

# ANTIPASTI

## HOMEMADE RISOTTO CAKES

LIGHTLY BREADED AND FRIED, WITH BALSAMIC VINAIGRETTE SERVED WITH MIXED GREENS.

16

## ITALIAN SHRIMP FRITTI

FIVE LARGE BUTTERFLIED WILD CAUGHT GULF SHRIMP, BREADED IN PARMESAN - ITALIAN BREAD CRUMBS AND SEASONING, LIGHTLY FRIED AND SERVED WITH ROSE'S HOMEMADE PINK SAUCE FOR DIPPING.

22

## CARPACCIO

THINLY SLICED RAW FILET MIGNON, TOPPED WITH EXTRA VIRGIN ITALIAN OLIVE OIL, SHAVED FRESH PECORINO - ROMANO CHEESE, ARUGULA, CAPERS AND SALT AND PEPPER.

25

## OYSTERS GOODFELLA (SPECIAL/ASK YOUR SERVER)

SIX FRESH WILD CAUGHT, BLUE POINT OYSTERS FROM LONG ISLAND SOUND IN WESTPORT, CT; BAKED, TOPPED WITH ITALIAN BREAD CRUMBS, PANCETTA, BABY SPINACH, PARMIGIANO-REGGIANO CHEESE, GARLIC, ONION AND A TOUCH OF ITALIAN VERMOUTH. GARNISHED WITH A LEMON WEDGE.

32

## CALAMARI FRITTI

FRESH WILD CAUGHT CALAMARI LIGHTLY FRIED AND SEASONED, WITH PARSLEY AND SERVED WITH OUR HOMEMADE SPICY RED SAUCE, GARNISHED WITH A LEMON WEDGE.

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## ARTICHOKE FRITTI

QUARTERED ARTICHOKE HEARTS, SEASONED AND LIGHTLY FRIED, TOPPED WITH GRATED PARMESAN, AND SERVED WITH OUR HOMEMADE RED OR ALFREDO SAUCE.

16

## PECORINO BRUSCHETTA

TOASTED CIABATTA BREAD TOPPED WITH TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR, GARLIC, SALT & PEPPER, AND FINISHED WITH FRESH PECORINO ROMANO CHEESE.

16

## SALUMI E FORMAGGIO BOARD (SPECIAL/ASK YOUR SERVER) SERVES UP TO FOUR

HAND SLICED IN HOUSE - ULTRA PREMIUM ITALIAN COLD CUTS, AGED CURED MEAT AND CHEESES, SERVED WITH THE FRESHEST SELECT ACCOMPANIMENTS ALL PRESENTED ON A CUTTING BOARD.

38

## MUSSELS ITALIAN STYLE

BLACK MUSSELS FROM PRINCE EDWARD ISLAND, CANADA, IN OUR HOMEMADE SIGNATURE RED SEAFOOD SAUCE, WITH FRESH BASIL, ITALIAN PARSLEY, WHOLE GARLIC CLOVES, BUTTER, WINE AND A TOUCH OF CALABRIAN CHILI PEPPER. SERVED WITH GARLIC TOAST.

22

## TABLE BREAD | GARLIC BREAD | GARLIC CHEESE BREAD

5/8/11

# INSALATA E ZUPPA

## ITALIAN WEDDING SOUP

AN ITALIAN WEDDING TRADITION. PASTINA, HOMEMADE TINY MEATBALLS, FRESH ESCAROLE GREENS AND CHICKEN BROTH. TOPPED WITH SHREDDED PARMESAN.

14

## ITALIAN CLAM CHOWDER

FRESH CLAMS AND POTATOES IN OUR HOMEMADE SPICY SEAFOOD SAUCE WITH A TOUCH OF CREAMY ALFREDO. SERVED WITH GARLIC BREAD.

16

## ANTIPASTO SALAD

OUR SIGNATURE SALAD. FRESH ROMAINE AND MIXED GREENS, WITH HAND SLICED IN HOUSE - ULTRA PREMIUM COLD CUTS IMPORTED FROM ITALY, INCLUDING PROSCIUTTO DI PARMA, CAPOCOLLO, MORTADELLA AND SOPPRESSATA, WITH PROVOLONE CHEESE, ITALIAN OLIVES, RED ONIONS, CUCUMBER, TOSSED IN OUR RED WINE VINAIGRETTE DRESSING, AND TOPPED WITH SHAVED PARMESAN.

