

APPETIZERS

BACCALA' MANTECATO

White whipped salt cod over grilled polenta 28
" typical Venetian "



BRUSCHETTA (soft focaccia bread)

Organic cherry tomatoes, basil pesto (no pine nuts) black truffle, buffalo mozzarella, balsamic glaze 18 (3 pc) 23 (4pc) VGT

MONTEREY BAY CALAMARI

Sauteed calamari, wild shrimp, Spanish octopus, white wine garlic, pepperoncino, cherry tomatoes, parsley 22 GF

ROASTED SPANISH OCTOPUS

Boiled Fingerling potatoes, green olive pate', cherry tomatoes, lemon zest, capers berry, basil-infused extra virgin olive oil, Parsley, lemon dressing 27 GF

LAMB MEATBALLS

San Marzano tomato sauce, Parmesan cheese 24 GF

ITALIAN CHARCUTERIE

selection of cured meats, Parmigiano, Castelvetrano olives 30 GF
Taralli crostini

CHEESE PLATE

selections of imported cheeses, honey and balsamic glaze, dry fruit crostini figs Divina jelly 32 GF



SALADS

BASIL CAESAR

chopped romaine, parmesan, cherry tomatoes, gf. onions chips 17 VGT (Add white anchovies 3)

ROASTED BOSQ PEAR & CREAMY GORGONZOLA

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

CAPRESE

buffalo mozzarella, seasonal tomatoes, basil, sea salt, avocado, marinated artichoke raspberry balsamic 18 VGT GF
(Add Prosciutto Parma 6)

RED & GOLDEN BEETS

wild arugula, fresh organic seasonal fruit, 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 8 | shrimp 9 | salmon 20 | steak 12
burrata cheese 8

BREAD SERVICE

(order in advance)

WARM BASIL GARLIC BREAD

organic butter, Parmesan cheese, fresh basil 9 VGT
(Add marinara sauce 4 or green olives spread 5) VGT

OLIVE OIL SEA SALT WARM FOCACCIA

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

SIDE OF CASTELVETRANO OLIVES

Peppadew (sweet & mild peppers) 17 VGN GF

THE BASIL BURGER

BRIOCHE BUN

SERVED WITH A CHOICE OF: CUP SOUP, SALAD, OR FRIES
6 OZ. organic grass-fed beef, arugula, tomato, caramelized onions, Monterey jack cheese, truffle basil aioli
24 Lunch | 30 Dinner

Add avocado 4, bacon 7, gluten free bun 4

BASIL VEGGIE BURGER

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

pesto mayo, chickpeas, quinoa, carrot patty, walnuts, braised onions, tomatoes, Monterey jack cheese VGT

24 Lunch | 29 Dinner

FOCACCIA SANDWICHES

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

Add avocado 4, bacon 7, gluten free bun 4

ORGANIC CHICKEN BREAST

basil pesto mayo, avocado, bacon, arugula, tomato 24

KING DRA SALMON BLT

mayo, lettuce, tomato, caper berry, bacon 25

CAPRESE

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

(LUNCH ONLY)

BASIL STEAK SALAD

Organic spinach, grilled sliced flank steak, cherry tomatoes, red onions, blue cheese dressing shaved parmesan cheese 24 GF

ITALIAN THIN CRUST PIZZA

(VEGAN-LOW IN GLUTEN CONTENT) INDIVIDUAL SIZE 12"

BASIL MARGHERITA (add pepperoni 4)

Buffalo mozzarella, San Marzano tomato sauce, fresh basil 26 VGT (CHEESE PIZZA 26)

CARMEL DIAVOLA (no tomato sauce)

fresh organic basil pesto, mild Italian salami, wild arugula, lemon dressing, burrata cheese 28 (our signature pizza)

CAPRICCIOSA (vegetarian)

Buffalo mozzarella, San Marzano tomato sauce, artichokes, black olives, Porcini mushrooms, oregano 31 VGT
(add Prosciutto cotto Rovagnati Italian ham 5)

PRE ORDER IN ADVANCE BASIL: 16 oz. BASIL PESTO 20 | MARINARA SAUCE 18 | BOLOGNESE 22 | BASIL OLIVE OIL 25 | FULL TRAY FOCACCIA 28 (serving 15/20 pp) HALF TRAY OF MEAT OR VEGETERIAN LASAGNA 120 (serving 8/10 pp)

