

# Appetizers

\* All you can eat



*Basil Bread Melt*



*Fried Calamari*



*Twin Crab Cakes*

## BAZIL BREAD MELT

Sliced & grilled Italian garlic bread topped with ricotta, spicy sausage, spinach and melted mozzarella. Served with warm marinara dipping sauce. 5.79

## BRUSCHETTA (BREW - SKH - TAH)

Grilled Italian bread topped with fresh chopped tomatoes, basil and fresh mozzarella. 5.79

## ARTICHOKES FRENCH

Artichoke hearts sauteed in a sherry wine, lemon & butter sauce, served with fresh lemon wedges 7.89

## GREENS & BEANS WITH SAUSAGE

Escarole, garlic & cannellini beans sauteed together with spicy Italian sausage. It's the classic style. 7.79

## HOT ARTICHOKE & SPINACH DIP

Toasted mini little garlic breads served with a cheesy piping hot artichoke and spinach dip. 7.99

## MOZZARELLA STICKS

Lightly battered and fried golden brown to melt in your mouth. Served with Basil's marinara sauce. 6.49

THIS IS A BEST SELLER!

## FRIED CALAMARI

Lightly battered and crispy fried. Served with Basil's own marinara and spicy aioli dipping sauce. 8.79  
Make it Sicilian Style, add .99

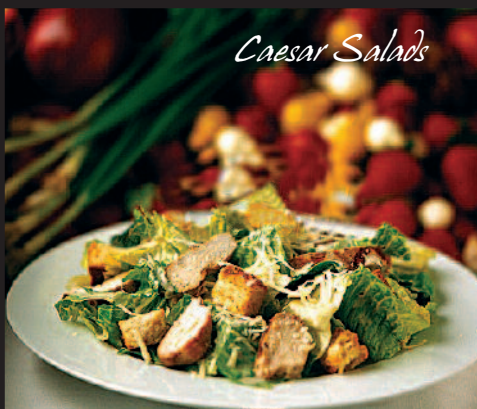
## TWIN CRAB CAKES

Two Maryland Style crab cakes, tender on the inside & crispy on the outside, served with tangy aioli. 8.99

# Salads & Soups



*Shrimp Salad*



*Caesar Salads*



*House Salad & Breadsticks*

## HOUSE SALAD \* (included with dinner entrees)

Mix of crispy lettuce and vegetables tossed in our tangy homemade dressing. 3.79 (unlimited refills)

## CAESAR SALAD

Large classic Caesar salad. 6.99 (with entree 2.79)  
Add grilled chicken 2.89 sliced beef tenderloin 4.79

## GRILLED SHRIMP SALAD

10 grilled shrimp over mixed greens & fresh vegetables tossed in a tangy homemade dressing with crunchy fried spaghetti and semi spicy remulade drizzle. 10.79

## New! KETTLE COOKED CHICKEN SALAD

A blend of Mesclun and Romaine lettuce tossed with fresh garden vegetables, kettle cooked caramel glazed walnuts, and honey glazed sliced chicken cutlets. 11.99

New!

## CRISPY FRIED CALAMARI SALAD

Our famous flash fried crispy calamari tossed in a blend of Mesclun lettuce, lemon juice, Asiago, balsamic vinegar, olive oil and a dash of kosher salt and pepper. 11.79

New!

## ASIAGO CRUSTED CHICKEN SALAD

Asiago cheese crusted chicken cutlet sliced over a blend of Mesclun lettuce, candied walnuts, dried cranberries, fresh mixed vegetables and roasted red peppers. 11.99

## MINISTRONE SOUP \* (included with dinner entrees)

Homemade hearty and tasty 3.79 (unlimited refills)

## NEW ENGLAND CLAM CHOWDER

Served every night at Basil! 3.99 (with entree 1.79/bowl)

\* All you can eat

# Popular Pastas!

*Penne Bolognese*



*Taste of Italy*



*Linguine Di Mare*



All dinner entree prices include unlimited family style salad or house minestrone soup

## CAPPELLINI POMODORO \*

Spicy fresh chopped Roma tomatoes, basil and garlic sauce tossed with cappellini pasta and parmigiano cheese. 11.79

## HOMEMADE EGGPLANT PARM LASAGNA \*

Battered eggplant layered with cheese and baked with tomato sauce & mozzarella, with side of pasta. 13.49

New!

## CHICKEN & BROCCOLI ASIAGO \*

Creamy parmigiano & Asiago cheese alfredo sauce tossed with egg noodle fettuccine, chicken & broccoli. 14.79

## PENNE BOLOGNESE \*

Penne with a tomato, beef and pork meat sauce and a touch of cream, just like it's done in Bologna, Italy! 12.89

## VODKA PASTA \*

Our famous creamy vodka rossa sauce tossed with roasted peppers, mushrooms & chicken over a penne pasta. 14.79

## PENNE PRIMAVERA \*

Penne pasta tossed with garden fresh vegetables, creamy alfredo sauce and a dash of parmigiano cheese. 13.79

## HOMEMADE LASAGNA \*

Homemade with fresh tomato marinara sauce, meats and assorted cheeses, oven baked with mozzarella. 12.99

New!

## DANNY'S MAC & CHEESE \*

Classic elbow macaroni tossed in a creamy three cheese blend with prosciutto ham, spinach, crumbled sausage, melted mozzarella & crispy panko breadcrumbs.. 13.79

New!

## FETTUCCINE SCHNIBALICIOUS \*

Egg fettuccine sauteed in a gorgonzola cream sauce with broccoli, sun dried tomatoes and grilled chicken. 14.77

## PENNE DI CASA \*

Peas, mushrooms and prosciutto ham tossed with alfredo sauce, parmigiano cheese and penne pasta. 13.99

New!

## BAKED ZITI SUPREME \*

Baked with mozzarella, sausage, peppers and onions Made with penne for better absorption of sauce. 13.99

## PASTA SPECIAL \*

THIS IS A BEST SELLER!

Penne with prosciutto, chicken, & peas, in a marinara-alfredo-meat sauce topped with fresh mozzarella! 14.79

# Pizza (thin crust stone oven pizza)

Add a house salad to a pizza 2.79

## REGINA MARGHERITA PIZZA

Mozzarella cheese and fresh green basil leaves. Makes a great appetizer! 7.95

## CLASSIC PEPPERONI PIZZA

The American classic. Topped with tomato sauce, mozzarella cheese and pepperoni. 8.95

## THREE CHEESE PIZZA

Topped with tomato sauce, mozzarella, parmigiano, and herbed ricotta cheese. 8.95

## VEGETARIAN PIZZA

Topped with tomato sauce, mozzarella cheese, roasted peppers, olives, onions, and artichokes. 8.95

## QUATTRO STAGGIONI PIZZA

This classic Italian recipe, is topped with mushrooms, artichokes, roasted peppers and prosciutto. 9.79



## CREATE YOUR OWN !@#%\* PIZZA!

Topped with our own Basil pizza sauce and mozzarella cheese with up to three of your favorite toppings! 8.95

Available toppings: Pepperoni, Mushrooms, Prosciutto, Roasted Peppers, Sausage, Olives, Onions, Extra Cheese or Artichokes (we suggest extra cheese be one of them...)

# Carne & Pesce (meat & seafoods)



*Porterhouse Steak*



*Seafood Alfredo*



*Chicken Parmigiano*

Dinner entree prices include unlimited family style salad or house minestrone soup

## TASTE OF ITALY

A generous combination platter including chicken parm, cheese manicotti & slice of homemade lasagna. 14.79

## CHICKEN FRENCH

Sautéed in a tasty and tangy white wine and lemon butter sauce. Served over a bed of cappellini pasta. 14.95

*New!*

## LUIGI'S STEAK GORGONZOLA

Tender steak char grilled and topped with gorgonzola and mozzarella layed over a slice of crispy grilled Italian garlic bread & sauteed escarole. Served with patatini. 18.79

Add 5 skewered shrimp only \$3.75

## CHICKEN MADEIRA

Sautéed chicken breasts topped with fresh asparagus and melted mozzarella cheese, covered with fresh mushroom madeira sauce all over a bed of cappellini. 14.99

## BAZIL'S FRENCH COMBO

Chicken, artichokes and shrimp French, all in one plate! A dream come true! Served over a bed of cappellini. 15.79

