELON DELIGHT: Watermelon puree with Gin, Tonic Water and Lime. Garnished with fresh Cucumber and Mint

SPRING MOJITO: Bacardi with Lime juice & Elderflower Liqueur with Cucumber & Mint

PEACH BELLINI: Specialty from Vanice. Fresh Peach & Raspberry muddled with fuzzy Prosecco. Topped with Mint

Crafted Cocktails: (18)

SPECIAL SPICED MARGARITA:

Jalapeno infused Tequila with blood Orange and Lime juice. Topped with organic Agave nectar

CLASSICS:

ESPRESSO MARTINI:

Tito's, Kahlua, Rum Chata, Frangelico, shaken with fresh Italian Espresso

FIG MULE:

Our uptake on Moscow Mule. Black Fig Infused Vodka, mint cane syrup, freshly squeezed lime juice & topped with ginger beer, topped with Figs

SIDECAR:

Hennessy and Cointreau with a dash of lemon juice shaken and served with a candied sugar rim

APEROL SPRITZ:

Aperol served over a muddled orange & topped with La Marca Prosecco

BASILE OLD FASHIONED:

Whiskey over a muddled orange & cherry in our brown sugar Cinnamon syrup with a dash of orange bitters

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. This cocktail was created in Boston in 1898

BASILE CRAFTED:

GOLDEN APRICOT:

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

FRESH FRUIT MARGARITA:

Choice of seasonal fruit mashed in Cazadores, Cointreau, Lime juice and Agave for a sweet touch (Mango | Raspberry | Strawberry | Peach | Watermelon)

EMPRESS AVIATION:

1908 Empress Butterfly Pea Blossom Gin, Luxardo liquor, freshly squeezed lemon juice, topped with a Luxardo Cherry

POMEGRANATE NIGHTS:

Bacardi superior, pomegranate liqueur, lime juice, cane syrup & soda with fresh mint leaves

RASBERRY TWIST:

Fresh Raspberry mashed in Fig Vodka & fresh Lime juice Topped with touch of orange Liquor & Lime

WATERMELON MARTINI:

Grey Goose with refreshing Watermelon liquor with a hint of Lime

DISARONNO SPARKLER:

Disaronno Liqueur shaken with fresh lemon juice and topped with La Marca Prosecco. Our Mixologist's favorite cocktail

We can also make any customized cocktail and drink of your choice

Simply ask your Server

Scotch and Whiskey

18

Crown Royal
Dewars White Label
Glenfiddich 12
The Glenlivet 12
Glendalough
Johnnie Walker
(Black or Red)
Knob Creek
Makers Mark

25

Eagle Rare
Dewar 12
Glenfiddich 15
The Glenlivet 15
Glenmorangie
Macallan 12
Oban 14
Woodford Reserve

40

The Balvenie
Basil Hayden
Glenfiddich 18
Dewars 18
1792 Reserve
Macallan 15
The Dalmore

70

Glenfiddich 21
Johnnie Walker (Blue)
Macallan 21

Non-Alcoholic Drinks (10)

Juice Medley

Flavorful mix of Cranberry, Grapefruit, Peach syrup and Grenadine

Watermelon & Cucumber Mix

Crafted mix of Watermelon, Cucumber infused with soda water, simple syrup, and lime juice

BEER 00

Variety of non-alcoholic beers, served chilled

(Please check out our exclusive Wine selection)