*VEGETERIAN | VEGAN | GLUTEN FREE | PLEASE LIMIT SUBSTITUTIONS & SPLITTING
PARTY OF 4+ ARE REQUIRED TO ORDER 1 ENTRÉE PER PERSON

ITALIAN /VENETIAN-INSPIRED CUISINE (local)

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

I CLASSICI PIATTI VENETI



LINGUINI AL NERO DI SEPPIA

Black pasta, Monterey Bay squid, wild shrimp, King salmon, San Marzano tomatoes, Gilroy garlic, Calabrian Chili 39

RAVIOLI ALLE CASTRAURE

Saffron Ravioli, Artichokes & spinach, green olives pate', light cream sauce, Parmesan Cheese 33

"FEGATO ALLA VENEZIANA"

Sauteed calf liver, caramelized onions, white wine sauce, mashed potatoes, rapini 36

BIGOLI PASTA

ALL' ARANA

Roasted duck ragu' Parmesan cheese 37

TAGLIOLINI

CIPRIANI & BISI

Spinach tagliolini, Italian ham, green Peas, light Parmesan cream sauce 34

PASTA

RIGATONI AL PESTO

(our signature dish)

home-made pasta, basil pesto, burrata, kalamata olives, cherry tomatoes (no pine nuts) 32 **VGT**

RIGATONI POMODORO

San Marzano tomato sauce & fresh basil, extra virgin olive oil 28 **VGN**

Make it **Arabbiata**, spicy upon request

RIGATONI AMATRICIANA

caramelized onions, crispy pancetta, San Marzano tomato sauce, fresh basil, extra virgin olive oil 29

ALL RIGATONI PASTA DOES NOT CONTAIN ANY EGG

PAPPARDELLE BOLOGNESE

traditional ground beef ragu', San Marzano tomato sauce, parsley 33

TAGLIATELLE PORCINI & 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) 34

SPAGHETTI CARBONARA

egg yolk, Parmesan cheese, black pepper, crispy Pancetta/guanciale (Italian bacon) 31

LASAGNA

TRADITIONAL BASIL LASAGNA

Beef Bolognese, bechamel, Parmesan cheese, San Marzano marinara sauce, basil 33

GNOCCHI

SPINACH & KING DRA SALMON

Light basil cream sauce, grilled zucchini, Parmesan cheese, fresh Basil 35

TRICOLORE GNOCCHI

green peas potatoes dumpling, lemon cream sauce and spinach, Parmesan cheese, sun dried tomato, lemon zest 33 **VGT GF**

RAVIOLI

BUTTERNUT SQUASH

spinach pasta, organic brown butter sage, Parmesan cheese 30 **VGT**

FIOCCHI RAVIOLI & TOASTED WALNUTS

Cheese-filled pasta & pears, light gorgonzola dolce & speck (Italian smoked ham) 31

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 36 **VGN GF**

KIDS PASTA 18

Tomato sauce, butter, cheese or plain (Add meatball, chicken or veggie charge apply)

ENTREES

GRILLED NEW ZEALAND KING DRA SALMON

(market price)

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

SLOW COOKED SHORT RIBS

creamy polenta, seasonal vegetables 48 **GF**

VENISSON ALL GRIGLIA

Grilled med-rare Venison, over mashed potatoes, sautéed Broccolini, balsamic figs reductions 49 **GF**

SCALOPPINE DI POLLO 1/2

Sauteed natural Mary's chicken breast, mushrooms, Meyer lemon & white wine, capers berry, roasted farmer's market vegetables, carrots puree 36 **GF**

VEGAN ROASTED VEGETABLE

PLATE 34 *Vegan/gf. raviolis, Porcini mushrooms, Gilroy garlic, carrot puree **VGN GF**



(corn and rice flour)
cooked in a separate pot of water
substitute most of our pasta
except for the lasagna

Monterey Bay Aquarium
Seafood Watch



FOR YOUR DOG 12

chicken or beef patty

SIDE 9 (We only use olive oil & canola oil for frying)

Swank Farms roasted **organic CAULIFLOWER**, basil pesto* **VGT**

VGN honey roasted **CARROTS**

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

regular **FRIES** 8 or **Truffle** 12 **VGN VGT**

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 (3) or more | split check maximum of 4 - GRA 0.25%

A 3.38% 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 3.38% on your purchase. Please value tipping accordingly. Owner, Denis Boaro.

