

# ANTIPASTI

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## MEATBALL SLIDERS

TWO SLIDERS. ROSE'S HOMEMADE MEATBALL ON A FRESH BRIOCHE BUN, TOPPED WITH HER FAMOUS RED SAUCE AND GRATED PARMESAN CHEESE.

11

## RISOTTO CAKES

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

11

## CALAMARI FRITTI

FRESH CALAMARI LIGHTLY FRIED AND SEASONED, WITH PARSLEY AND SERVED WITH OUR RED OR SPICY SEAFOOD SAUCE, GARNISHED WITH A LEMON WEDGE.

14

## ARTICHOKE FRITTI

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

10

## PATATE FRITTE CON AGLIO

HOME STYLE GARLIC POTATO WEDGES WITH PARSLEY AND PARMESAN, SERVED WITH OUR HOMEMADE RED OR ALFREDO SAUCE.

9

## GARLIC BREAD | GARLIC CHEESE BREAD

6/9

# INSALATA E ZUPPA

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## ANTIPASTO SALAD

OUR SIGNATURE SALAD. FRESH ROMAINE AND MIXED GREENS, PROSCIUTTO, CAPICOLA, MORTADELLA, SOPPRESSATA AND PROVOLONE CHEESE, WITH AN OLIVE MIX, RED ONIONS, CUCUMBER, TOSSED IN OUR RED WINE VINAIGRETTE, AND TOPPED WITH SHAVED PARMESAN.

15

## CAESAR SALAD

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

11

## GORGONZOLA APPLE SALAD

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

13

## BASILICO'S SALAD

ROMAINE AND MIXED GREENS, RED ONIONS, CUCUMBER AND SHREDDED PARMESAN TOSSED IN OUR HOUSE MADE VINAIGRETTE.

8

## CAPRESE SALAD

FRESH MOZZARELLA, ROMA TOMATOES, BASIL, OLIVE OIL AND BALSAMIC VINEGAR.

12

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

## ITALIAN WEDDING SOUP

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

9

## ITALIAN CLAM CHOWDER

CLAMS AND POTATOES IN OUR HOMEMADE SPICY SEAFOOD SAUCE, WITH GARLIC BREAD.

9

# PANINI

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SANDWICHES BELOW SERVED WITH A SMALL SALAD OR A SIDE OF PATATE FRITTE CON AGLIO

## THE ITALIAN HERO

IMPORTED SOPPRESSATA, ITALIAN SALAMI, CAPICOLA, PROSCIUTTO, MORTADELLA, PROVOLONE, ROMA TOMATOES, ONIONS AND MIXED GREENS SERVED ON A FRESH BAKED ROLL.

14

## THE DIMAGGIO

A BASILICO'S TRADITION. HOMEMADE MEATBALLS COOKED IN ROSE'S RED SAUCE, DRIPPING IN MELTED MOZZARELLA, SERVED ON A FRESH BAKED ROLL.

15

## THE SAMMARTINO

A BASILICO'S CLASSIC FAVORITE. CHICKEN PARMESAN WITH MELTED MOZZARELLA, SMOTHERED IN ROSE'S RED SAUCE AND TOPPED WITH SHREDDED PARMESAN SERVED ON A FRESH BAKED ROLL.

13

## THE MARCIANO

MILANESA STEAK (TENDER, THINLY SLICED. HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED), WITH MIXED GREENS, RED ONIONS AND TOPPED WITH SHREDDED PARMESAN SERVED ON A FRESH BAKED ROLL.

15

## THE VESPUCCI

SAUSAGE PEPPERS AND ONIONS TOGETHER. PAN FRIED PERFECTLY IN OLIVE OIL AND GARLIC, TOPPED WITH GRATED PARMESAN SERVED ON A FRESH BAKED ROLL.

15

## THE SOPHIA

SLICES OF FRESH MOZZARELLA WITH RIPE ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND RICH BALSAMIC VINEGAR, ON A FRESH BAKED ROLL.

13

NOTE: \$15 WITH PROSCIUTTO



# I CLASSICI DI BASILICO'S

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ALL ENTREES SERVED WITH WARM FRESH BREAD AND A COMPLIMENTARY DINNER SALAD.

## SPAGHETTI WITH HOMEMADE MEATBALLS

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

17

## HOMEMADE LASAGNA

LAYERS OF PASTA SHEETS, WITH RICOTTA & PARMESAN CHEESES STACKED HIGH & TOPPED WITH RED SAUCE AND SHREDDED MOZZARELLA. PLEASE ALLOW 20 MIN FOR BAKING (ADD MEAT SAUCE AVAILABLE FRI - MON FOR AN ADDITIONAL \$3)

17

## RIGATONI WITH HOMEMADE MEATSAUCE (FRI THRU MON ONLY)

ROSE'S HOMEMADE MEAT SAUCE WITH RIGATONI, AND A TOUCH OF SPICE.

