

Basilico's

pasta e vino

SINCE 1999

LUNCH SPECIAL | 'E ORA DI PRANZO!'

HALF OR FULL SANDWICHES SERVED WITH A CUP OF ONE OF OUR ITALIAN HOMEMADE SPECIALTY SOUPS OR SMALL MIXED GREENS SALAD OR GARLIC, PARMESAN, AND PARSLEY POTATO WEDGES. INCLUDES A SODA.

MONDAY THRU SATURDAY FROM 11 AM 'TIL 3PM

ADD A GLASS OF OUR HOUSE RED OR WHITE VINO FOR ONLY \$5.00

	HALF	FULL
THE ITALIAN HERO IMPORTED SOPPRESSATA, GENOA SALAMI, CAPICOLA, PROSCIUTTO, MORTADELLA, PROVOLONE WITH ITALIAN OLIVES, ROMA TOMATOES, CUCUMBERS & MIXED GREENS, TOPPED WITH OLIVE OIL, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.	14	18
THE DIMAGGIO A BASILICO'S TRADITION. HOMEMADE MEATBALLS COOKED IN ROSE'S RED SAUCE, DRIPPING IN MELTED MOZZARELLA, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.	13	17
THE SAMMARTINO A BASILICO'S CLASSIC FAVORITE. CHICKEN PARMESAN WITH MELTED MOZZARELLA, SMOTHERED IN ROSE'S HOMEMADE RED SAUCE AND TOPPED WITH SHREDDED PARMESAN, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.	13	17
THE MARCIANO 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.	14	18
THE VESPUCCI SAUSAGE, PEPPERS AND ONIONS TOGETHER, PAN FRIED PERFECTLY IN OLIVE OIL AND GARLIC, TOPPED WITH GRATED PARMESAN AND SERVED ON FRESHLY BAKED CIABATTA BREAD.	13	17
THE SOPHIA SLICES OF FRESH MOZZARELLA WITH RIPE ROMA TOMATOES AND FRESH BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL AND RICH BALSAMIC VINEGAR, AND SERVED ON FRESHLY BAKED CIABATTA BREAD.	11	15

FULL MENU ALSO BEING SERVED