

ANTIPASTI

WEDDING SOUP

PASTINA, HOMEMADE TINY MEATBALLS, FRESH ESCAROLE GREENS AND CHICKEN BROTH.

CALAMARI FRITTI

FRESH WILD CAUGHT CALAMARI LIGHTLY FRIED AND SEASONED OR SAUTEED IN RED SAUCE.

ITALIAN CLAM CHOWDER

FRESH CLAMS AND POTATOES IN OUR HOMEMADE SPICY SEAFOOD SAUCE.

BASILICO’S SALAD

ROMAINE AND MIXED GREENS, CUCUMBER, ONION, 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.

CAESAR SALAD

HOMEMADE DRESSING INCLUDING EGG, AND ANCHOVIES, WITH OUR HOMEMADE CROUTONS.

CAPRESE SALAD

FRESH MOZZARELLA, ROMA TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR.

GARLIC BREAD 8 | GARLIC CHEESE BREAD 11 | PECORINO BRUSCHETTA 16

CLASSICI

★ ENTREES SERVED IN GENEROUS PORTIONS, WITH A COMPLIMENTARY CHOPPED ROMAINE SALAD WITH MIXED GREENS & HOMEMADE ITALIAN VINAIGRETTE AND FRESH BAKED CIBATTA BREAD.

PASTA WITH CHICKEN PARMESAN

CHICKEN BREAST, BREADED IN PARMESAN - ITALIAN BREAD CRUMBS. RED OR PINK SAUCE.

PASTA WITH HOMEMADE MEATBALLS OR SAUSAGE

HOMEMADE MEATBALLS OR SPICY ITALIAN SAUSAGE IN HOMEMADE RED SAUCE.

HOMEMADE LASAGNA

CHEESE ONLY OR WITH MEAT, SPINACH AND MUSHROOMS. ALLOW 20 MIN FOR BAKING.

CHICKEN MARSALA

CHICKEN BREAST IN A MARSALA WINE & MUSHROOM SAUCE, AND PASTA WITH SUN-DRIED TOMATOES IN AN AGLIO OLIO SAUCE.

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.

SAUSAGE ALFREDO PASTA

ITALIAN SAUSAGE IN HOMEMADE ALFREDO, WITH MUSHROOMS AND SUNDRIED TOMATOES.

SAUSAGE AND PEPPERS PASTA

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

RIGATONI PASTA WITH HOMEMADE MEAT SAUCE

RIGATONI PASTA WITH ROSE’S HOMEMADE SPICY MEAT SAUCE.

PASTA CARBONARA

PENNE PASTA, PANCETTA AND SNOW PEAS WITH HOMEMADE CARBONARA SAUCE WITH EGG.

EGGPLANT PARMESAN

LAYERS OF THINLY SLICED, SEASONED AND LIGHTLY FRIED EGGPLANT WITH RICOTTA, MOZZARELLA, SPICES AND ROSE’S HOMEMADE RED SAUCE.

PASTA WITH SHRIMP PARMESAN

LARGE BUTTERFLIED SHRIMP, HAND BREADED IN PARMESAN - ITALIAN BREAD CRUMBS AND SEASONING, TOPPED WITH MELTED MOZZARELLA. WITH LINGUINE, IN HOMEMADE PINK SAUCE.

PRIMO

ITALIAN ROSEMARY RIBEYE WITH FETTUCINE ALFREDO

24 OZ. BONE IN CUT, WITH HOMEMADE RED WINE GARLIC BUTTER & ROSEMARY HERB.

STEAK MILANESA WITH FETTUCINE ALFREDO

THINLY SLICED STEAK. HAND BREADED IN ITALIAN HERBS, SEASONING AND LIGHTLY FRIED.

SEAFOOD LINGUINE

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

PESCE PASTA WITH SALMON

WILD CAUGHT ALASKAN KING SALMON, SERVED WITH PENNE IN A WHITE WINE SAUCE, WITH PORCINI MUSHROOMS AND SUN-DRIED TOMATOES.

CLAMS LINGUINE

LINGUINE WITH 'LITTLE NECK' CLAMS FROM THE VIRGINIA COAST, IN AGLIO OLIO WITH WHITE WINE & ITALIAN PARSLEY OR IN OUR RED SPICY SEAFOOD SAUCE.

SCALLOPS OR SHRIMP LINGUINE

LINGUINE WITH WILD CAUGHT SCALLOPS OR SHRIMP IN A WHITE WINE SAUCE.

DOLCE

HOMEMADE TIRAMISU

12

HOMEMADE CANNOLI

11

SPUMONI

9

16

20

18

17

14

20

28

27

28/32

30

28

27

25

26

27

30

32

58

30

40

38

32

46/32