16

## SAUSAGE AND PEPPERS PASTA

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

17

## PASTA WITH SPICY ITALIAN SAUSAGE

PENNE WITH SPICY ITALIAN SAUSAGE AND OUR HOMEMADE RED SAUCE.

16

## LINGUINE AND CLAMS

LINGUINE WITH FRESH SAUTEED CLAMS, IN AGLIO OLIO AND WHITE WINE WITH PARSLEY.

19

## LINGUINE WITH SHRIMP

LINGUINE WITH LARGE FRESH SHRIMP IN AGLIO OLIO WITH PARSLEY.

20

## LINGUINE WITH SCALLOPS

LINGUINE WITH LARGE SCALLOPS, IN A WHITE WINE SAUCE WITH PARSLEY.

23

## PASTA ALLA CHECCA

VERY SIMPLE BUT PERFECT. PENNE WITH FRESH ROMA TOMATOES AND BASIL IN AGLIO OLIO.

15

## PASTA AGLIO OLIO

A TRADITIONAL AND SIMPLE ITALIAN FAVORITE. SPAGHETTI IN RICH OLIVE OIL AND GARLIC SAUCE.

12

## MUSHROOM RISOTTO

ARBORIO RICE, CREAMY ALFREDO SAUCE WITH MUSHROOMS.

16

# LE SPECIALITA DI BASILICO'S

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ALL ENTREES SERVED WITH WARM FRESH BREAD AND A COMPLIMENTARY DINNER SALAD.

## CHICKEN PARMESAN

BREADED WHOLE BUTTERFLIED CHICKEN BREAST, TOPPED WITH MOZZARELLA AND SERVED WITH PENNE OR LINGUINE IN ROSE'S HOMEMADE RED SAUCE AND FINISHED WITH GRATED PARMESAN.

19

## FETTUCINE ALFREDO WITH STEAK MILANESA

FETTUCINE ALFREDO WITH MILANESA (TENDER, THINLY SLICED STEAK. HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED)

20

## CAVATELLI AND BROCCOLI WITH STEAK MILANESA

CAVATELLI PASTA AND BROCCOLI IN AGLIO OLIO, WITH MILANESA (TENDER, THINLY SLICED STEAK. HAND BREADED WITH ITALIAN HERBS AND LIGHTLY FRIED)

21

## SAUSAGE ALFREDO

PENNE WITH ITALIAN SAUSAGE IN OUR HOMEMADE ALFREDO SAUCE, WITH MUSHROOMS AND SUN DRIED TOMATOES.

18

## MEZZA MEZZA

ONE HALF FETTUCINE ALFREDO AND ONE HALF PENNE IN RED SAUCE

17

## PASTA PRIMAVERA

PENNE IN AGLIO OLIO WITH FRESH VEGETABLES (BROCCOLI, MUSHROOMS, WHITE ONION, AND RED AND YELLOW BELL PEPPERS).

17

## CHICKEN MARSALA

PENNE, SUN-DRIED TOMATOES IN AGLIO OLIO, AND CHICKEN BREAST SIDE BY SIDE, WITH MARSALA WINE MUSHROOM SAUCE.

20

## EGGPLANT PARMESAN (FRIDAYS ONLY)

LAYERS OF THINLY SLICED, SEASONED AND LIGHTLY FRIED EGGPLANT WITH RICOTTA, MOZZARELLA, SPICES AND RICH RED SAUCE.

18

## PASTA CARBONARA

PANCETTA AND SNOW PEAS SAUTEED AND MIXED WITH OUR HOMEMADE CREAMY ALFREDO SAUCE AND TOSSED WITH PENNE PASTA.

18

## ROSTICCERIA CHICKEN PICCATA

HALF CHICKEN FROM OUR IN HOUSE ROTISSERIE, MARINATED WITH HONEY, HERBS, GARLIC AND LEMON, SERVED WITH LINGUINE, SUN DRIED TOMATOES, CAPERS AND MUSHROOMS IN A WHITE WINE SAUCE.

22



# PRIMO

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ALL ENTREES SERVED WITH WARM FRESH BREAD AND A COMPLIMENTARY DINNER SALAD.