25

## CAESAR SALAD

HOMEMADE DRESSING INCLUDING EGG, ANCHOVIES, GARLIC, PARMESAN CHEESE AND EXTRA VIRGIN OLIVE OIL. SERVED WITH OUR HOMEMADE ITALIAN CROUTONS.

14

## GORGONZOLA APPLE SALAD

ROMAINE AND MIXED GREENS TOSSED WITH RED ONIONS, CUCUMBERS, HOMEMADE CANDIED WALNUTS, CRISPY FRESH GREEN APPLES, AND GORGONZOLA CHEESE CRUMBLES WITH A RASPBERRY VINAIGRETTE DRESSING.

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## BASILICO'S SALAD

ROMAINE AND MIXED GREENS, CUCUMBER, SUNDRIED TOMATOES, PINE NUTS, AND SHREDDED PARMESAN, TOSSED IN OUR HOUSE MADE ITALIAN VINAIGRETTE AND TOPPED WITH PARMESAN CHEESE AND SAUTEED MUSHROOMS IN OLIVE OIL AND GARLIC.

17

## CAPRESE SALAD

FRESH MOZZARELLA, ROMA OR HEIRLOOM TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR.

16

**NOTE:** ADD TO SALADS CHICKEN, STEAK MILANESA OR SHRIMP FOR AN ADDITIONAL CHARGE.

★ ALL ENTREES FEATURED ON THE FOLLOWING PAGES ARE SERVED IN GENEROUS PORTIONS AND INCLUDE A COMPLIMENTARY FRESH CHOPPED ROMAINE SALAD WITH MIXED GREENS AND ITALIAN VINAIGRETTE, ALONG WITH A TABLE BASKET OF WARM AND CRISPY CIABATTA BREAD STRAIGHT FROM OUR OVEN WITH RICH AND CREAMY BUTTER.

★ WE SOURCE AS MUCH FRESH AND SEASONAL LOCAL PRODUCE AS POSSIBLE FROM OUR FRIENDS AT ITALIAN FAMILY OWNED 'MANASSERO FARMS' IN IRVINE, CALIFORNIA.

★ HOMESTYLE CRAFTED ITALIAN SANDWICHES ALSO AVAILABLE. ASK YOUR SERVER. ULTRA PREMIUM IMPORTED ITALIAN COLD CUTS SLICED IN HOUSE



# I CLASSICI DI BASILICO'S

<b>SPAGHETTI OR PENNE WITH HOMEMADE MEATBALLS</b> ROSE'S HOMEMADE MEATBALLS WITH SPAGHETTI OR PENNE PASTA IN OUR FAMOUS HOMEMADE RED SAUCE.	25
<b>HOMEMADE CHEESE LASAGNA</b> LAYERS OF PASTA SHEETS, WITH RICOTTA & PARMESAN CHEESES STACKED HIGH & TOPPED WITH RED SAUCE AND SHREDDED MOZZARELLA. PLEASE ALLOW 20 MIN FOR BAKING.	25
<b>HOMEMADE LASAGNA WITH MEAT SAUCE, SPINACH AND MUSHROOMS (SPECIAL)</b> LAYERS OF PASTA SHEETS, WITH RICOTTA & PARMESAN CHEESES STACKED HIGH & TOPPED WITH RED SAUCE AND SHREDDED MOZZARELLA. PLEASE ALLOW 20 MIN FOR BAKING.	30
<b>RIGATONI WITH HOMEMADE MEAT SAUCE</b> RIGATONI PASTA WITH ROSE'S HOMEMADE SPICY MEAT SAUCE.	22
<b>SAUSAGE AND PEPPERS PASTA</b> PENNE WITH ITALIAN SAUSAGE, RED & YELLOW BELL PEPPERS & ONIONS, IN AGLIO OLIO SAUCE.	24
<b>PASTA WITH SPICY ITALIAN SAUSAGE</b> PENNE PASTA WITH SPICY ITALIAN SAUSAGE IN OUR HOMEMADE RED SAUCE.	23
<b>LINGUINE AND CLAMS</b> LINGUINE WITH PLENTIFUL FRESH SAUTEED 'LITTLE NECK' CLAMS FROM THE VIRGINIA COAST, IN AGLIO OLIO WITH WHITE WINE & ITALIAN PARSLEY.	28
<b>LINGUINE WITH SHRIMP</b> LINGUINE PASTA WITH LARGE WILD CAUGHT GULF SHRIMP IN AGLIO OLIO WITH PARSLEY.	28
<b>DUNGENESS CRAB WITH LEMON PESTO PASTA</b> BOWTIE PASTA WITH FRESH WILD CAUGHT WASHINGTON / OREGON COAST DUNGENESS CRAB LUMP MEAT, IN HOMEMADE LEMON PESTO. (NOTE: PESTO MADE WITH PINE NUTS)	32
<b>PASTA ALLA CHECCA</b> VERY SIMPLE BUT PERFECT. PENNE PASTA WITH FRESH ROMA TOMATOES AND BASIL IN AN AGLIO OLIO SAUCE.	18
<b>MUSHROOM RISOTTO</b> ARBORIO RICE, IN CREAMY ALFREDO SAUCE WITH PORCINI MUSHROOMS.	25

