

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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ANTIPASTI

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

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.

20

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, AND A TOUCH OF CALABRIAN CHILI PEPPER. SERVED WITH GARLIC TOAST.

24

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.

24

ARTICHOKE FRITTI

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

17

TABLE BREAD 5 | GARLIC BREAD 8 | GARLIC CHEESE BREAD 11

ZUPPA E INSALATA

ITALIAN WEDDING SOUP

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

16

ITALIAN CLAM CHOWDER

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

18

CAESAR SALAD

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

14

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.

20

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

I CLASSICI DI BASILICO'S

★ ALL OF THE FOLLOWING ENTREES LISTED 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.

FETTUCCINE ALFREDO WITH STEAK MILANESA

FETTUCCINE PASTA IN ALFREDO SAUCE WITH TENDER, THINLY SLICED STEAK. HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED.

30

CHICKEN PARMESAN

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.

28

SPAGHETTI OR PENNE WITH HOMEMADE MEATBALLS

ROSE'S HOMEMADE MEATBALLS WITH SPAGHETTI OR PENNE PASTA IN OUR FAMOUS HOMEMADE RED SAUCE.

27

HOMEMADE CHEESE LASAGNA

LAYERS OF PASTA SHEETS, WITH RICOTTA & PARMESAN CHEESES STACKED HIGH & TOPPED WITH RED SAUCE AND SHREDDED MOZZARELLA. PLEASE ALLOW 20 MIN FOR BAKING.

28

HOMEMADE LASAGNA WITH MEAT SAUCE, SPINACH AND MUSHROOMS

LAYERS OF PASTA SHEETS, WITH RICOTTA & PARMESAN CHEESES STACKED HIGH & TOPPED WITH RED SAUCE AND SHREDDED MOZZARELLA. PLEASE ALLOW 20 MIN FOR BAKING.

32

RIGATONI WITH HOMEMADE MEAT SAUCE

RIGATONI PASTA WITH ROSE'S HOMEMADE SPICY MEAT SAUCE.

26

SAUSAGE AND PEPPERS PASTA

PENNE WITH ITALIAN SAUSAGE. RED & YELLOW BELL PEPPERS & ONIONS, IN AGLIO OLIO SAUCE.

25

PASTA WITH SPICY ITALIAN SAUSAGE PENNE PASTA WITH SPICY ITALIAN SAUSAGE IN OUR HOMEMADE RED SAUCE.	25
LINGUINE AND CLAMS LINGUINE WITH PLENTIFUL FRESH SAUTEED 'LITTLE NECK' CLAMS FROM THE VIRGINIA COAST, IN AGLIO OLIO WITH WHITE WINE & ITALIAN PARSLEY.	32
LINGUINE WITH SHRIMP LINGUINE PASTA WITH LARGE WILD CAUGHT GULF SHRIMP IN AGLIO OLIO WITH PARSLEY.	32
SHRIMP PARMESAN LARGE BUTTERFLIED, WILD CAUGHT GULF SHRIMP, HAND BREADED IN PARMESAN - ITALIAN BREAD CRUMBS AND SEASONING, LIGHTLY FRIED AND TOPPED WITH MELTED MOZZARELLA, SERVED WITH BOWTIE PASTA, IN ROSE'S HOMEMADE PINK SAUCE.	32
SAUSAGE ALFREDO PENNE PASTA WITH ITALIAN SAUSAGE IN OUR HOMEMADE ALFREDO SAUCE, WITH MUSHROOMS AND SUN DRIED TOMATOES.	27
PASTA CARBONARA SPAGHETTI WITH PANCETTA AND SNOW PEAS SAUTEED AND MIXED WITH OUR HOMEMADE CREAMY CARBONARA SAUCE MADE WITH EGG.	27
PASTA ALLA CHECCA VERY SIMPLE BUT PERFECT. PENNE PASTA WITH FRESH ROMA TOMATOES AND BASIL IN AN AGLIO OLIO SAUCE.	21
MEZZA MEZZA ONE HALF FETTUCCINE PASTA IN ALFREDO SAUCE AND ONE HALF PENNE PASTA IN RED SAUCE.	23
CHICKEN PICCATA TENDER BUTTERFLIED CHICKEN BREAST, DREDGED LIGHTLY IN FLOUR AND PAN FRIED IN A WHITE WINE AND LEMON BUTTER SAUCE WITH CAPERS, SERVED ALONGSIDE LINGUINE PASTA WITH CREMINI MUSHROOMS AND SUN DRIED TOMATOES.	28
CHICKEN MARSALA A TENDER BUTTERFLIED CHICKEN BREAST IN A HOMEMADE MARSALA WINE & MUSHROOM SAUCE, SERVED WITH PENNE PASTA IN AGLIO OLIO SAUCE WITH WITH SUN-DRIED TOMATOES.	30
EGGPLANT PARMESAN LAYERS OF THINLY SLICED, SEASONED AND LIGHTLY FRIED EGGPLANT WITH RICOTTA, MOZZARELLA, SPICES AND ROSE'S HOMEMADE RED SAUCE.	30

PRIMO / DEL MARE

SEAFOOD LINGUINE SHRIMP, SCALLOPS, CALAMARI, CLAMS & BLACK MUSSELS. SERVED IN OUR HOMEMADE SPICY SEAFOOD SAUCE.	40
LINGUINE WITH SCALLOPS LINGUINE WITH LARGE BUTTERY & TENDER WILD CAUGHT SCALLOPS FROM THE NEW ENGLAND COAST, IN A WHITE WINE SAUCE WITH ITALIAN PARSLEY.	46
DUNGENESS CRAB WITH LEMON PESTO PASTA BOWTIE PASTA WITH FRESH WILD CAUGHT WASHINGTON / OREGON COAST DUNGENESS CRAB LUMP MEAT, IN HOMEMADE LEMON PESTO. (NOTE: PESTO MADE WITH PINE NUTS)	46
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 CREMINI MUSHROOMS AND SUN-DRIED TOMATOES.	38

PRIMO / DELLA TERRA

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 HOMEMADE RED WINE GARLIC BUTTER AND ROSEMARY HERB, SERVED WITH A SIDE OF FETTUCCINE PASTA WITH OUR HOMEMADE ALFREDO SAUCE.	58
TUSCAN STYLE WILD BOAR RAGU WITH PAPPARDELLE A TUSCAN CLASSIC. MARINATED WILD BOAR WITH HOMEMADE 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.	50
SHORT RIB OSSO BUCO WITH POLENTA 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.	44

DOLCE