



# 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**