# LE SPECIALITA DI BASILICO'S

<b>CHICKEN PARMESAN</b> WHOLE BUTTERFLIED CHICKEN BREAST, HAND BREADED IN PARMESAN - ITALIAN BREAD CRUMBS, LIGHTLY FRIED & TOPPED WITH FRESH MOZZARELLA. SERVED WITH PENNE OR LINGUINE PASTA IN ROSE'S HOMEMADE RED SAUCE OR PINK SAUCE.	26
<b>SHRIMP PARMESAN</b> LARGE BUTTERFLIED, WILD CAUGHT GULF SHRIMP, HAND BREADED IN PARMESAN - ITALIAN BREAD CRUMBS AND SEASONING, LIGHTLY FRIED AND TOPPED WITH MELTED MOZZARELLA, SERVED WITH PENNE OR LINGUINE PASTA, IN ROSE'S HOMEMADE PINK SAUCE.	30
<b>FETTUCCHINE ALFREDO WITH STEAK MILANESA</b> FETTUCCHINE PASTA IN ALFREDO SAUCE WITH TENDER, THINLY SLICED STEAK. HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED.	28
<b>CAVATELLI AND BROCCOLI WITH STEAK MILANESA</b> CAVATELLI PASTA AND BROCCOLI IN AGLIO OLIO SAUCE, WITH TENDER, THINLY SLICED STEAK, HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED.	30
<b>SAUSAGE ALFREDO</b> PENNE PASTA WITH ITALIAN SAUSAGE IN OUR HOMEMADE ALFREDO SAUCE, WITH MUSHROOMS AND SUN DRIED TOMATOES.	25
<b>MEZZA MEZZA</b> ONE HALF FETTUCCHINE PASTA IN ALFREDO SAUCE AND ONE HALF PENNE PASTA IN RED SAUCE.	21
<b>PASTA PRIMAVERA</b> PENNE PASTA IN AGLIO OLIO SAUCE WITH FRESH VEGETABLES (BROCCOLI, MUSHROOMS, WHITE ONION, AND RED AND YELLOW BELL PEPPERS).	21
<b>PASTA WITH ANCHOVIES &amp; ITALIAN BREADCRUMBS</b> SPAGHETTI OR BUCATINI PASTA WITH ANCHOVIES, EXTRA VIRGIN OLIVE OIL, GARLIC, CALABRIAN PEPPER FLAKES, PARSLEY, ITALIAN BREAD CRUMBS AND PARMESAN CHEESE.	22
<b>CHICKEN MARSALA</b> PENNE PASTA, WITH SUN-DRIED TOMATOES IN AGLIO OLIO SAUCE, AND A TENDER CHICKEN BREAST SIDE BY SIDE, IN A MARSALA WINE & MUSHROOM SAUCE.	26
<b>PASTA CARBONARA</b> PENNE PASTA, PANCETTA AND SNOW PEAS SAUTEED AND MIXED WITH OUR HOMEMADE CREAMY CARBONARA SAUCE MADE WITH EGG.	25
<b>ROSTICCERIA CHICKEN PICCATA / AVAILABLE AFTER 5PM</b> HALF CHICKEN FROM OUR IN HOUSE ROTISSERIE, MARINATED WITH HONEY, HERBS, GARLIC AND LEMON, SERVED WITH LINGUINE PASTA, SUN DRIED TOMATOES, CAPERS AND MUSHROOMS IN A WHITE WINE SAUCE.	28
<b>EGGPLANT PARMESAN</b> LAYERS OF THINLY SLICED, SEASONED AND LIGHTLY FRIED EGGPLANT WITH RICOTTA, MOZZARELLA, SPICES AND ROSE'S HOMEMADE RED SAUCE.	26



