



Sweet Basilica



ITALIAN CUISINE

Dinner Menu

Served all day Sunday. Monday-Saturday after 4:00pm. An **18% Gratuity** will be charged to parties of **6 or more**.

Dinner Entrees include a choice of Soup or Salad

APPETIZERS & ADD-ONS

Mozzarella Sticks \$7

Focaccia con Sweet Basil \$7

Fried Raviolis \$7

Aperitivo al Mare \$9

Focaccia with jumbo shrimp in a lemon sauce

Pomodore al Mare \$9

Fresh Tomatoes, Sweet Yellow Onions, Bay Shrimp & Mozzarella Cheese

Antipasto Salad \$9

Combo Platter \$12

A sampling of Chicken Fingers, Fried Raviolis, Mozzarella Sticks & Calamari

Calamari Fritto \$10

Cup of Minestrone Soup \$2.5

Side of Meatballs or Sausage links (2) \$3

Garlic Bread (4) \$2.5

Garlic Cheese Bread (4) \$3.5

Pasta

Choose Your Pasta,
Then Choose Your Sauce

For just
\$12.5

PASTA

Spaghetti

Linguini

Whole Wheat Spaghetti

Angel Hair

Fettuccine

Bowtie

Ravioli (\$2 up charge)

Mostaccioli

SAUCES

Marinara

Meat Sauce

Meatballs

Italian Sausage

Garlic Oil & Broccoli

Bay Shrimp Marinara

Mushroom Marinara

House Pesto Funghi

Alfredo Sauce \$15

SPECIALTIES

Lasagna Florentina \$15

Zucchini, Mushrooms, Carrots, Ricotta & Mozzarella cheese

Lasagna Bianco \$15

Beef lasagna in Alfredo sauce

Manicotti \$15

Savory Crepes filled with Ricotta & Marinara, topped with Mozzarella

Cannelloni \$15

Savory Crepes filled and rolled with Beef, Spinach & Marinara, topped with Mozzarella Cheese

Fettuccine Alberto \$16

Broccoli, Carrots, Zucchini and a touch of Garlic in our Alfredo sauce

Tortellini Alla Panna \$16

Tortellini, Prosciutto, Mushrooms & Garlic tossed in a Cream sauce with Parmesan

Tortellini Crema de Pesto \$16

Tortellini, Broccoli, Black Olives, Red Peppers & Walnuts tossed in a Creamy Pesto sauce

Eggplant Parmigiana * \$16

Breaded Eggplant, layered with Ricotta, Mushrooms & Marinara topped with Mozzarella

Ravioli Mushroom Marsala \$16

Cheese Ravioli tossed in Marsala Cream sauce

Not Responsible for lost or stolen articles. We reserve the right to refuse service to anyone.

FROM THE SEA

Shrimp Primavera \$18.5

Jumbo Shrimp in a light lemon sauce with Vegetables and pasta with Marinara

Shrimp Limone \$18.5

Jumbo shrimp, fresh Tomatoes, Asparagus, and Peas in a Lemon Garlic sauce with Fettuccine

Shrimp Florentine * \$18.5

Battered Jumbo Shrimp in a Butter Garlic sauce over Spinach, baked with Mozzarella

Shrimp Pescatori \$21

Jumbo Shrimp, Bay Shrimp, Scallops & Clams in a house Cioppino Sauce, served over pasta

Fruitti Di Mare \$21

Shrimp, Clams & Mussels in a light Seafood sauce with a touch of Herbs, served over Angle Hair

Seafood Alfredo \$21

Jumbo Shrimp, Bay Shrimp & Crab in our Alfredo sauce over Angle Hair pasta

All Entrées marked with “ * ” come with a side of pasta with meat sauce. Vegetables of the day may be substituted for a side of pasta.

Chef Favorites

Lasagna Bolognese \$15

Ground beef, Ricotta & Mozzarella cheese

* Chicken Sorrento \$16.5

Chicken Breast sautéed in a red sauce with Mushrooms & slices of Eggplant topped with Mozzarella cheese

Risotto Milanese 16.5

Risotto, Chicken Breast & Fresh vegetables in a Creamy Saffron Sauce

Shrimp Diavolo 18.5

Jumbo Shrimp, Scallops, Bay Shrimp, Fire Roasted & Spicy Red Pepper tossed in Olive oil over Angle Hair

CHICKEN



Especialty Kaitlynn \$16.5

Chicken Breast, Italian Sausage & Asparagus in a Lemon Wine sauce over Angel Hair

Chicken Marsala * \$16.5

Chicken Breast, Mushrooms, Marsala Wine, Garlic, And sweet Basil

Chicken Florentina * \$16.5

Battered Chicken Breast in a Garlic sauce over Spinach & baked with Mozzarella Cheese