## CHICKEN ABRUZZI

Chicken breasts sautéed with artichokes, prosciutto ham, broccoli & roasted peppers in a rich and creamy white wine lemon butter sauce, over cappellini pasta. 15.79

## CHICKEN PARMIGIANO

Lightly breaded chicken golden fried & baked with three cheeses, ricotta & marinara sauce, over fettuccine. 13.99

## VEAL PARMIGIANO

Lightly breaded veal cutlet fried & baked with three Italian cheeses, ricotta & marinara sauce over fettuccine. 14.79

## PORTERHOUSE STEAK

Flame grilled 14 oz Porterhouse cut steak topped with garlic herbed butter. Served with broccoli and potato patatini. 23.90  
Add 5 shrimp on a skewer \$3.79

## CHICKEN MARSALA

Sautéed with Marsala wine and fresh mushrooms to make a rich tasting sauce. Served over a bed of cappellini. 14.89

## THE BIG BAZIL CHEESE BURGER !

1/2 pound grilled burger topped with cheddar cheese, lettuce, tomato, and a side of french fried patatini. 9.79  
...burger without the unlimited house salad 7.94

## SEAFOOD ALFREDO

Shrimp and scallops lightly sauteed with garlic herb alfredo sauce, tomatoes, spinach and fettuccine pasta. 14.79

*New!*

## GRILLED MAHI PLATTER

Fresh grilled Mahi-mahi served over a generous bed of sauteed escarole and topped with a fresh tomato and basil salsa. Served with garlic parmigiano garlic bread. 15.99

## SALMON PRIMAVERA

Fresh Atlantic salmon char grilled and topped with julienne vegetables over a bed of creamy fettuccine Alfredo. 14.79

## LINGUINE VONGOLE (VOHN - goh - leh)

A generous portion of cold water sweet baby clams in your choice of classic red or white spicy clam sauce. 14.79

## FISH FRY OR BROILED FISH (available every day!)

Lightly breaded fresh haddock, fried golden brown, or broiled served with patatini fries, coleslaw and tartar sauce. 13.89

## SCUNGILLI FRA DIAVOLO

One pound of Calamari, baby octopus, shrimp and mussels tossed with spaghetti in a spicy-hot marina sauce. 14.89

*New!*

## LOBSTER LOVER'S PASTA

Sweet Maine lobster & shrimp tossed with asparagus tips & diced tomatoes in a creamy garlic herb lobster sauce. 17.99

## SHRIMP SCAMPI FEST

Two dozen sautéed shrimp in a garlic herb and lemon butter sauce with fresh spinach and tomatoes over cappellini. 14.89

## LINGUINE DI MARE

Shrimp, scallops, baby clams and mussels sautéed in olive oil, garlic and diced tomatoes in a tasty white wine sauce. 15.89



*Linguine di Mare*

# Pasta Ripiene (stuffed pasta)

\* All you can eat

Dinner entree prices include unlimited family style salad or house minestrone soup



*Tortellini Di Casa*

## TORTELLINI DI CASA \*

Peas, mushrooms and prosciutto ham tossed with alfredo sauce, parmigiano cheese and three cheese tortellini and fresh parmigiano cheese. 13.99

## TORTELLINI PESTO & CHICKEN \*

Cheese filled tortellini tossed with a fresh basil pesto sauce, parmigiano cheese and chicken. 14.79

New!

## WILD MUSHROOM RAVIOLI

Shitake, Crimini and Portobello stuffed ravioli in a creamy mushroom sauce garnished with fresh parsley. 14.77

New!

## ROASTED PEPPER & SAUSAGE RAVIOLI \*

Three cheese filled ravioli sauteed with creamy roasted red pepper sauce and sweet Italian sausage. Garnished with roasted red pepper drizzle, parsley and cheese. 13.99

## SHRIMP & GARLIC RAVIOLI

Shrimp & garlic filled jumbo ravioli in a creamy shrimp alfredo and 1/2 doz shrimp. Topped with a roasted red pepper garnish drizzle. 14.77

## HOMEMADE CREPE MANICOTTI \*

Tender crepes filled with ricotta, mozzarella and asiago cheese topped with marinara and alfredo 13.89

New!