★ BASILICO'S HOMEMADE FRESH PAPPARDELLE PASTA WHEN AVAILABLE (MADE WITH EGG & 00 FLOUR, THE FINEST MILLED IN ITALY) CAN BE SUBSTITUTED FOR ANY PASTA SERVED WITH PRIMO ENTREES LISTED BELOW.

## PRIMO / DEL MARE

### SEAFOOD LINGUINE

SHRIMP, SCALLOPS, CALAMARI, CLAMS & BLACK MUSSELS. SERVED IN OUR HOMEMADE SPICY SEAFOOD SAUCE.

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### SEAFOOD RISOTTO

ARBORIO RICE IN A WHITE WINE & BUTTER SAUCE WITH SHRIMP, SCALLOPS, CALAMARI, CLAMS AND BLACK MUSSELS, WITH FRESH TOMATOES AND PORCINI MUSHROOMS.

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### PESCE PASTA WITH SALMON

FRESH WILD CAUGHT ALASKAN KING SALMON, PAN SEARED AND OVEN BAKED, SERVED WITH PENNE PASTA SAUTEED IN A WHITE WINE SAUCE, WITH PORCINI MUSHROOMS AND SUN-DRIED TOMATOES.

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### PESCE PASTA WITH HALIBUT

FRESH WILD CAUGHT ALASKAN HALIBUT, PAN SEARED AND OVEN BAKED, SERVED WITH PENNE PASTA, SAUTEED IN A WHITE WINE SAUCE, WITH PORCINI MUSHROOMS AND SUN-DRIED TOMATOES.

MARKET

### LINGUINE WITH SCALLOPS

LINGUINE WITH LARGE BUTTERY & TENDER WILD CAUGHT SCALLOPS FROM THE NEW ENGLAND COAST, IN A WHITE WINE SAUCE WITH ITALIAN PARSLEY.

MARKET

### LOBSTER TAIL PESTO PASTA (SPECIAL / ASK YOUR SERVER)

TWO 6 OZ, BAKED WILD CAUGHT MAINE LOBSTER TAILS. ONE SERVED BUTTERFLIED WITH WARM GARLIC BUTTER, AND LUMP MEAT FROM THE OTHER SERVED WITH BOWTIE PASTA IN HOMEMADE PESTO (NOTE: PESTO MADE WITH PINE NUTS) MAKE IT SURF AND TURF PESTO PASTA BY REPLACING THE BUTTERFLIED TAIL WITH OUR 8 OZ. ITALIAN BRANDY FILET MIGNON FOR AN ADDITIONAL CHARGE.

MARKET

### CIOPPINO

FRESH WILD CAUGHT ALASKAN HALIBUT AND SALMON, SHRIMP, SCALLOPS, CLAMS, BLACK MUSSELS, CALAMARI, WITH OUR LIGHTLY SPICED SEAFOOD SAUCE. SERVED WITH GARLIC BREAD.

