

## **ANTIPASTI**

**SALUMERIA**- 12 month aged Fratelli Galoni prosciutto di Parma, Salumeria Biellese soppressata Calabrese, Genoa style salami, air cured breasola, Bella Cerginola olives \$15.5

**PROSCIUTTO**- 12 month aged Fratelli Galoni prosciutto di parma, Consorzio Tutela parmigiano-reggiano, Bella Cerginola olives \$12.5

**ARUGULA**- hand cut rocket arugula, Marcona Spanish almonds, Sicilian xv olive oil, quince preserve, Manchego ribbons, sea salt and cracked pepper \$11.5

**FORMAGGIO**- Coach Farms triple cream goat cheese, NY, house aged Auricchio provolone, Italy, Consorzio Tutela Parmigiano- Reggiano, Italy, Cypress Grove goat & cow's milk cheddar, NY - amarena cherries \$14

**MESCULINO**- hand mixed baby greens, borlloti beans, lightly toasted pignoli nuts, house made balsamic vinaigrette, Auricchio provolone shavings, Tuscan toast \$9.5

**CAESAR**- romaine hearts, homemade foccaccio croutons, Consorzio Tutela Parmigiano-Reggiano, traditional Caesar dressing \$8.5

**CALAMARI FRITTI**- crispy calamari, pepperoncini peppers, homemade marinara sauce \$10.5

**TUSCAN BREAD**- crisp thick crusted bread from Brooklyn, NY \$3.5

**BELLA CERGINOLA OLIVES**- \$3.5

## PIZZA

**OUR PIZZA IS MADE WITH A BAKERS DOUGH. THE DOUGH TAKES THREE DAYS TO MAKE. THE CRISPY AIRY CRUST IS A RESULT OF THIS OLD WORLD PREPARATION.**

**NAPOLETANA**- “ THE ORIGINAL ” fresh mozzarella, Parmigiano-Reggiano, homemade tomato sauce, caciocavallo cheese  
extra virgin olive oil \$14.5

**MARGARITA**- fresh mozzarella, cherry tomato, julienne basil,  
homemade tomato sauce, Parmigiano-Reggiano, xv olive oil \$15.5

**SALSICCIA**- Italian sweet fennel sausage, green peppers, Spanish  
onion, Parmigiano-Reggiano, fresh mozzarella cheese, homemade  
tomato sauce, extra virgin olive oil \$15.5

**MELANZANE**- golden fried eggplant, Spanish onion, fresh mozzarella,  
Parmigiano- Reggiano, extra virgin olive oil, homemade tomato sauce  
\$16

**BIANCO**- “white pie” ricotta cheese, fresh and grated mozzarella  
cheese, caciocavallo cheese, and Parmigiano- Reggiano, extra virgin  
olive oil \$16

**ZUCCO E FUNGHI**- grated zucchini, shaved portobella mushroom,  
caciocavallo cheese, fresh mozzarella, and toasted bread crumbs  
\$16

**PEPPERONI**-fresh mozzarella, Parmigiano-reggiano, extra- virgin  
olive oil, imported pepperoni \$15.5

## FRITTI

**CALAMARI FRITTI**- crispy calamari and pepperoncini ,  
Homemade marinara sauce \$10.5

**WINGS DIAVLO**- spicy Bell and Evans wings, fresh vegetables  
And traditional dipping sauce \$10.5

## **PASTA**

**PASTA E FAGIOLI**- fagiolatta and garbanzo beans, prosciutto di Parma, San Marzano tomatoes, fresh garlic, basil, extra virgin olive oil, imported pasta misto \$15

**PENNE BASILICATA**- San Marzano tomatoes, cream, shallots, Parmigiano-Reggiano ribbons, and fresh picked English peas \$18.5

**RIGATONI MELANZANE**- Guiseppe Cocco rigatoni, homemade filetto sauce, fresh mozzarella, crispy eggplant, Parmigiano- Reggiano \$19.5

**GNOCCHI BOLOGNESE**- house made potato gnocchi, Northern Italian meat sauce with veal, beef , pork, fennel seed, San Marzano tomato, mascarpone cheese \$19.5

**MANICOTTI AL FORNO**- homemade crepe, imbastata ricotta cheese, fresh mozzarella, nutmeg, filetto sauce, béchamel and Basil's meatballs \$19

**SPAGHETTINI VONGOLE**- imported pasta, fresh pasta clams, cerginola tomato, sweet garlic, basil, extra virgin olive oil, sea salt and chili \$22

**BROCCOLI RABE PESTO**- pureed broccoli rabe , pignolis, extra virgin olive oil, tossed with imported spaghetti, Plugra butter, Parmigiano –Reggiano and broccoli rabe flowers \$18

## **PIATTO DEL GIORNO**

**CHICKEN SALTIMBOCCA**- Bell and Evans chicken paillard, prosciutto di Parma, fresh sage, Madiera wine jus, sauté escarole aioli, rosemary roasted baby fingerling potato \$21

**HALIBUT PIGNOLI**- pan seared fresh halibut filet, pignoli nut Crust, sauté fresh mustard greens, fingerling potato hash, PIGNOLI \$24.5

**DAY BOAT COD**- fresh caught New England cod filet, crispy pan seared, Tuscan style lentil stew, shaved porcini gremolata \$25

**SAUSAGE GIAMBOTTA**- Italian sweet sausage with fennel, tri-colore peppers, Spanish onion, mushrooms, San Marzano tomatoes, Imported rigatoni pasta \$20

**CENTER CUT PORK CHOP**- parmigiano dusted pork chop, grilled radicchio Trevisano, fresh braised apricots in 12 year old Modena vinegar \$21

**BISTECCA**- “Black Angus” sirloin, char-grilled, balsamic sweet red onion, sauté fresh broccoli rabe flowers, potato puree \$33

### **CONTORNI**

**BROCCOLI RABE**- garlic & extra virgin olive oil \$6.5

**ESCAROLA**- garlic & olive oil \$5

**POTATO PUREE**- Plugra butter, sea salt & cream \$5

### **EVERY SUNDAY**

#### **A TRIBUTE TO “BIG VIC’S” SUNDAY DINNER**

#### **“SUNDAY SAUCE”**

HOMEMADE MEATBALL, ITALIAN SAUSAGE, HOUSE MADE BRACIOLA OVER RIGATONI PASTA WITH RICOTTA CHEESE AND HAND PICKED PEAS

Lunch \$12 - Dinner\$19

**BASIL T’S BREWERY AND ITALIAN GRILL, RED BANK, NEW JERSEY**