

BEER BY THE BOTTLE 9

Menabrea, Lager, Milano-Italy

Fat Lip, Marina CA, Amber Ale (local beer)

1066 English, Marina CA Pale Ale (local beer)

Uinta HOP NOTCH IPA - Salt Lake City Utah (organic)

Non-Alcoholic Beer, Erdinger Weissbrau – Germany

DRINKS

Coke, Diet Coke, Sprite, Fiver Three Ginger ale or Ginger beer, Passionfruit Iced Tea, Arnold Palmer Aranciata Sparkling Orange Soda or Limonata Sparkling Lemon Soda, Chinotto Soda (similar to root beer) Grapefruit Juice, Cranberry Juice, Pineapple Juice, Apple Juice, Ginger Beer,

NON-ALCOHOLIC BEVERAGES

Bellini Peach Sparkling soda non-alcoholic

THE WORLD OF SPRITZ

ITALIAN TRADITIONAL SPRITZ splash of Aperol, fresh basil, lemon, floater of Prosecco

LIMONCELLO SPRITZ fresh basil, lemon, floater of Prosecco

CYNAR SPRITZ Italian bitter aperitif, herbs & artichoke, tonic water, slice of lemon and orange

BELLINI sparkling wine, peach nectar

MIMOSA sparkling wine, orange juice

COCKTAILS

BASIL NEGRONI Botanist gin, sweet vermouth, Campari on the rocks, slice of orange

NONINO BASIL SUNSET Amaro Nonino, bourbon, Aperol, lemon juice, fresh basil, served martini up

MODERN RYE Templeton rye whiskey on the rocks with fever-tree ginger beer, lime juice, orange bitters

BASIL MANHATTAN Whiskey, sweet vermouth, orange, Amarena Fabbrie, on the rocks

BASIL BLOODY MARY Titos Vodka, spicy tomato juice, celery sea salt, green olives, fresh lime

VODKA

TITO'S VODKA - GREY GOOSE - KETEL ONE – CHOPIN – STOLI

GIN

BOMBAY SAPPHIRE - TANQUERAY – HENDRICK 'S - BOTANIST

**We offer full bar service including single malt, Scotch and Whiskeys as well as Ports and after dinner drinks (limited selection).



APPETIZERS

BRUSCHETTA

Baguette, organic cherry tomatoes, basil pesto (no pine nuts) Parmesan cheese, black truffle, buffalo mozzarella, olive oil, balsamic glaze
18 (3 pc) 21 (4pc) **VGT**

CASTROVILLE MARINATED

ARTICHOKES lemon zest, olive oil, Parmesan cheese, balsamic glaze
20 (2 ea.) 25 (3 ea.) **VGT GF**

SAUTÉED MONTEREY BAY

CALAMARI wild shrimp, Spanish octopus, white wine garlic, peperoncino, cherry tomatoes, parsley 20 **GF**

ROASTED SPANISH

OCTOPUS Cannellini bean puree, fennel, red onions, cherry tomatoes, shaved carrots, lemon zest, basil-infused extra virgin olive oil, lemon dressing, arugula, mint 25 **GF**

LAMB MEATBALLS

San Marzano tomato sauce, Parmesan cheese 22 **GF**

ITALIAN CHARCUTERIE

selection of cured meats, Parmigiano, Castelvetro olives, Taralli crostini 29 **GF**

CHEESE PLATE selections of imported cheeses, honey and balsamic glaze, dry fruit crostini Chestnut or Chianti jelly 30 **GF**

CASTELVETRANO OLIVES

Peppadew (sweet & mild peppers) 17 **VGN GF**

SIDE 9

swank Farms roasted **organic cauliflower**, basil pesto* **VGT**

VGN Honey roasted **carrots**

creamy **Polenta**, fine grain, Parmesan cheese * **VGT**

VGN roasted Brussel sprouts

Regular fries 8 - Truffle fries 12

SALADS

BASIL CAESAR chopped romaine, parmesan, crispy Parmesan bruschetta, cherry tomatoes, gf. onions chips 17 **VGT** (**Add** anchovies 3)

ROASTED BOSCH PEAR & CREAMY GORGONZOLA

arugula, lemon dressing, honey, balsamic, raspberry, taralli crostini 18 **VGT**

COW MILK BURRATA CHEESE ANGELO E

FRANCO arugula, lemon dressing, thinly sliced of San Daniele Prosciutto, Basil olive oil 19 **GF**