## SPINACH LASAGNA PASTA \*

Penne tossed with marinara sauce, ground pork and beef, ricotta cheese, spinach, parmigiano cheese and baked with melted mozzarella. 13.89

# Pasta Per te (Create your own pasta)



*Penne*

*Shrimp*

*Linguine*

Dinner entree prices include unlimited family style salad or house minestrone soup

**CREATE YOUR OWN FAVORITE PASTA DISH ! \* 12.89**

**ALL YOU CAN EAT!!!**

### CHOOSE A PASTA....

Fettuccine  
Penne  
Linguine  
Spaghetti  
Cappellini  
Whole Wheat Spaghetti  
Cheese Tortellini  
Cheese Ravioli  
Gnocchi

### CHOOSE A SAUCE...

Tomato Marinara  
Vodka Sauce  
A & O (garlic & olive oil)  
Butter Parmigiano  
Rossa Sauce  
Pomodoro  
Meat Sauce  
Basil Pesto  
Bolognese  
Alfredo

### CHOOSE A TOPPING...

Meatballs (3) 1.99  
Italian Sausage 1.99  
Grilled Chicken 2.79  
Shrimp 2.79  
Mushrooms .64  
Prosciutto .64  
Broccoli .64  
Sweet Peas .64  
Artichokes .64  
Roasted Peppers .64  
Sun Dried Tomatoes .64  
Baked Mozzarella .64

**ALL YOU CAN EAT RULES:** Finish your plate first, and of course sharing and doggie bags not allowed ...  
...and we hold the right to cut you off if we have an inclination that you will put us out of business!

# Wine List



## Red Wines

Bin #		Glass	Bottle
101	Montepulciano D'Abruzzi	4.79	17.99
102	Chianti, Castello Di Gabbiano	5.49	17.99
103	Cabernet, CK Mondavi	5.49	17.99
104	Merlot, Woodbridge, Mondavi	5.49	17.99
105	Lambrusco, Giacobazzi, Sweet	5.49	17.99
106	Shiraz, Yellow Tail	5.49	17.99
107	Pinot Noir, Woodbridge, Mondavi	5.49	17.99
108	Valpolicella, Bolla		17.99
109	Sangiovese, Ruffino Fonte al Sol		17.99

## White Wines

Bin #		Glass	Bottle
201	Pinot Grigio, Spinelli	4.79	17.99
202	Chardonnay, Stone Cellars	5.49	17.99
203	Sauvignon Blanc, Stone Cellars	5.49	17.99
204	Lake Niagara Sweet, Widmer	5.49	17.99
205	Riesling, Woodbridge, Mondavi	5.49	17.99
206	Chardonnay, CLV, Casa Larga		17.99

## Blush Wine

Bin #		Glass	Bottle
301	White Zinfandel, Vendage	4.79	17.99
302	White Merlot, Beringer		17.99

## Premium Vinyards

Bin #		Glass	Bottle
501	Chardonnay, Kendall Jackson	6.99	27.95
502	Chardonnay, Toasted Head	6.99	27.95
502	Cabernet Sauvignon, Estancia	6.99	27.95
503	Merlot, Blackstone	6.99	27.95

## Champagnes

Bin #		Bottle
401	Sweet, Asti Spumanti, Italian	17.99
402	Dry, Henri Marchant	17.99



Owners Danny, Mario & Anthony Daniele

At Basil we use the same tomato sauce recipe as the famous Mario's Via Abruzzi Restaurant pasta sauce. The pasta sauce is now available at Wegmans & Tops Supermarkets. You can also purchase a jar from your server or from the front hostess desk.

Flavors: Marinara, Vodka & Three Cheese \$3.79/jar.

Order online and have a 4-pack sent anywhere in the world at [www.BasilRestaurant.com](http://www.BasilRestaurant.com)

## Basil Catering...

	Half pan (8-12pp)	Full pan (18-24pp)		Half pan (8-12pp)	Full pan (18-24pp)
Greens & Beans	24.	48.	Meat Filled Ravioli Marinara	32.	66.
Artichokes French 20pcs/40pcs	24.	48.	Cheese Manicotti 12pcs/24pcs	32.	69.
House Garden Salad with dressing	19.	38.	Penne Seafood Alfredo	47.	84.
Penne Marinara	24.	53.	Meatballs & Sausage Mixed in Marinara	32.	69.
Cheese Tortellini Di Casa	32.	66.	Herb Buttered Breadsticks	4.95	per dozen
Chicken Parmigiano 12pcs/24pcs	34.	69.	Chocolate Cake 14pcs	39.	
Chicken French 12pcs/24pcs	34.	69.	Homemade Canolis, minimum 6	1.79	each

See our full catering menu on-line at [www.BasilRestaurant.com](http://www.BasilRestaurant.com) or pick up a copy at the front hostess desk. Please call 24 hours in advance if possible.