42

## PRIMO / DELLA TERRA

### ITALIAN BRANDY FILET MIGNON WITH LIMONCELLO PESTO RISOTTO

AN 8 OZ. FILET MIGNON CUT, WITH AN ITALIAN BRANDY & PORCINI MUSHROOM SAUCE, AND PERFECTLY SEARED IN A CAST IRON SKILLET, AND FINISHED IN OUR OVEN, SERVED WITH LIMONCELLO PESTO RISOTTO. SUBSTITUTE RISOTTO WITH PASTA OR HOMESTYLE PATATE ALLE AGLIO E PARMESAN NOTE: PESTO MADE WITH PINE NUTS

48

### ITALIAN ROSEMARY RIBEYE STEAK WITH FETTUCCINE ALFREDO

A 24 OZ. BONE IN CUT, FLAVORED WITH OUR IN HOUSE SEASONING AND PERFECTLY SEARED IN A CAST IRON SKILLET THEN FINISHED IN OUR OVEN. TOPPED WITH RED WINE GARLIC BUTTER AND ROSEMARY HERB, SERVED WITH A SIDE OF FETTUCCINE ALFREDO PASTA. SUBSTITUTE PASTA WITH HOMESTYLE PATATE ALLE AGLIO E PARMESAN.

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### NEW YORK STEAK MARSALA WITH PARMESAN RISOTTO

A 24 OZ. CUT, FLAVORED WITH OUR IN HOUSE SEASONING AND PERFECTLY SEARED IN A CAST IRON SKILLET, AND FINISHED IN OUR OVEN, TOPPED WITH PORCINI MUSHROOM MARSALA SAUCE, AND SERVED WITH A SIDE OF PARMESAN RISOTTO. SUBSTITUTE RISOTTO WITH PASTA OR HOMESTYLE PATATE ALLE AGLIO E PARMESAN.

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### TUSCAN STYLE WILD BOAR RAGU WITH PAPPARDELLE (SPECIAL/ASK YOUR SERVER)

A TUSCAN CLASSIC. MARINATED WILD BOAR WITH PAPPARDELLE PASTA IN A RAGU STYLE RED SAUCE WITH AND TOPPED WITH GRATED PECORINO - ROMANO CHEESE. BOAR IS HEALTHIER THAN DOMESTIC PIG. IT'S LEANER, LOWER IN CHOLESTEROL, HIGHER IN PROTEIN, AND IS JUICIER AND MORE FLAVORFUL. SUBSTITUTE PASTA WITH HOMESTYLE PATATE ALLE AGLIO E PARMESAN.

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### SHORT RIB OSSO BUCO WITH POLENTA (SPECIAL / ASK YOUR SERVER)

TENDER SHORT RIBS, MARINATED IN A RED WINE- TOMATO SAUCE WITH EXTRA VIRGIN OLIVE OIL, GARLIC, ONIONS, CARROTS AND BASIL, SERVED WITH PARMESAN CREAMY POLENTA.

40

## DOLCE

HOMEMADE TIRAMISU 12 • HOMEMADE CANNOLI 11 • HOMEMADE BREAD PUDDING 10

AUTHENTIC ARTISAN ITALIAN GELATO. (ASK YOUR SERVER WHAT FLAVORS ARE OFFERED) 12

SPUMONI 9 • VANILLA ICE CREAM 6 • CHOCOLATE CAKE 9 • CHEESECAKE 8

## CAFFE

CAPPUCINO 7 • CARAMEL LATTE 7 • CAFFE LATTE 7 • MOCHA LATTE 7

ESPRESSO 6 • AMERICANO 5

## BEVANDE

BOTTLED ACQUA PANNA WATER 8

BOTTLED SAN PELLEGRINO SPARKLING WATER SMALL & LARGE 6 / 8

SAN PELLEGRINO ARANCIATA 5 • SAN PELLEGRINO ARANCIATA ROSSA 6



# Basilico's

*pasta e vino* SINCE 1999



## MANGIAMO! LET'S EAT!

SINCE 1999, WE HAVE BEEN SERVING OUR TRADITIONAL HOMESTYLE- ITALIAN COOKING, MADE FROM NONNA'S OWN RECIPES WITH CAREFUL ATTENTION AND LOVE. OUR DISHES ARE PREPARED WITH THE BEST AND FRESHEST INGREDIENTS, SAUCES FROM SCRATCH AND OUR DESSERTS ARE HOMEMADE. OUR FOOD IS RUSTIC, VERY FLAVORFUL, AND OUR PORTIONS ARE GENEROUS. OTHERS HAVE TRIED COPYING US, BUT THERE IS ONLY ONE ORIGINAL. WELCOME TO 'BASILICO'S PASTA E VINO'!