CAPRESE SWANK FARMS HEIRLOOM TOMATOES

buffalo mozzarella, basil, cucumber, avocado, artichokes, sea salt, raspberry balsamic 18 **VGT GF**

INSALATA DI BARBABIETOLE

wild arugula, fresh organic strawberries, red and golden beets, sweet gorgonzola, sweet peppadew, caramelized pecan, Aperol lemon dressing, balsamic glaze 18 **VGT GF**

BASIL HOUSE SALAD

mixed baby greens, freshly shaved vegetables, balsamic vinaigrette 17 **VGT VGN GF**

Add Mary's organic chicken breast (non-GMO) 8
shrimp 9
salmon 20
burrata cheese 7
Side of anchovies 8

PASTA KIDS

OPTIONS 17

Tomato sauce, butter, cheese or plain

Add meatball, chicken or veggie charge apply

BREAD SERVICE + PESTO

BASIL GARLIC BREAD

organic butter, Parmesan cheese, fresh basil 9 **VGT** (**Add** marinara sauce 4) **VGT**

OLIVE OIL SEA SALT WARM FOCACCIA

8 (serve two people) (**Add** burrata cheese 7) **VGT**

SANDWICHES

LUNCH ONLY

SERVED WITH A CHOICE OF: CUP SOUP, SALAD, OR FRIES

Add avocado 4, bacon 7, gluten free bun 4

BRIOCHE BUN

6 oz. THE BASIL BURGER organic grass-fed beef, arugula, tomato, caramelized onions, Monterey jack cheese, truffle basil aioli 24 Lunch | 30 Dinner

HOUSE-MADE BASIL VEGGIE BURGER

pesto mayo, chickpeas, quinoa, carrot patty, walnuts, braised onions, Monterey jack cheese **VGT**
24 Lunch | 29 Dinner

WARM FOCACCIA

LUNCH ONLY

SERVED WITH A CHOICE OF: CUP SOUP, SALAD, OR FRIES

Add avocado 5, bacon 8, gluten free bun 4

ORGANIC CHICKEN BREAST | basil pesto mayo, avocado, bacon, arugula, tomato 24

SALMON BLT | mayo, lettuce, tomato, caper berry, bacon 25

CAPRESE | basil pesto, buffalo mozzarella, fresh tomatoes, balsamic, sea salt (**Add** prosciutto 5) **VGT** 24

TRADITIONAL ROMAN PINSAL CRUST

(vegan-low gluten content) individual size 12"

BASIL MARGHERITA (add pepperoni 4)
Buffalo mozzarella, San Marzano tomato sauce, fresh basil, oregano 26 **VGT** (**CHEESE PIZZA** 26)

CARMEL DIAVOLA (no tomato sauce)
fresh organic basil pesto, mild Italian salami, wild arugula, lemon dressing, burrata cheese 28

VEGGIE CAPRICCIOSA BIANCA (no tomato sauce)
Mozzarella, grilled zucchini, black truffle, porcini mushrooms, carrots, cherry tomato, rosemary, basil 29 **VGT**

LOCAL & ITALIAN /VENETIAN-INSPIRED CUISINE

We pride ourselves on our service, and quality of ingredients sourced every day (ask for specials) Including specials wines off the list. Please Limit substitution.

VEGETERIAN | VEGAN | | GLUTEN FREE |

PASTA

BLACK SEAFOOD LINGUINI

Monterey Bay squid, wild shrimp, fresh local/imported fish of the day, San Marzano tomatoes, Gilroy garlic, Calabrian Chili 38

TRADITIONAL BASIL LASAGNA

Beef Bolognese, bechamel, Parmesan cheese, San Marzano marinara sauce, basil 31

RIGATONI AL PESTO

(our signature dish)

home-made pasta, basil pesto, burrata, kalamata olives, cherry tomatoes (no pine nuts) 30 VGT

RIGATONI POMODORO

San Marzano tomato sauce & fresh basil, extra virgin olive oil 24 VGN

RIGATONI ARRABIATA PICCANTE

San Marzano tomato sauce, & fresh basil, red chili flakes, extra virgin olive oil 26 VGN