*Basil, it's a casual Italian kitchen...*

# Drinks & Desserts



## Bottled Beers

Budweiser or Bud Light, <i>St. Louis, MO</i>	3.95
Genny Light, <i>Rochester, NY</i>	3.95
Labatt's Blue Light, <i>Canadian</i>	3.95
Coors Light, <i>Rocky Mountains, CO</i>	3.95
Michelob Ultra, <i>St. Louis, MO</i>	3.95
Corona, <i>Mexico</i>	4.25
Heinekin, <i>Holland</i>	4.25
Amstel Light, <i>Amsterdam, Holand</i>	4.25
Peroni, <i>Italy</i>	4.25
Guinness, <i>Dublin, Ireland</i>	4.25
Sam Adams, <i>Boston, MA</i>	4.25

## Liquor Drinks & Mixed Drinks

House Liquor Drinks, 1.25oz pour	4.75
Premium Liquor Drinks, 1.25oz pour	5.75
Top Shelf Liquor Drinks, 1.25oz pour	6.75
Up, On The Rocks or Martini style, add	.90

## Draft Beers

	Frosted Glass	60oz Pitcher
Coors Light, <i>CO</i>	3.50	8.95
Yuengling Lager, <i>PA</i>	3.50	8.95
Rohrbach Highland Lager, <i>NY</i>	3.95	9.95
Labatt's Blue, <i>Canada</i>	3.50	8.95

## Bottled Beverages

O'Doul's, <i>(Non-Alcoholic)</i>	3.95
A Bottle of Saranac Root Beer	2.99

## Frozen Drinks *(with the umbrella!)*

Frozen Margarita	5.99
Frozen Strawberry Daiquiri	5.99
Frozen Pina Colada	5.99
Frozen Basil Mediterranean Vacation! <i>(with coconut, stawberry, pineapple, Rum, Vodka &amp; Malibu)</i>	5.99
San Pellegrino Sparkling Water 750ml	3.95

We Proudly Serve: *Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale, Lemonade, Iced Tea & Raspberry Iced Tea.*  
Complimentary refills on all sodas, lemonade, American coffees and teas. 18% gratuity added to tables of 8 or more.



*Funnel Cakes!*



*Canoli*



*Tiramisu*

### ORIGINAL FUNNEL CAKE

Hot carnival style funnel cake with caramel, chocolate, and vanilla bean ice cream. 5.79 *(Mini Funnel Cake 3.99)*

### RICOTTA TORCIGLIONE CHEESE CAKE

Traditional Italian sweet ricotta based creamy cheese cake. Served with fresh whipped cream & maraschino cherry. 4.99

### ITALIAN GELATO STYLE TASTING *New!*

Coconut, Butter Pecan and Chocolate Hazelnut Biscotti, individually garnished to compliment each flavor. Served in a three compartment platter. A true tasting of Italy. 6.95

### TWIN CANOLIS

The perfect end to an Italian meal! Two chocolate chip sweet ricotta cream filled crispy canoli shells dipped in chocolate chips with a fresh dusting of powdered sugar. 4.99

### TIRAMISU *(tee - RAH - mee - SOO)*

Meaning "Pick me up!", made with lady finger cake, sweet mascarpone cheese, espresso and chocolate. 4.99

### RICH CHOCOLATE CAKE AND ICE CREAM

A giant mouthful of layers of rich moist chocolate cake with creamy vanilla ice cream. 5.79

# Dietary Menu Options

All dinner entree prices include unlimited family style salad or house minestrone soup

## Reduced Calories

### ANGEL HAIR PRIMAVERA

Angel hair pasta tossed in light tomato sauce & a blend of broccoli, roasted peppers, mushrooms, peas & shallots. 11.79  
*Calories: 368, Fat: 6g, Carbs: 60g, Protein: 13g*

