

## Antipasti



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|---|-------|--|-------|
| <b>Antipasto Italiano</b><br><i>Assorted imported meat, cheese, anchovies</i>                         | 10.95 | <b>Zucchini Fritti</b><br><i>Fried Zucchini</i>  | 7.95  |
| <b>Baked Clams</b><br><i>Baked clams, 1/2 dozen</i>   | 9.95  | <b>Carciofi Ripieni</b><br><i>Stuffed Artichoke</i>                                      | 8.95  |
| <b>Steamed Mussels</b><br><i>Served in a white wine or marinara sauce</i>                             | 9.95  | <b>Calamari Fritti or Genovese</b><br><i>Fried or sautéed in garlic olive oil</i>        | 9.95  |
| <b>Prosciutto con Melon</b><br><i>Fresh melon wrapped w/prosciutto de Parma</i>                       | 10.95 | <b>Shrimp Cocktail</b><br><i>Served with cocktail sauce &amp; lemon</i>                  | 10.95 |
| <b>Italian Sausage &amp; Escarole</b><br><i>Sausage sautéed with escarole, olive oil &amp; garlic</i> | 9.95  | <b>Bruschetta</b> (toasted bread)<br><i>Topped with tomato and basil w/Romano cheese</i> | 6.95  |



## Insalate

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| <b>Insalata di Casa</b><br><i>House Salad</i>  | 5.95 | <b>Insalata Caprese</b><br><i>Fresh Roma tomato, basil, extra virgin olive oil and fresh mozzarella</i> | 8.95 |
| <b>Insalata Agro Dolce</b><br><i>Mixed greens, cherry tomatoes, fresh pear, walnuts, gorgonzola cheese with Balsamic Vinaigrette</i> | 8.95 | <b>Insalata Cesare</b><br><i>Classic Caesar Salad</i>   | 6.95 |

## Minestre

(Soups)

Minestrone or Soup of the Day 3.95

## Basilico House Specials



**Pollo Basilico 15.95**

*Fresh tomato, basil, garlic olive oil sauce over fettuccini*

**Lobster Ravioli 18.95**

*Rainbow colored pasta stuffed w/ricotta cheese, fresh lobster prepared in vodka cream sauce*

**Sea Bass Francese 22.95**

*Lightly egg battered, served in garlic wine sauce over angel hair pasta*

**Stuffed Gnocchi 14.95**

*Simple delicate flavors enhance our gnocchi stuffed with spinach and ricotta cheese  
Served in a Tomato Cream Sauce*

## Pasta and Risotto



Pasta is served with your choice of soup or salad  
Side order of 2 meatballs or 1 sausage, \$3.95 extra



### PASTA BOWLS 12.95



Spaghetti, Linguini, Penne, Angel Hair, Rigatoni or Fettuccini

Choice of sauce; *Marinara, Bolognese, Basilico, Alfredo, Aglio Olio or Pesto or Vodka Sauce (\$1.00 extra)*

#### Rigatoni al Forno

*Baked with Marinara sauce, ricotta and mozzarella cheese*

13.95

#### Spaghetti alla Carbonara

*Cooked with pancetta, cheese and cream sauce*

13.95

#### Tortellini alla Panna

*Cooked with cream sauce, cheese, imported ham, onion, mushroom, green peas*

13.95

#### Rigatoni e Broccoli

*Fresh broccoli sautéed with olive oil and garlic sauce*

13.95

#### Cannelloni di Carne

*Stuffed with meat and baked with Bolognese sauce and mozzarella cheese*

13.95

#### Manicotti di Formaggio

*Stuffed with ricotta cheese and baked with Marinara and mozzarella cheese*

13.95

#### Fettuccini Carolina

*Green fettuccini sautéed in olive oil, garlic, red pimiento, anchovy, spinach & pine nuts*

