

## Antipasti



<b>Antipasto Italiano</b> <i>Assorted imported meat, cheese, anchovies</i>	12.95	<b>Zucchini Fritti</b> <i>Fried Zucchini</i>	8.95
<b>Baked Clams</b> <i>Baked clams, 1/2 dozen</i>	10.95	<b>Carciofi Ripieni</b> <i>Stuffed Artichoke</i>	9.95
<b>Steamed Mussels</b> <i>Served in a white wine or marinara sauce</i>	10.95	<b>Calamari Fritti or Genovese</b> <i>Fried or sautéed in garlic olive oil</i>	10.95
<b>Prosciutto con Melon</b> <i>Fresh melon wrapped w/prosciutto de Parma</i>	10.95	<b>Shrimp Cocktail</b> <i>Served with cocktail sauce &amp; lemon</i>	10.95
<b>Italian Sausage &amp; Escarole</b> <i>Sausage sautéed with escarole, olive oil &amp; garlic</i>	9.95	<b>Bruschetta</b> (toasted bread) <i>Topped with tomato and basil w/Romano cheese</i>	7.95



## Insalate

<b>Insalata di Casa</b> <i>House Salad</i>	5.95	<b>Insalata Caprese</b> <i>Fresh Roma tomato, basil, extra virgin olive oil and fresh mozzarella</i>	9.95
<b>Insalata Agro Dolce</b> <i>Mixed greens, cherry tomatoes, fresh pear, walnuts, gorgonzola cheese with Balsamic Vinaigrette</i>	9.95	<b>Insalata Cesare</b> <i>Classic Caesar Salad</i>	6.95

## Minestre

(Soups)

Minestrone or Soup of the Day 5.95

## Basilico House Specials



**Pollo Basilico 16.95**

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

**Lobster Ravioli 19.95**

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

**Sea Bass Francese 23.95**

*Lightly egg battered, served in lemon 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, \$4.95



### PASTA BOWLS 13.95



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

Choice of sauce; *Marinara, Bolognese, Basilico, Alfredo, Aglio Olio or Pesto or Vodka Sauce*

*(Gluten Free Pasta Available for \$2.00)*

Rigatoni al Forno	14.95
<i>Baked with Marinara sauce, ricotta and mozzarella cheese</i>	
Spaghetti alla Carbonara	14.95
<i>Cooked with pancetta, cheese and cream sauce</i>	
Tortellini alla Panna	14.95
<i>Cooked with cream sauce, cheese, imported ham, onion, mushroom, green peas</i>	
Rigatoni e Broccoli	14.95
<i>Fresh broccoli sautéed with olive oil and garlic sauce</i>	
Cannelloni di Carne	14.95
<i>Stuffed with meat and baked with Bolognese sauce and mozzarella cheese</i>	
Manicotti di Formaggio	14.95
<i>Stuffed with ricotta cheese and baked with Marinara and mozzarella cheese</i>	
Fettuccini Carolina	14.95
<i>Green fettuccini sautéed in olive oil, garlic, red pimiento, anchovy, spinach &amp; pine nuts</i>	
Penne con Spinaci e Ricotta	14.95
<i>Short noodles with spinach, garlic, olive oil and ricotta cheese</i>	
Ravioli	14.95
<i>Meat or cheese filled and served with Bolognese or Marinara sauce</i>	
Eggplant Rolls	15.95
<i>Stuffed with spinach and ricotta and baked in a Marinara sauce</i>	
Lasagna Bolognese (meat sauce)	14.95
Gnocchi	14.95
<i>Potato pasta served with Bolognese or Marinara sauce</i>	
Eight Finger Cavatelli	15.95
<i>Served in a tomato cream vodka sauce</i>	
Linguini with Clams or Calamari	17.95
<i>Fresh clams cooked in a white wine or marinara sauce</i>	
Linguini con Gamberi e Broccoli	20.95
<i>Shrimp sautéed in olive oil, garlic and wine sauce with broccoli</i>	
Risotto con Pollo	18.95
<i>Organic Italian Rice with chicken strips, peas &amp; Pomodoro Sauce</i>	
Risotto con Funghi	16.95
<i>Organic Italian Rice sautéed with wild mushrooms in garlic white wine sauce</i>	
Risotto di Mare	26.95
<i>Organic Italian Rice with clams, salmon, shrimp, scallops &amp; calamari in Zafferano sauce</i>	

*a pinch of  
this...*

*...& a dash of that!*

*mmm...*

**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)

<b>Scaloppini di Vitello alla Marsala</b>	21.95
<i>Thin slices of veal sautéed with Marsala wine and mushrooms</i>	
<b>Scaloppini di Vitello al Limone</b>	21.95
<i>Thin slices of veal sautéed with white wine and lemon</i>	
<b>Saltinbocca alla Romana</b>	21.95
<i>Veal sautéed with prosciutto and wine, topped with mozzarella cheese served with spinach</i>	
<b>Vitello alla Parmigiana</b>	21.95
<i>Breaded veal baked in Marinara sauce and topped with mozzarella</i>	
<b>Petti di Pollo alla Marsala</b>	16.95
<i>Breast of chicken sautéed with Marsala wine and mushrooms</i>	
<b>Pollo Vesuvio</b>	16.95
<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>	16.95
<i>Breast of chicken baked in Marinara and topped with mozzarella</i>	
<b>Pollo Bella Vista</b>	17.95
<i>Breast of chicken topped w/prosciutto, eggplant, mozzarella, tomato &amp; artichoke hearts, baked in Marinara sauce</i>	
<b>Scampi con Aaglio 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>	23.95
<i>Fresh salmon fillet served with lemon &amp; capers in a white wine sauce over angel hair pasta</i>	
<b>Zuppa di Mare</b>	26.95
<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>	21.95
<i>Full rack, smothered with Manuel's special BBQ sauce,</i>	
<b>N.Y. Strip Steak</b>	27.95
<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>	30.95
<i>Tender and flavorful filet prepared to your request. "Broiled" to perfection or "Marsala" in a mushroom Marsala wine sauce</i>	
<b>Giambatta</b>	17.95
<i>Sliced sausage, fresh tomato, sweet peppers, onions and mushrooms with light marinara sauce over penne pasta</i>	