### PIZZA POMODORO & MUSHROOMS

Stone oven cooked pizza with a light tomato sauce, mozzarella, mushrooms, roasted peppers and onions. 11.64  
*Calories: 581, Fat: 22, Carbs: 71g, Protein: 23g*

### LASAGNA FIORENTINE

Five layer lasagna with ricotta cheese, broccoli, roasted peppers & mushrooms baked in a cassarole dish. 11.99  
*Calories: 468 Fat: 17g, Carbs: 50g, Protein: 26g*

### LEMON ICE DESSERT

100% fat free lemon ice served in a martini glass with a fresh lemon garnish. Perfect touch to complete your meal. 2.99  
*Calories: 110 Fat: 0g, Carbs: 25g, Protein: 1g*

Reduced Calories dinner nutritional data does not take in account any salad or soup data.  
*(Light Italian dressing available)*



## Celiac/Gluten-Free

### GLUTEN FREE CHICKEN FRENCH

A tangy white wine and lemon sauce served over gluten free spaghetti 14.99 / 15.79

### GLUTEN FREE CHICKEN ABRUZZI

Prosciutto, broccoli and artichokes in a creamy white wine butter sauce, served over gluten free spaghetti 15.79

### GLUTEN FREE GRILLED CHICKEN PARMIGIANO

Un-breaded, topped with ricotta cheese, marinara sauce and mozzarella. Served over gluten free spaghetti 13.99

### GLUTEN FREE GRILLED MAHI-MAHI

Fresh Mahi-mahi grilled and served over a bed of sauteed escarole, topped with basil salsa 14.99

### GLUTEN FREE SPAGHETTI POMODORO

Chopped roma tomatoes, basil, garlic and shallots, served over gluten free spaghetti and parmigiano cheese 10.79

### GLUTEN FREE SPAGHETTI VONGOLE

Cold water sweet baby clams sauteed with olive oil, garlic, parsely and hot peppers, over gluten free spaghetti 14.99

Please specify to your server Gluten Free When ordering. Gluten free dinners require 10-12 minutes extra cooking time. Please notify your server as soon as possible.

## VEGETARIAN

### CAPPELLINI POMODORO

Classic Italian fresh chopped Roma tomatoes sauteed in extra virgin olive oil, garlic and fresh basil, tossed with cappellini pasta and parmigiano cheese. 11.79

### LINGUINE PESTO

Classic Genoa style pesto sauce with fresh basil, garlic, & pine nuts tossed in linguine and a touch of cream. 12.89

### VEGETARIAN PIZZA & SALAD

Topped with tomato sauce, mozzarella cheese, roasted peppers, olives, onions, and artichokes. 11.74

### CHEESE RAVIOLI ALFREDO & BROCCOLI

Three cheese filled ravioli tossed in a creamy alfredo sauce and fresh chopped broccoli flowerettes. 13.79

### PENNE PRIMAVERA

Penne pasta tossed with garden fresh vegetables, creamy alfredo sauce and a dash of parmigiano cheese. 13.79

### CHEESE MANICOTTI POMODORO

Tender three cheese filled crepes topped with a fresh tomato and basil tomato sauce. 13.79

## Low Carbs...

New!

### LOW CARB GRILLED MAHI PLATTER

Fresh grilled Mahi-mahi served over a generous bed of sauteed escarole and topped with a fresh tomato and basil salsa. Served with garlic parmigiano garlic bread. 15.99

### LOW CARB PORTERHOUSE STEAK

Flame grilled 14 oz Porterhouse cut steak topped with garlic herbed butter. Served with extra broccoli. 23.90  
*Add 5 shrimp on a skewer only \$3.79*

New!

### LOW CARB LUIGI'S STEAK GORGONZOLA

Tender steak char grilled and topped with gorgonzola and mozzarella over sauteed greens and a slice of crispy grilled Italian garlic bread. Served with broccoli. 18.79  
*Add 5 skewered shrimp \$3.75*

### LOW CARB BROILED FISH

Broiled herbed Fresh Haddock Filet served with coleslaw, tartar sauce, fresh lemon and extra vegetables. 13.89

New!

### LOW CARB CHICKEN FRENCH

Our famous chicken Sautéed in a tasty and tangy white wine and lemon butter sauce. Served with a double portion of steamed broccoli. 14.95