

## Create Your Own Pasta Dish!

Unlimited pasta refills  
(Includes Soup or Salad)  
12.95

### Choose A Pasta

Rigatoni  
Penne  
Fettuccine  
Tortiglione  
Spaghetti  
Linguine  
Cappellini  
Wheat Spaghetti  
Gnocchi  
Cheese Ravioli  
Cheese Tortellini  
Homemade Linguine .95

### Choose A Sauce

Marinara  
Spicy Marinara  
Vodka Sauce  
A & O (garlic & oil)  
Butter Parmigiano  
Rossa Sauce  
Pomodoro  
Basil Pesto  
Alfredo .65  
Meat Sauce .95  
Bolognese .95

### Toppings .65 each

Mushrooms  
Broccoli  
Sweet Peas  
Artichokes  
Roasted Peppers  
Sun Dried Tomato  
Prosciutto  
Hot Banana Peppers  
Spinach  
Meatballs (4) 1.99  
Sliced Sausage 1.99  
Shaved Chicken 2.79  
Shrimp (7) 2.79

## Create Your Own Brick Oven Pizza!

8.95

### Toppings .65 each

Pepperoni  
Mushrooms  
Sausage  
Onions  
Artichokes  
Black Olives  
Roasted Red Peppers  
Prosciutto  
Extra Cheese  
Hot Peppers

## Seasonal Chef Specials!

Every season our chefs create a new recipe to capture the tastes of fresh, local ingredients.  
**Boun Appetito!**

# BENVENUTI

*Welcome to Basil, A Casual Italian Kitchen!*

## APPETIZERS & SHARING

**Tuscan Bruschetta** fresh roma tomatoes, olive oil, fresh basil, grilled Ciabata, fresh garlic clove 6.95  
**Alpine Fired Bang Bang Shrimp or Calamari** tossed in hot & spicy sauce, served over crispy lettuce 8.95  
**Crispy Calamari** classic tender calamari flash fried and served with tangy aioli and marinara 8.95  
**Sicilian Calamari** flash fried, with banana peppers, olives, roasted red peppers and garlic 9.95  
**Empire Mozzarella Sticks** hand battered, fried golden brown, served with marinara sauce 6.95  
**Garlicky Greens & Beans** escarole, garlic, spicy Italian sausage, and Asiago crostini 8.95  
**Artichokes French** battered and sautéed in sherry wine, lemon, and sweet butter sauce 7.95  
**Basil Garlic Bread Melt** Italian garlic bread topped with sausage, spinach, ricotta, and mozzarella 7.95

## SOUPS & SALADS

**Family Style Unlimited House Salad** with tangy house Italian dressing 4.95 (Included with all entrées)  
**Basil's Caesar Salad** Romaine, garlic croutons, calamata olives, parmigiano 6.95 (2.95 with entrée)  
**Leaning Grilled Shrimp Salad** skewered and grilled shrimp towered over fresh greens 13.95  
**Asiago Crusted Chicken Salad** fresh greens, roasted peppers, candied walnuts and cranberries 12.95  
**Vegetable Minestrone Soup** fresh zucchini, cabbage, beans, tomato, vegetables and noodles 4.50  
**Stracciatella Wedding Soup** homemade chicken broth, fresh spinach, egg drop, meatballs 4.50

## PASTAS (Includes unlimited soup or family style salad)

**Homemade Lasagna** homemade with layers of egg noodles, meats, cheeses, and tomato 13.95  
**Rigatoni Al Forno** Italian sausage, peppers, and onions with marinara and baked mozzarella 14.95  
**Sicilian Pasta** grilled & shaved chicken, banana peppers, roasted peppers, garlic butter, white wine 14.95  
**Manicotti** tender homemade crepe rolls filled with ricotta and fresh spinach, baked in marinara 14.75  
**Vodka Pasta** our famous vodka sauce with roasted peppers, mushrooms, chicken and rigatoni 15.95  
**Tortellini Di Casa** peas, mushrooms, and prosciutto ham tossed with alfredo and cheese tortellini 14.95  
**Chicken & Broccoli Asiago** creamy alfredo sauce tossed with chicken, broccoli, and fettuccine 14.95  
**Eggplant Basil** battered and layered between tomato sauce and mozzarella, served with pasta 14.50  
**Taste of Italy Platter** homemade lasagna, chicken parmigiano, and homemade manicotti 16.95  
**Tuscan Mac & Cheese** three cheese blend, sausage, prosciutto ham, spinach, baked mozzarella 14.95  
**Spicy Rigatoni** our famous hot & spicy homemade marinara sauce tossed with Barilla rigatoni 12.95