RIGATONI AMATRICIANA

caramelized onions, crispy pancetta, San Marzano tomato sauce, fresh basil, extra virgin olive oil 28

We only use olive oil
&
Canola oil for frying

For your dog:

chicken or beef patty
\$12

GNOCCHI

SPINACH & SALMONE

light basil cream sauce, king salmon, sautéed zucchini, parmesan cheese, fresh basil 33

TRICOLORE

green peas potatoes dumpling, lemon cream sauce and spinach, Parmesan cheese, sun dried tomato, lemon zest 32 VGT GF

BEET & PECORINO

Beet potatoes dumpling, creamy pecorino sauce, Porcini mushrooms, basil 31 VGT

PASTA

TAGLIATELLE BOLOGNESE

traditional ground beef, San Marzano tomato sauce, parsley 32

TAGLIATELLE

AI FUNGHI & SALSICCIA

Porcini mushrooms, mild Italian pork sausage, Parmesan cheese, white wine, garlic, shallots, parsley 35

SPAGHETTI

WITH LAMB MEATBALLS

San Marzano tomato sauce, Scamorza (smoked mozzarella cheese) 33

SPAGHETTI CARBONARA

egg yolk, Parmesan cheese, black pepper, crispy Pancetta/guanciale (Italian bacon) 30

RAVIOLI

BUTTERNUT SQUASH

spinach pasta, organic brown butter sage, Parmesan cheese 29 VGT

FIOCCHI RAVIOLI & TOASTED WALNUTS

Cheese-filled pasta & pears, light gorgonzola dolce & speck (Italian smoked ham) 29

LOBSTER

saffron cream sauce, cherry tomatoes, fresh basil 38 (add shrimp 9)

VEGAN GLUTEN FREE

Extra virgin olive oil, mixed vegetables, cherry tomatoes, fresh basil 35 VGN GF

VEGAN ROASTED VEGETABLE

PLATE 32 *Vegan/gf. raviolis, Porcini mushrooms, Gilroy garlic, carrot puree (Beet vegetables ravioli) VGN GF

MONOGRANO
FELICETTI

100% Organic Durum Wheat, freshly milled into semolina flour, and put into production within 24 hours.

Felicetti marries artisanal techniques (bronze die-cut) with state-of-the-art clean technology. They generate 90% of their own electricity and are committed to making the lowest environmental impact possible. 100 years, Dolomites.



(corn and rice flour)
cooked in a separate pot of water

PRE ORDER IN ADVANCE BASIL: 16 oz. BASIL PESTO 18 | MARINARA SAUCE 16 | BOLOGNESE 20 | BASIL OLIVE OIL 25 | FULL TRAY FOCACCIA 28 (serving 15/20 pp) HALF TRAY OF MEAT OR VEGETERIAN LASAGNA 100 (serving 8/10 pp)

ENTREES

GRILLED NEW ZEALAND KING ORA SALMON (market price)

cherry tomatoes, green imported Castel Vetrano olives, lemon capers berry white wine sauce, organic Swank Farms baby carrots, rainbow cauliflowers

SLOW COOKED SHORT RIBS

creamy polenta, seasonal vegetables 47

HALF ROASTED MARY'S ORGANIC CHICKEN PICCATA

organic carrots puree, roasted farmer's market vegetables, Meyer lemon, white wine, capers berry 39 (approximately 30 minutes cooking time)

eating raw or undercooked fish / shellfish / eggs or meat increases the risk of foodborne illness. Please alert your server to any food allergies / food intolerances. Bread service & Water is served only upon request.

Please limit substitution, no food and beverages are allowed from other facilities; party of 5 or more are required to have a minimum purchase of at least 1 entrée per person including children options, splitting as family style is ok as far as minimum purchased required is met. Splitting charge might apply if necessary. Larger parties are also required to have a complete food order including first and second course and everyone must be at the table when order is taken to guarantee a smooth execution in the kitchen since most of our items are cooked from scratch.

22% service charge will be added for parties of (5) or more | split check maximum of 4 - CRA 0.25% |

A 3.99% customer service charge is applied to all store sales at this location.

As an incentive for customers paying with CASH we now provide an immediate discount of 3.99% on your purchase. Please value tipping accordingly

Owner, Denis Boaro.