13.95

#### Penne con Spinaci e Ricotta

*Short noodles with spinach, garlic, olive oil and ricotta cheese*

13.95

#### Ravioli

*Meat or cheese filled and served with Bolognese or Marinara sauce*

13.95

#### Eggplant Rolls

*Stuffed with spinach and ricotta and baked in a Marinara sauce*

13.95

#### Lasagna Bolognese (meat sauce)

13.95

#### Gnocchi

*Potato pasta served with Bolognese or Marinara sauce*

13.95

#### Eight Finger Cavatelli

*Served in a tomato cream vodka sauce*

14.95

#### Linguini with Clams or Calamari

*Fresh clams cooked in a white wine or marinara sauce*

16.95

#### Linguini con Gamberi e Broccoli

*Shrimp sautéed in olive oil, garlic and wine sauce with broccoli*

19.95

#### Risotto con Pollo

*Organic Italian Rice with chicken strips, peas & Pomodoro Sauce*

17.95

#### Risotto con Funghi

*Organic Italian Rice sautéed with wild mushrooms in garlic white wine sauce*

16.95

#### Risotto di Mare

*Organic Italian Rice with clams, salmon, shrimp, scallops & calamari in Zafferano sauce*

25.95

**ASK US ABOUT OUR GLUTEN FREE OPTIONS!**



## Secondi Piatti

(All dinners include soup *or* salad and a side dish of pasta, vegetable or potato)  
(Unless pasta, vegetable or potato is included)

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| <b>Scaloppini di Vitello alla Marsala</b>   | 20.95 |
| <i>Thin slices of veal sautéed with Marsala wine and mushrooms</i>  |       |
| <b>Scaloppini di Vitello al Limone</b>  | 20.95 |
| <i>Thin slices of veal sautéed with white wine and lemon</i>  |       |
| <b>Saltimbocca alla Romana</b>  | 20.95 |
| <i>Veal sautéed with prosciutto and wine, topped with mozzarella cheese served with spinach</i>   |       |
| <b>Vitello alla Parmigiana</b>  | 20.95 |
| <i>Breaded veal baked in Marinara sauce and topped with mozzarella</i>  |       |
| <b>Petti di Pollo alla Marsala</b>  | 15.95 |
| <i>Breast of chicken sautéed with Marsala wine and mushrooms</i>  |       |
| <b>Pollo Vesuvio</b>  | 15.95 |
| <i>Prepared one of two ways; breast of chicken baked in olive oil and garlic; or Half of a whole chicken baked in olive oil and garlic (Please allow 40 minutes). served with Vesuvio potatoes.</i> |       |
| <b>Pollo Parmigiana</b>   | 15.95 |
| <i>Breast of chicken baked in Marinara and topped with mozzarella</i>   |       |
| <b>Pollo Bella Vista</b>  | 16.95 |
| <i>Breast of chicken topped w/prosciutto, eggplant, mozzarella, tomato &amp; artichoke hearts, baked in Marinara sauce</i>  |       |
| <b>Scampi con Aglio e Burro</b>   | 19.95 |
| <i>Large shrimps sautéed with garlic, butter, lemon and wine</i>  |       |
| <b>Calamari Genovese</b>  | 19.95 |
| <i>Fried calamari sautéed in a white wine, lemon and garlic sauce</i>   |       |
| <b>Salmon Piccante</b>  | 22.95 |
| <i>Fresh salmon fillet served with lemon &amp; capers in a white wine sauce over angel hair pasta</i>   |       |
| <b>Zuppa di Mare</b>  | 25.95 |
| <i>Linguine with clams, mussels, shrimps, scallops, salmon and calamari</i>   |       |
| <b>Pork Chop Cacciatore</b>   | 18.95 |
| <i>Served with peppers, mushrooms, onions, black olives, in a garlic, white wine and marinara sauce</i>   |       |
| <b>BBQ Ribs</b>   | 20.95 |
| <i>Full rack, smothered with Manuel's special BBQ sauce,</i>  |       |
| <b>N.Y. Strip Steak</b>   | 25.95 |
| <i>Prepared according to your request. We recommend broiled with a Baked potato, or "Vesuvio" style with our special Vesuvio potatoes</i>   |       |
| <b>Filet Mignon</b>   | 29.95 |
| <i>Tender and flavorful filet prepared to your request. "Broiled" to perfection or "Marsala" in a mushroom Marsala wine sauce</i>   |       |
| <b>Giambatta</b>  | 16.95 |
| <i>Sliced sausage, fresh tomato, sweet peppers, onions and mushrooms with light marinara sauce over penne pasta</i>   |       |

