

basil tree ristorante italiano

APPETIZERS

BRUSCHETTA 8

TOASTED BREAD TOPPED WITH BRUSCHETTA MIX

MOZZARELLA, PROSCIUTTO E POMODORO 10

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, ONIONS AND BASIL

CALAMARI 12

FLASH FRIED SQUID SERVED WITH MARINARA

MUSSELS 11

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

MOZZARELLA FRITTI 9

FRIED CHEESE SERVED WITH MARINARA

SALSICCIA E PEPERONI 10

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

SOUPS

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 SERVED WITH A SIDE OF FRIES

CHICKEN PARMESAN BREADED CHICKEN - MARINARA - MELTED MOZZARELLA CHEESE 9

SAUSAGE AND PEPPER ITALIAN SAUSAGE - CARAMELIZED BELL PEPPERS - MELTED MOZZARELLA CHEESE 9

MEATBALL HOMEMADE MEATBALLS - MARINARA - MELTED MOZZARELLA CHEESE 9

CHICKEN TUSCAN CHICKEN BREAST - SUNDRIED TOMATOES - CREAMY PESTO SAUCE - SPRING MIX - MOZZARELLA CHEESE 9

CAPRESE FRESH MOZZARELLA CHEESE - TOMATOES - ONIONS - BASIL - HOMEMADE ITALIAN DRESSING 9

P.L.T FRIED PROSCIUTTO - LETTUCE - TOMATOES

CREATE YOUR PASTA DISH

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

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

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

BAKED MANICOTTI ROLLED PASTA STUFFED WITH ITALIAN BLEND OF CHEESES. BAKED 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 16

CALABRESE VINEGAR PEPPERS, PEPPERONCINI, RED BELL PEPPERS, WHITE WINE, OLIVE OIL, GARLIC AND ROASTED POTATOES 17

CAPRESE CHOPPED RED PEPPERS, OLIVE OIL, TOMATOES, WHITE WINE, GARLIC AND ROASTED POTATOES. TOPPED WITH CHEESE 17

VESUVIO ROASTED POTATOES, WHITE WINE, OLIVE OIL, GARLIC, ITALIAN HERBS AND PEAS 17

MARSALA MUSHROOMS AND SWEET MARSALA WINE SAUCE 15/19

PARMESAN BREADED, MARINARA, BAKED WITH OUR BLEND OF IMPORTED CHEESES. SERVED OVER A BED OF PENNE MARINARA 16/20

FRANCHESE EGG-BATTERED, WHITE WINE AND LEMON BUTTER SAUCE 15/19

SALTIMBOCCA SAGE, PROSCIUTTO, WHITE WINE, OLIVE OIL, GARLIC, MOZZARELLA CHEESE AND ROASTED POTATOES 18/21

STEAKS & SEAFOOD

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

RIB EYE STEAK 14 - 16OZ BLACK ANGUS AGED RIB EYE TOPPED WITH SAUTEED MUSHROOMS. DECORATED WITH VESUVIO POTATOES 28

FRUTA DI MARE SHRIMP, MUSSELS, SCALLOPS, CALAMARI AND CLAMS IN A RED SAUCE, SERVED OVER LINGUINE 27

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 23

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 21/24

SIDES

ITALIAN SAUSAGE 5

HOMEMADE MEATBALLS 5 (2 PIECES)

FRESH VEGETABLES - CHEF'S CHOICE 6

PENNE MARINARA 6

FRIES 4

VESUVIO POTATOES 4

MOST DISHES CAN BE PREPARED GLUTEN-FREE. PLEASE ASK YOUR SERVER FOR DETAILS.

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