

basil tree ristorante italiano

Appetizers

BRUSCHETTA

TOASTED BREAD TOPPED WITH BRUSCHETTA MIX
MOZZARELLA, PROSCIUTTO E POMODORO

PROSCIUTTO, FRESH MOZZARELLA, TOMATOES, ONIONS AND BASIL

CALAMARI

FLASH FRIED SQUID SERVED WITH MARINARA

MUSSELS

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

GAMBERI DI GIOVANI

SHRIMP, ONIONS, GARLIC, WHITE WINE AND HERB BUTTER

MOZZARELLA FRITTI

FRIED CHEESE SERVED WITH MARINARA

SALSICCIA E PEPERONI

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

Soups

MINISTRONE SOUP
CHEF'S SOUP OF THE DAY

Salads

HOUSE SALAD S L

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

CAESAR SALAD S L

ROMAINE LETTUCE – CAESAR DRESSING

POMODORO GORGONZOLA

RED ONIONS, GORGONZOLA CHEESE, TOMATOES, HOMEMADE ITALIAN
DRESSING

Create your pasta dish

SERVED WITH A CHOICE OF SOUP

PASTA SAUCES

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

MARINARA TOMATO SAUCE

BASILICA TOMATO SAUCE, FRESH BASIL, WINE AND GARLIC

AGLIO E OLIO OLIVE OIL AND GARLIC SAUCE

ARRABBIATA SPICY TOMATO SAUCE

BOLOGNESE GROUND BEEF, TOMATO SAUCE, CHEESE

VODKA TOMATO SAUCE, VODKA, CREAM

PUTTANESCA ANCHOVIES, CAPERS, OLIVES AND TOMATO SAUCE

PAESANO MUSHROOMS, PEAS AND PROSCIUTTO AND CREAM

QUATTRO FORMMAGIO FOUR CHEESE SAUCE

ALFREDO CREAMY SAUCE

ADD YOUR FAVORITES

CHICKEN

ITALIAN SAUSAGE

HOMEMADE MEATBALLS

SHRIMP

VEGETABLES (CHEF'S CHOICE)

Pasta speciale al Forno – Baked Pasta

SERVED WITH A CHOICE OF SOUP

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

LASAGNA BOLOGNESE (ALL BEEF) –BAKED WITH IMPORTED CHEESES

Chicken & Veal

CHICKEN BREAST / VEAL CUTLETS

SERVED WITH A CHOICE OF SOUP

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

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

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

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

MARSALA MUSHROOMS AND SWEET MARSALA WINE SAUCE

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

FRANCHESE EGG-BATTERED, WHITE WINE AND LEMON BUTTER SAUCE

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

Steaks & Seafood

SERVED WITH A CHOICE OF SOUP

FILET MIGNON 8oz BLACK ANGUS. BALSAMIC GLAZED MUSHROOMS. TOPPED WITH GORGONZOLA. DECORATED WITH VESUVIO POTATOES

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

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

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

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

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

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

Sides

ITALIAN SAUSAGE

HOMEMADE MEATBALLS

FRESH VEGETABLES - CHEF'S CHOICE

PENNE MARINARA

VESUVIO POTATOES

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