A FIRST GENERATION AMERICAN, WITH BOTH OF HER PARENTS COMING FROM ABRUZZO, ITALY, ROSEMARIE OR AS MANY CALLED HER 'ROSE', WAS BORN AND RAISED IN PITTSBURGH, PENNSYLVANIA. SURROUNDED BY A LARGE ITALIAN FAMILY, SHE LEARNED MANY RICH CULTURAL TRADITIONS, INCLUDING HOW TO COOK THE FOOD FROM THE OLD COUNTRY. MANY YEARS LATER AFTER MOVING TO HUNTINGTON BEACH, CALIFORNIA, AND AGAIN SO OFTEN BEING ENCOURAGED TO OPEN HER OWN RESTAURANT SO SHE COULD SHARE HER ITALIAN SPECIALTIES WITH EVERYONE, SHE FINALLY DID. IN 1999, SHE OPENED BASILICO'S AT ITS ORIGINAL LOCATION AT MAGNOLIA ST. AND GARFIELD AVE. IN HUNTINGTON BEACH. SHE NAMED IT IN HONOR OF HER FATHER ANTONIO BASILICO, WHO EMIGRATED TO THE UNITED STATES FROM ITALY IN THE 1920'S. THE NAME 'BASILICO' IS ALSO THE ITALIAN WORD FOR 'BASIL'. ROSEMARIE WAS AN AMERICAN PATRIOT FIRST, BUT ALSO VERY PROUD OF HER HERITAGE BECAUSE OF THE MONUMENTAL CONTRIBUTIONS ITALIANS HAVE MADE TO THIS COUNTRY.

IN 2017, IN HIS MOTHER'S HONOR - IN TRIBUTE TO HER LIFE AND SACRIFICES, TONY BUILT ROSEMARIE A NEW 'BASILICO'S' AT ITS CURRENT LOCATION. HERE YOU WOULD OFTEN SEE ROSE AND TONY SEATED AT THE CORNER TABLE, HAVING TRADITIONAL SUNDAY ITALIAN FAMILY DINNERS TOGETHER AND SURROUNDED BY FRIENDS. THE BAR AT 'BASILICO'S' IS NAMED AFTER ROSE'S MOTHER'S SIDE OF THE FAMILY, 'MEZZANOTTE' WHICH MEANS 'MIDNIGHT' IN ITALIAN. ROSE ALWAYS TOOK GREAT PLEASURE IN OPENING HER RESTAURANT TO HER CUSTOMERS, AS IF SHE WAS INVITING THEM AS HER SPECIAL GUESTS INTO HER OWN HOME, WHERE THEY COULD ENJOY A NICE GLASS OF ITALIAN VINO AND A BIG DISH OF PASTA.

SO WHEN HERE, PLEASE GET COMFORTABLE AND CHOOSE YOUR FAVORITE TABLE IN THE MAIN DINING ROOM, OR REQUEST A SEAT AT 'ROSE'S KITCHEN COUNTER' WHERE YOU CAN WATCH THE HOME COOKING. YOU CAN ALSO SIT AT THE 'MEZZANOTTE BAR', OR IF YOU'RE A COUPLE, CHOOSE A SECLUDED TABLE IN THE SPECIAL SECTION OF THE RESTAURANT WE CALL 'LOVERS' LANE'. IF JOINING US WITH A GROUP OF FRIENDS AND FAMILY OF SIX OR MORE, FEEL FREE TO RESERVE IN ADVANCE 'THE GODFATHER TABLE' NEAR THE KITCHEN. AND IF YOU ENJOY THE COOL BEACH AIR, THE HEATED OUTDOOR PATIO IS ALSO AVAILABLE. HERE WHETHER YOU COME ALONE OR WITH A GROUP, YOU WILL FEEL LIKE YOU'RE AMONG FAMILY AND FRIENDS ALWAYS. 'BASILICO'S' IS YOUR CLASSIC NEIGHBORHOOD ITALIAN RESTAURANT.

TANTE SALUTE!

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