

Basilico's

pasta e vino SINCE 1999

HOMESTYLE CRAFTED ITALIAN SANDWICHES

SERVED WITH YOUR CHOICE OF A SMALL ITALIAN VINAIGRETTE ROMAINE & MIXED GREENS SALAD, OR GARLIC, PARMESAN, AND PARSLEY POTATO WEDGES.

ITALIAN CLASSIC

ULTRA PREMIUM COLD CUTS IMPORTED FROM ITALY, INCLUDING SOPPRESSATA, NAPOLI SALAMI, CAPOCOLLO, PROSCIUTTO DI PARMA AND MORTADELLA, WITH PROVOLONE CHEESE, ITALIAN OLIVES, RIPE ROMA OR LOCALLY GROWN HEIRLOOM TOMATOES, CUCUMBERS & MIXED GREENS, TOPPED WITH EXTRA VIRGIN ITALIAN OLIVE OIL, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.

25

MEATBALL

A BASILICO'S TRADITION. HOMEMADE MEATBALLS COOKED IN ROSE'S RED SAUCE, DRIPPING IN MELTED MOZZARELLA, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.

22

STEAK MILANESA AND CHEESE

MILANESA STEAK (TENDER, THINLY SLICED, HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED), WITH SAUTEED RED AND YELLOW BELL PEPPERS, ONIONS AND TOPPED WITH MELTED PROVOLONE CHEESE, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.

23

CHICKEN PARMESAN

A BASILICO'S CLASSIC FAVORITE. CHICKEN PARMESAN WITH MELTED MOZZARELLA, SMOTHERED IN ROSE'S HOMEMADE RED OR PINK SAUCE AND TOPPED WITH SHREDDED PARMESAN, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.

22

SAUSAGE AND PEPPERS

SAUSAGE, PEPPERS AND ONIONS TOGETHER, PAN FRIED PERFECTLY IN OLIVE OIL AND GARLIC, TOPPED WITH GRATED PARMESAN AND SERVED ON FRESHLY BAKED CIABATTA BREAD.

22

CAPRESE

SLICES OF FRESH MOZZARELLA WITH RIPE ROMA OR LOCALLY GROWN HEIRLOOM TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND RICH BALSAMIC VINEGAR, SERVED ON FRESHLY BAKED CIABATTA BREAD.

20

———— FULL MENU ALSO BEING SERVED ————



TRADIZIONE E NATURALITÀ

PERONI

NASTRO AZZURRO

BIRRA SUPERIORE