

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))

GAMBERI DI GIOVANI 14

SHRIMP, ONIONS, GARLIC, WHITE WINE AND HERB BUTTER

MOZZARELLA FRITTI 9

FRIED CHEESE SERVED WITH MARINARA

SALSICCIA E PEPPERONI 10

MILD ITALIAN SAUSAGE WITH ROASTED BELL PEPPERS

Soups

MINISTRONE SOUP 4

CHEF'S SOUP OF THE DAY 5

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

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 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 4

ITALIAN SAUSAGE 4

HOMEMADE MEATBALLS 3 (EACH)

SHRIMP 2 (EACH)

VEGETABLES (CHEF'S CHOICE) 3

Pasta speciale al Forno – Baked Pasta

SERVED WITH A CHOICE OF SOUP

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

SERVED WITH A CHOICE OF SOUP

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 16

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

SERVED WITH A CHOICE OF SOUP

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 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 3 (EACH)

FRESH VEGETABLES - CHEF'S CHOICE 6

PENNE MARINARA 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