## SEAFOOD LINGUINE

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

25

## SEAFOOD RISOTTO

ARBORIO RICE, WHITE WINE & BUTTER SAUCE WITH SHRIMP, SCALLOPS, CALAMARI, CLAMS AND BLACK MUSSELS

26

## PESCE PASTA WITH SALMON

ATLANTIC SALMON, PAN SEARED AND OVEN BAKED, SERVED WITH PENNE SAUTEED IN A WHITE WINE SAUCE, WITH MUSHROOMS AND SUN-DRIED TOMATOES

28

## PESCE PASTA WITH HALIBUT

ALASKAN HALIBUT, PAN SEARED AND OVEN BAKED, SERVED WITH PENNE SAUTEED IN A WHITE WINE SAUCE, WITH MUSHROOMS AND SUN-DRIED TOMATOES

32

## CIOPPINO

HALIBUT, SALMON, SHRIMP, SCALLOPS, CLAMS, BLACK MUSSELS, CALAMARI, WITH OUR SPICY SEAFOOD SAUCE AND SERVED WITH GARLIC TOAST.

34

## ITALIAN ROSEMARY RIBEYE STEAK

A 20 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 FETTUCCHINE ALFREDO.

32

## NEW YORK STEAK MARSALA

A 12 OZ. CUT, FLAVORED WITH OUR IN HOUSE SEASONING AND PERFECTLY SEARED IN A CAST IRON SKILLET, AND FINISHED IN OUR OVEN, TOPPED WITH MUSHROOM MARSALA SAUCE, AND SERVED WITH A SIDE OF PENNE IN AGLIO OLIO AND SUN-DRIED TOMATOES.

21

# DOLCE

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HOMEMADE TIRAMISU 9 HOMEMADE CANNOLI 9 HOMEMADE BREAD PUDDING 9  
SPUMONI 7 CHOCOLATE CAKE 8 CHEESECAKE 8 VANILLA ICE CREAM 5

# CAFFE

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CAPPUCINO 5 CARAMEL LATTE 6 CAFFE LATTE 5  
MOCHA LATTE 6 ESPRESSO 4 AMERICANO 3

# BEVANDE

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BOTTLED ACQUA PANNA WATER 5  
BOTTLED SAN PELLEGRINO SPARKLING WATER SMALL & LARGE 5/7  
SAN PELLEGRINO ARANCIATA 5 SAN PELLEGRINO ARANCIATA ROSSA 5  
COKE DIET COKE ROOT BEER DR. PEPPER SPRITE LEMONADE  
ICED TEA HOT TEA 3

# OPTIONAL PASTAS

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PENNE RIGATONI ANGEL HAIR SPAGHETTI LINGUINE FETTUCCHINE CAVATELLI  
GLUTEN FREE PENNE

# OPTIONAL SAUCES

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RED SAUCE PINK SAUCE WHITE WINE SAUCE SEAFOOD SAUCE AGLIO OLIO  
MEAT SAUCE (FRI THRU MON) ALFREDO LEMON ALFREDO PESTO

# JARRED HOMEMADE SAUCES TO GO

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RED SAUCE SEAFOOD SAUCE PINK SAUCE  
AVAILABLE IN 16 OZ. AND 32 OZ. 7/10



# Basilico's

*pasta e vino*

SINCE 1999



## MANGIAMO!

LET'S EAT!

SINCE 1999, WE HAVE BEEN SERVING OUR TRADITIONAL HOME STYLE- 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 ITALY, ROSEMARIE OR AS MANY CALL 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 SO OFTEN BEING ENCOURAGED TO OPEN HER OWN RESTAURANT, SO SHE COULD SHARE HER ITALIAN SPECIALTIES WITH EVERYONE, SHE FINALLY DID. SHE OPENED BASILCO'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 THE ABRUZZO REGION OF ITALY IN THE 1920'S. THE NAME 'BASILICO' IS ALSO THE ITALIAN WORD FOR 'BASIL'. WE HAVE NAMED THE BAR AT BASILICO'S AFTER ROSE'S MOTHER'S SIDE OF THE FAMILY, 'MEZZANOTTE' WHICH MEANS 'MIDNIGHT' IN ITALIAN.

ROSE TAKES 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 CAN ENJOY A NICE GLASS OF ITALIAN WINE 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 AREA WE CALL 'LOVERS' LANE'. IF JOINING US WITH A GROUP OF FRIENDS AND FAMILY OF SIX OR MORE, FEEL FREE TO RESERVE IN ADVANCE OUR FAMILY 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 NEIGHBORHOOD ITALIAN RESTAURANT.

'TANTE SALUTE'

21501 BROOKHURST ST. | HUNTINGTON BEACH, CA 92646 | 714.963.7980 • [BASILICOSPASTAVINO.COM](http://BASILICOSPASTAVINO.COM)