

# basil tree ristorante italiano

## APPETIZERS

### BRUSCHETTA 9

TOASTED BREAD TOPPED WITH BRUSCHETTA MIX

### MOZZARELLA, PROSCIUTTO E POMODORO 11

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, ONIONS AND BASIL

### CALAMARI 14

FLASH FRIED SQUID SERVED WITH MARINARA

### MUSSELS 12

STEAMED 1 LB (SCAMPI STYLE OR FRA DIAVOLO (SPICY RED))

### MOZZARELLA FRITTI 10

FRIED CHEESE SERVED WITH MARINARA

### SALSICCIA E PEPERONI 12

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

## SOUP

### CHEF'S SOUP OF THE DAY 4

## SALADS

### HOUSE SALAD S 4 L 7

MIXED GREENS, BLACK OLIVES, RED ONIONS, PEPPERONCINI, TOMATOES, HOMEMADE ITALIAN DRESSING

### CAESAR SALAD S 5 L 8

ROMAINE LETTUCE – CAESAR DRESSING

### POMODORO GORGONZOLA 9

RED ONIONS, GORGONZOLA CHEESE, TOMATOES, HOMEMADE ITALIAN DRESSING

## SANDWICHES

**CHICKEN PARMESAN** BREADED CHICKEN - MARINARA - MELTED MOZZARELLA CHEESE 11

**SAUSAGE AND PEPPER** ITALIAN SAUSAGE - CARAMELIZED BELL PEPPERS - MELTED MOZZARELLA CHEESE 11

**MEATBALL** HOMEMADE MEATBALLS - MARINARA - MELTED MOZZARELLA CHEESE 11

**CHICKEN TUSCAN** CHICKEN BREAST - SUNDRIED TOMATOES - CREAMY PESTO SAUCE - SPRING MIX - MOZZARELLA CHEESE 11

**CAPRESE** FRESH MOZZARELLA CHEESE - TOMATOES - ONIONS - BASIL - HOMEMADE ITALIAN DRESSING 11

**P.L.T** FRIED PROSCIUTTO - ROMANE LETTUCE - TOMATOES 12

## CREATE YOUR PASTA DISH

### PASTA SAUCES

**MARINARA** TOMATO SAUCE 12

**BASILICA** TOMATO SAUCE, FRESH BASIL, WINE AND GARLIC 13

**AGLIO E OLIO** OLIVE OIL AND GARLIC SAUCE 13

**ARRABBIATA** SPICY TOMATO SAUCE 13

**BOLOGNESE** GROUND BEEF, TOMATO SAUCE, CHEESE 15

**VODKA** TOMATO SAUCE, VODKA, CREAM 14

**PUTTANESCA** ANCHOVIES, CAPERS, OLIVES AND TOMATO SAUCE 14

**PAESANO** MUSHROOMS, PEAS AND PROSCIUTTO AND CREAM 15

**QUATTRO FORMMAGGIO** FOUR CHEESE SAUCE 15

**ALFREDO** CREAMY SAUCE 14

### PASTA STYLES

ANGEL HAIR

SPAGHETTI

LINGUINE

FETTUCCHINE

PENNE

GNOCCHI\*

RAVIOLI\* CHEESE OR MEAT

TORTELLINI\* CHEESE OR MEAT

GLUTEN FREE PASTA\* (PENNE)

ALL PASTAS MARKED WITH (\*) ADD 2

### ADD YOUR FAVORITES

CHICKEN 3

ITALIAN SAUSAGE 3

HOMEMADE MEATBALLS 5 (2 PIECES)

SHRIMP 7 (4 PIECES)

VEGETABLES (CHEF'S CHOICE) 2

### PASTA ESPECIALE AL FORNO – BAKED PASTA

**MANICOTTI** ROLLED PASTA STUFFED WITH ITALIAN BLEND OF CHEESES 14

**LASAGNA BOLOGNESE** (ALL BEEF) –BAKED WITH IMPORTED CHEESES 15

### CHICKEN & VEAL

#### CHICKEN BREAST / VEAL CUTLETS

**BASIL TREE** ARTICHOKE HEARTS, BABY SPINACH, SUN DRIED TOMATOES, LEMON BUTTER AND WHITE WINE SAUCE 17

**CALABRESE** VINEGAR PEPPERS, PEPPERONCINI, RED BELL PEPPERS, WHITE WINE, OLIVE OIL, GARLIC AND ROASTED POTATOES 18

**CAPRESE** CHOPPED RED PEPPERS, OLIVE OIL, TOMATOES, WHITE WINE, GARLIC AND ROASTED POTATOES. TOPPED WITH CHEESE 18

**VESUVIO** ROASTED POTATOES, WHITE WINE, OLIVE OIL, GARLIC, ITALIAN HERBS AND PEAS 18

**MARSALA** MUSHROOMS AND SWEET MARSALA WINE SAUCE 16/20

**PARMESAN** BREADED, MARINARA, BAKED WITH OUR BLEND OF IMPORTED CHEESES. SERVED OVER A BED OF PENNE MARINARA 17/21

**FRANCHESE** EGG-BATTERED, WHITE WINE AND LEMON BUTTER SAUCE 16/20

**SALTIMBOCCA** SAGE, PROSCIUTTO, WHITE WINE, OLIVE OIL, GARLIC, MOZZARELLA CHEESE AND ROASTED POTATOES 18/22

### STEAKS & SEAFOOD

**FILET MIGNON** 8OZ BLACK ANGUS. BALSAMIC GLAZED MUSHROOMS. TOPPED WITH GORGONZOLA. DECORATED WITH VESUVIO POTATOES 34

**RIB EYE STEAK** 14 -16OZ BLACK ANGUS AGED RIB EYE TOPPED WITH SAUTEED MUSHROOMS. DECORATED WITH VESUVIO POTATOES 31

**FRUTA DI MARE** SHRIMP, MUSSELS, SCALLOPS, CALAMARI AND CLAMS IN A RED SAUCE, SERVED OVER LINGUINE 28

**HALIBUT LIVORNESE** 8OZ. TOMATOES, BLACK OLIVES, CAPERS, WHITE WINE AND TOUCH OF RED SAUCE, OVER BED OF SAUTÉED SPINACH 32

**MUSSELS AND CLAMS DI GIOVANI** HOMEMADE SEASONED BUTTER, ONIONS, GARLIC AND WHITE WINE SAUCE, OVER LINGUINE 24

**SALMON PICCATA** 8OZ. CAPERS, WHITE WINE AND LEMON BUTTER SAUCE, OVER BED OF SAUTÉED SPINACH 24

**SHRIMP / SCALLOPS** SCAMPI STYLE ( BUTTER, OLIVE OIL, WHITE WINE AND GARLIC) OR FRA DIAVOLO STYLE (SPICY RED SAUCE) SERVED OVER LINGUINE 22/25

### SIDES

ITALIAN SAUSAGE 6

HOMEMADE MEATBALLS 5 (2 PIECES)

FRESH VEGETABLES - CHEF'S CHOICE 7

PENNE MARINARA 6

FRIES 6

VESUVIO POTATOES 4

*MOST DISHES CAN BE PREPARED GLUTEN-FREE. PLEASE ASK YOUR SERVER FOR DETAILS.  
NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE AND AUTOMATIC 20% GRATUITY WILL BE ADDED*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION