



basilico

Benvenuto Appetisers € 2.95

...no self-respecting italian would start a meal without a tasty little something to kick the whole thing off...

Grana Padano & Pere

Italian Grana Padano cheese pieces served with fresh pear wedges.

Alicette e Pomodori

Marinated fresh anchovies with garlic, parsley and vinegar served with sun blush tomatoes .

Olive Miste

Green olives stuffed with tomatoes and marinated black olives

Gli Antipasti_ From €4.00 to €16.50

Starters

Zuppa del Giorno

Home made vegetarian soup of the day served with our bread.

Cozze al Pomodoro

Galway Bay Mussels pan fried with fresh garlic and chilly, white wine and tomato sauce, served with fresh basil leaves and toasted bread.

Calamari Fritti

Lightly Battered Baby Squid and Zucchini served with Spicy Marinara Sauce.

Insalata di Gamberoni

Boiled Tiger Prawns served on a bed of crispy lettuce and green apple topped with our homemade marie rose sauce.

Arancini Autunnali

Breaded Risotto Crouquets filled with mushrooms, spinach and cheese served with roast pepper mayonnaise.

Funghi alla Viterbese

Portobello Mushroom oven baked with goats cheese and smoked speck ham on a bed of rocket leaves and balsamic dressing.

Bruschette Miste della Casa

Toasted homemade bread slices served with the following sauces: marinated cherry tomatoes in basil, black olives pate, sauteed wild mushrooms in garlic and parsley.

Schiacciata al Pomodoro

Pizza bread style topped with fresh cherry tomatoes, garlic basil and olive oil.

Garlic bread (mozzarella)

9" pizza bread style topped with garlic butter and rosemary

Zuppa di Fagioli Borlotti

Tuscany style pinto beans and tomato soup with homemade fennel & pork sausage served with our bread..

Trittico di Mare

Seafood Platter : Prawn Cocktail, oak wood smoked salmon, warm crab claws in garlic butter served with side salad

Antipasto all' Italiana

Selection of cured Italian meats served with home made marinated vegetables, served with rosemary and olive oil pizza bread - enough for 2 to share.

Le Insalate_Salads

Caprese dello Chef

A beautiful mix of ripe tomatoes mixed with buffalo mozzarella, black pepper, oregano; scallion, basil leaves and cold press extra virgin olive oil.

Insalata di Caprino

Mixed leaves, toasted walnuts, raisins, and baked irish goat cheese.

Insalata di Zucca

Roast butternut squash, rocket leaves, parma ham and pecorino romano cheese.

Pasta Mare_ All Pastas From €9.00 to €17.00

Seafood Pastas

Stringoli al Gao

Tiger prawn and courgettes pan fried in garlic, fresh parsley and white wine with basil pesto cream sauce.

Ravioli del Pescatore

Egg pasta stuffed with crab and lobster tossed with cherry tomatoes, green asparagus in thyme and white wine sauce.

Tagliatelle alla Marinara

Mussels, prawn, squid pan fried in olive oil, fresh garlic and white wine with a touch of tomato sauce.

Linguine Porto Cervo

Pasta tossed with pan fried king scallops, mangetout and cherry tomatoes.

Paste Vegetariane_ Vegetarian Pastas

Penne all' Arrabiata

Pasta tossed in traditional tomato, garlic, chilly, basil and fresh parsley sauce.

Panzerotti Basilico

Egg pasta stuffed with ricotta and spinach tossed in tomato sauce and melted buffalo mozzarella.

Tagliatelle Contadina

Pasta tossed with roast mushrooms, aubergines, peppers and courgettes in basil pesto and sundried tomato cream sauce.

Gnocchi all'Etrusca

Homemade potato pasta tossed in mushrooms and black truffle cream sauce.

Risotto ai Porcini

Carnaroli Rice slowly cooked with sundried porcini mushrooms and tossed with fresh rocket leaves and parmesan cheese.

Most of our pastas may contain fresh grated parmesan cheese; please let us know if you have any allergies to dairy products.

Paste Terra_Meat Pastas

Spaghetti alla Bolognese

Home-made traditional bolognese sauce.

Lasagna della nonna

Homemade pasta layers with bolognese sauce and besciamella (white sauce) with parmesan cheese and mozzarella oven baked.

Stringoli del Padrino

Pasta tossed with diced beef sirloin and wild mushrooms in rich tomato sauce.

Tagliatelle alla Carbonara

Smoked Bacon, fresh garlic, chopped sage leaves pan fried together with cream sauce and egg yolks.

Gnocchetti Palombella

Homemade potato pasta tossed with pan fried smoked forest ham, courgettes in black truffle and parmesan sauce.

Pasta Pollo-Carne_ Chicken and Meats Pastas

Penne alla Mario

Chicken, scallion, mushrooms in a basil pesto cream sauce.

Tagliatelle alla Boscaiola

Smoked bacon, chicken and mushrooms with roasted garlic in light white sauce.

Tagliatelle al Pollo

Chicken, scallion, broccoli with a touch of chilli in red and green pesto sauce.

Secondi Piatti_ From €17.50 to €24.50

Meats Main Courses

Cervo Brasato

Wild venison casserole served with potato puree.

Saltimbocca Romana

Prime Irish Veal rose scaloppine wrapped in parma ham and sage served butter and white wine sauce and roast potatoes.

Stinco d' Agnello al Forno

Slow braised lamb shank with peppers and olives served over potato puree .

Bistecca alla Fiorentina

14oz prime irish beef t-bone steak cooked to your liking and served with sweet slowly braised onions, roast flat mushrooms and pepper sauce.

Medaglioni alla Fabiano

Prime Irish Beef Fillet Medallions served over pan fried, baby spinach and mushrooms with black truffle cream sauce.

Our Beef is 100% Irish 18 days Dry Aged .

The chefs prepare all main courses to order, please allow 20-30 minutes for well done meats .

Pollo_Chickens

Pollo alla Cacciatora

Strips of chicken fillet cooked with onions, mushrooms, black olives, rosemary, white wine and tomato sauce, served with rosemary new potatoes.

Petto di Pollo Piccante

Marinated Grilled Chicken Fillet served with cajun cream sauce, pan fried broccoli, cherry tomatoes and new roast potatoes.

Fagottino di Pollo

Chicken Breast oven cooked with Ham and Fontina cheese served with mushroom cream sauce over potato puree.

Pollo alla Pavarotti

Irish Corn Fed Chicken Supreme stuffed with basil, zucchini and goat cheese, served over new roast potatoes, green beans and spicy chorizo in a creamy tomato sauce.

Pizzeria From €8.00 to €15.00

Margherita *Tomato pizza sauce, mozzarella, basil.*

Funghi *Basil, mushrooms.*

Diavola *Chilli, garlic, naples imported pepperoni slices.*

Napoletana *Oregano, anchovy, garlic.*

Toscana *Basil, mushroom, roast ham.*

Fiorentina *Baby spinach, egg, olives, parmesan.*

Quattro Stagioni *Basil, oregano, olive, mushroom, artichoke, ham.*

Sorrento *Buffalo mozzarella, basil, cherry tomatoes and parmesan.*

Emiliana *Parma ham, rocket and parmesan shavings.*

Rustica Italian style pork & garlic sausage, ham, chicken.

Puglia Shrimps, courgettes, basil.

Veneto Sundried tomatoes, feta cheese, spinach, olives.

Vegetariana Mushrooms, spinach, courgettes, peppers, basil pesto, olives.

Invernale Gorgonzola and smoked forest ham.

Hawaiian Ham and pineapple.

Calzoni

Calzone 4 Formaggi Tomato sauce, mozzarella, fontal, goat cheese, gorgonzola, spinach.

Classico Tomato, ham, mushrooms, mozzarella.

Pollo Tomato, basil, chicken, sun dried tomatoes, feta cheese and mozzarella.

Basilico Slow Food Experience Tasting Menu

Basilico Seafood Pasta - 6 courses

Basilico Vegetarian Pasta - 6 courses

Basilico Meat and Poultry Pasta - 6 courses

6 Courses:

2 Starter Tastings, 3 Pasta Dish Tastings, Dessert Trio

All tasting menu prices are per person,

Please note that we may organise the tasting menu only for a full table.

Please call the restaurant directly to make reservations.

(091)483693