## MEATS, CHICKEN, & SEAFOOD (Includes unlimited soup or family style salad)

**Chicken Parmigiano** baked with ricotta and melted mozzarella cheese, served with fettuccine 13.95  
**Leaning Tower** flash fried eggplant stacked over chicken parmigiano, mozzarella, and cappellini 15.95  
**Veal Parmigiano** lightly pounded, baked with ricotta and three cheeses, served with fettuccine 15.95  
**Chicken French** sautéed in a tangy, sherry white wine lemon butter sauce, served over cappellini 14.95  
**Basil's French Combo** chicken French, artichokes, and shrimp French, served over cappellini 16.95  
**Chicken Abruzzi** artichokes, roasted peppers, broccoli, prosciutto, sherry, lemon, garlic butter 16.95  
**Chicken Madeira** with melted mozzarella, asparagus, mushroom marsala sauce, over cappellini 15.95  
**Steak Gorgonzola** with pancetta, melted gorgonzola & mozzarella, sautéed escarole & patatini 21.95  
**Porterhouse Steak** char grilled with garlic herb butter, served with patatini and vegetables 26.95  
**Grilled Mahi** served over sautéed escarole, topped with fresh tomato & basil, Asiago crostini 17.50  
**Honey Glazed Salmon** grilled Salmon, tangy garlic bbq glaze, julienne vegetables, fettuccine nest 18.95  
**Seafood Alfredo** shrimp, scallops, tomatoes, spinach, in a garlic herb cream sauce & fettuccine 16.95  
**Linguine Di Mare** baby clams, mussels, shrimp, scallops, garlic, diced tomatoes, white wine 16.95  
**Lobster Pasta** sweet Maine lobster, shrimp, asparagus tips, tomatoes, garlic herb cream sauce 17.95  
**Scungilli Fra Diavolo** calamari, cod, octopus, shrimp, mussels, spicy marinara, and spaghetti 16.50  
**Fresh Seafood Skewers** grilled mahi, salmon, shrimp, scallops, peppers, onions, patatini potatoes 17.50  
**Shrimp Scampi** two dozen shrimp, garlic, fresh spinach, tomato, shallots, white wine, cappellini 15.95

Please ask your server to view our **Gluten Free, Weight Watchers, Low Carb, or Vegetarian Menu.**

# Dolci e Bevande

## DESSERTS

- Original Funnel Cake** topped with warm caramel, chocolate morsels, & vanilla bean ice cream 5.95/4.95  
**Tira Mi Su** espresso soaked lady finger cake, sweet mascarpone cheese, espresso and chocolate 5.95  
**Chocolate Cake** layers of moist chocolate cake and frosting with creamy ice vanilla bean ice cream 5.95  
**Cannoli** two cannoli shells filled with chocolate chips and traditional Italian homemade sweet ricotta cream 5.50  
**Frank's Lemon Ice** locally made fresh lemon sorbet, lemon wheel and mint leaf garnish 3.95

## RED WINES

	<i>Glass</i>	<i>Bottle</i>
<b>Montepulciano</b> D'Abruzzi, full and smooth	5.95	19.50
<b>Chianti, Gabiano</b> soft berry flavors	5.95	19.50
<b>Cabernet</b> R.H. Phillips, dry, robust and rich flavors	5.95	19.50
<b>Merlot</b> Rex Goliath, soft berry flavors	5.95	19.50
<b>Lambrusco</b> smooth and fruity, served chilled	5.95	19.50
<b>Shiraz</b> Frontera, soft smooth flavor	5.95	19.50
<b>Pinot Noir</b> Rex Goliath, smooth fruity flavors	5.95	19.50
<b>Blackstone Merlot</b> soft, smooth and robust	7.95	27.50
<b>Estancia Cabernet</b> rich and smooth	7.95	27.50

## WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
<b>Pinot Grigio</b> Citra, light and fruity	5.95	19.50
<b>Chardonnay</b> Night Harvest, full and smooth	5.95	19.50
<b>Sauvignon Blanc</b> Night Harvest, crisp and slightly citrus	5.95	19.50
<b>Bully Hill</b> light, fruity and very sweet	5.95	19.50
<b>Riesling</b> Woodbridge, fruity and sweet	5.95	19.50
<b>Kendall Jackson Chardonnay</b> smooth fruity flavor	7.95	27.50

## BLUSH WINES

	<i>Glass</i>	<i>Bottle</i>
<b>White Zinfandel</b> Vendage, light, fruity, and sweet	5.95	19.50

## CHAMPAGNES

	<i>Bottle</i>
<b>Asti Spumante</b> Italian, sweet and fruity	19.50
<b>Wycliff Brut</b> light, dry brut prosecco flavor	19.50
<b>Dom Perignon</b> brut champagne, dry, elegant finish	175.00

## DRAFT & BOTTLED BEERS

- Bottles:** Bud, Bud Light, Blue Light, Coors Light, Mich Ultra, Corona, Heinekin, Amstel Light, Peroni, Sam Adams  
**Draft:** Coors Light, Yuengling Lager, Labatt's Blue, Rohrbach Highland Lager

## SPECIALTY DRINKS

- Yachtmaster** coconut rum, Svedka Clementine Vodka, orange juice, pineapple juice  
**Mudslide At Devil's Cove** Kahlua, vodka, Bailey's, vanilla bean ice cream, and cream  
**Mojito Sunset** fresh mint leaves, Puerto Rican rum, muddled sugar cane, fresh lime and club soda  
**Bayside Bellini** peach schnaps, Triple Sec, vodka, gingerale, and lemon juice  
**Snapping Turtle** vodka, Blue Curacao, sour mix, pineapple juice, and orange juice  
**Chocolate Martini** vodka, white creme de Cacao, Bailey's, Triple Sec, and lime juice  
**Frozen Strawberry Daiquiri** strawberries, Puerto Rican rum, Triple Sec, lime juice  
**Frozen Pina Colada** coconut rum, Puerto Rican rum, coconut creme, pineapple juice  
**Frozen Mediterranean Vacation** coconut rum, coconut creme, stawberries, vodka, pineapple juice

## SOFT DRINKS

Pepsi Cola, Diet Pepsi, Sprite, Mountain Dew, Lemonade, Raspberry Iced Tea, Unsweetened Iced Tea, Club Soda  
Bottled Root Beer, and San Pellegrino sparkling water

## COFFEE SERVICE

Espresso, Cappuccino, American, Decaffeinated, and Assorted Hot Teas