Chicken Alfredo \$16.5

Fettuccine pasta in our Alfredo sauce, with sautéed Chicken Breast

Chicken Scarpelli * \$16.5

Chicken Breast, Mushrooms, Onion, Green & Red Pepper, Italian Sausage in a light fragrant Olive Oil Herb sauce

Chicken Piccata * \$16.5

Battered Chicken and Zucchini in a White Wine & Caper sauce

Chicken Parmigiana * \$16.5

Breaded Chicken Breast baked with Marinara & topped with Mozzarella

Chicken Marco Polo * \$16.5

Chicken Breast with Artichoke Hearts & Mushrooms in a White Wine sauce, baked with Mozzarella cheese

VEAL

Veal Marsala * \$20

Thin cutlets of Veal, Mushrooms, Marsala Wine, Garlic and sweet Basil

Veal Con Asparagi * \$21

Thin cutlets of Veal in a Garlic Cream sauce with sautéed Asparagus

Veal Parmigiana * \$20

Breaded Veal with Marinara & topped with Mozzarella Cheese

Veal Milanese * \$21

Thin Slices of breaded Veal in a Lemon Butter sauce

THE LIGHTER SIDE

Rutta Digrano Siciliano \$12

Mushrooms, Onions, Zucchini & Tomatoes in a red sauce over Whole Wheat Spaghetti

Chicken Pomadore \$14

Chicken Breast, Asparagus, Black Olives, Artichokes, & Tomatoes Pomadore over Bowtie

Shrimp Giardino \$18

Jumbo Shrimp pan seared with fresh Vegetables

We work with fresh ingredients in our kitchen. If you have any allergies please let your server know, and we will do our best to satisfy your needs. Please Note because of fresh items in the kitchen not all allergy needs can be met.

Pizza

Our New York Style pizza starts fresh every morning with over 50lbs of flour, and a half pound of yeast! We hand toss our dough, cover in homemade marinara, top with fresh grated mozzarella and bake at a warm 550°f until its golden brown with just a hint of char on the edges.

THE GO TO'S

	Small 11"	Medium 16"	Large 18"
Vegetarian <i>Mushrooms, Green Peppers, Onions, Black Olives, and fresh Tomatoes</i>	\$10	\$17	\$20
Hawaiian <i>Classic with Canadian Bacon and Pineapple</i>	\$9	\$15	\$18
Pesto <i>Our house made Pesto sauce, Artichoke Hearts, Tomatoes, Mushrooms & Mozzarella Cheese</i>	\$10	\$18	\$21
Alfredo <i>Our house Alfredo sauce, Chicken, Black Olives, Broccoli, & Mozzarella Cheese</i>	\$11	\$19	\$21
House Special <i>Canadian Bacon, Pepperoni, Sausage, Mushrooms, Onions, Green Peppers, & Black Olives</i>	\$11	\$19	\$22

CUSTOMIZE

	Small 11"	Medium 16"	Large 18"
Plain With Cheese	\$8	\$12	\$13
Black Olives	\$1+	\$1+	\$2+
Onions & Peppers	\$1+	\$1+	\$2+
Mushrooms	\$1+	\$1+	\$2+
Meatballs	\$1+	\$2+	\$3+
Sausage	\$1+	\$2+	\$3+
Pepperoni	\$1+	\$2+	\$3+
Canadian Bacon	\$1+	\$2+	\$3+
Extra Cheese	\$1.5+	\$1.75+	\$2.25+
Chicken or Bay Shrimp	\$1.5+	\$2+	\$2.5+
Artichoke Hearts & Anchovies	\$2.25+	\$3.25+	\$3.25+
Jalapeños	\$1.5+	\$1.5+	\$1.75+
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Two Topping Combo	\$9	\$15	\$18
Three Topping Combo	\$10	\$16	\$19

BEVERAGES

Coffee	\$2.25
<i>Regular or Decaf</i>	
Iced Tea	\$2.25
Soft Drinks	\$2.25
<i>Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Sierra Mist, Lemonade</i>	

BEER

We support local breweries! We offer a rotating selection of different beers from all over. Please look for a beer & wine list on your table, or ask a waiter for our current list.

Always Available:

- Budweiser \$3**
- Bud light \$3**
- Coors light \$3**
- Corona \$4**

WINE

Nothing pairs better with Italian food than wine! We are always stocking new and different wines. Please look for a beer & wine list on your table, or ask a waiter for our current list.

Always Available:

- House Red**
- Glass \$5*
- Half Carafe \$10*
- House White**
- Glass \$5*
- Half Carafe \$10*