



# IL BASILICO

ITALIAN BAR & RESTAURANT



## NIBBLES & STARTERS

<b>Pane fatto in casa (v ve)</b> £3.95 Freshly baked homemade bread served with olive oil & balsamic	<b>Polpette al pomodoro</b> £7.95 Italian meatballs made with a pork and beef mixture served with tomato sauce and garlic croutons	<b>Tartar di Manzo</b> £11.95 Steak tartar served with capers, anchovies, shallots, egg yolk, mustard and tabasco sauce
<b>Olive miste (v ve)</b> £3.95 Mixed olives marinated in olive oil and herbs	<b>Panzerotti fritti</b> £7.50 Fried pizza dough bites served with mascarpone cheese, and cured Italian meats	<b>Impepata di cozze</b> £11.50 Sautéed mussels with black pepper, lemon and white wine sauce served with crouton
<b>Pane fatto in casa con salse</b> £5.25 Freshly baked homemade bread served with anchovy butter, olive oil balsamic and tartar sauce	<b>Burrata (v)</b> £8.50 Served with garnish cherry tomato, rocket, toasted pistachios and garlic crouton	<b>Antipasto Toscano (n)</b> £22.95 Parma ham, speck, pistachio mortadella, mozzarella, pecorino, bruschetta, fried squid and king prawns, with tartar sauce, rocket, shaving parmesan and fig jam
<b>Pane del pizzaiolo</b>	<b>Calamari Fritti</b> £8.50 Fried squid served with tartar sauce, lemon wedge and pea shoot garnish	<b>Tagliere misto</b> £9.95 Parma ham, pistacchio mortadella, speck, pecorino, rocket, shaving parmesan and black olives
Garlic Pizza Bread plain (v) £6.50	<b>Fritto misto</b> £9.95 Fried baby octopus, king prawns and squid served with lemon wedge, tartar sauce and pea shoot garnish	
Garlic Pizza Bread tomato (v) £6.95		
Garlic Pizza Bread cheese (v) £7.50		
<b>Zuppa del giorno (v)</b> £7.50 Soup of the day, ask server		
<b>Bruschetta (v ve)</b> £6.95 Chopped vine ripened tomatoes, fresh basil, extra virgin olive oil on toasted homemade bread		

## MAINS

### Pasta

<b>Spaghetti Pomodoro (v)</b> £11.95 Home made tomato sauce and fresh basil	<b>Cannelloni (v)</b> £13.95 Oven baked cannelloni filled with ricotta cheese and spinach, served with tomato sauce and mozzarella	<b>Gnocchi panna e salsiccia</b> £14.95 Served with Italian sausage and creamy sauce
<b>Spaghetti Bolognese</b> £13.95 Beef and pork homemade ragu sauce	<b>Ravioli pecorino e tartufo (v)</b> £17.50 Truffle and pecorino cheese ravioli served with creamy truffle sauce	<b>Paccheri con crema di melanzane</b> £14.95 Paccheri pasta with aubergine purée and cherry tomatoes
<b>Spaghetti Carbonara</b> £14.50 Smoked pancetta with parmesan creamy sauce. (Classic carbonara available)	<b>Penne pollo mascarpone</b> £13.50 Shredded chicken in a creamy mascarpone and tomato sauce	<b>Linguine allo scoglio</b> £17.50 King prawns, mussels, squid and white wine sauce
<b>Lasagna</b> £13.95 Oven baked lasagna sheet with bechamel, bolognese and parmesan	<b>Spaghetti con polpette</b> £14.50 Homemade beef and pork meatballs with tomato sauce	<b>Fettuccine Il Basilico</b> £17.95 Squid ink fettuccine served with cherry tomato, king prawns and squid

### Risotto

<b>Risotto pollo e salsiccia</b> £14.50 Chicken, Italian sausage and parmesan	<b>Risotto pere noci e gorgonzola (v n)</b> £15.95 Pear, toasted walnuts and dolcelatte	<b>Risotto Il Basilico</b> £17.95 Squid ink risotto served with king prawns and squid
<b>Risotto ai funghi selvatici e tartufo (v)</b> £15.95 Wild mushrooms, truffle and parmesan	<b>Risotto allo Scoglio</b> £16.95 King prawns, squid and mussels	

### Salads

<b>Caprese (v n)</b> £10.95 Vine tomato, buffalo mozzarella, basil, rocket and pesto dressing	<b>Dolce caprino (v)</b> £13.95 Mix leaf salad, cherry tomatoes, baked goat cheese on a crouton and caramelised onions	<b>Polpo</b> £16.95 Marinated octopus with potatoes, frisee salad and pomegranate
<b>Burrata (v n)</b> £11.95 Burrata, mix leaf salad, cherry tomatoes, toasted pistachios, pesto, balsamic dressing and crouton	<b>Cesare</b> £13.95 Grilled chicken fillet, baby gem lettuce, croutons, parmesan and cesar dressing	<b>Insalata di mare</b> £19.95 Sautéed mussels, marinated king prawns & squid with rocket, shaved carrots, fennel, raspberries and crouton

## Pizza

<b>Marinara (v ve)</b> Tomato sauce, garlic, capers and oregano	<b>£10.95</b>	<b>Boscaiola</b> Tomato sauce, mozzarella, ham and mushrooms	<b>£14.50</b>	<b>Calzone Spietato</b> Folded pizza with mozzarella, ham, Italian sausage and bolognese sauce	<b>£15.95</b>
<b>Margherita (v)</b> Tomato sauce, mozzarella and basil	<b>£11.95</b>	<b>Quattro formaggi (v)</b> White base pizza with mozzarella, gorgonzola, mascarpone and parmesan	<b>£14.95</b>	<b>Speck e mascarpone</b> Tomato sauce, mozzarella, speck and mascarpone	<b>£14.95</b>
<b>Diavola</b> Tomato sauce, mozzarella and pepperoni	<b>£13.50</b>	<b>Pollo e nduja</b> Tomato sauce, mozzarella, grilled chicken and nduja	<b>£13.95</b>	<b>Il Basilico</b> White base pizza with mozzarella, pistachio mortadella, burrata, cherry tomatoes and nduja	<b>£17.50</b>
<b>Hawaian</b> Tomato sauce, mozzarella, ham and pineapple	<b>£14.50</b>	<b>Dolce Caprino (v)</b> Tomato sauce, mozzarella, goat cheese and caramelised onions	<b>£14.95</b>	<b>Frutti di mare</b> Tomato sauce, mozzarella, mussels, king prawns and squid	<b>£16.95</b>

### EXTRA CHARGE FOR EXTRA TOPPINGS

## Meat & Fish

<b>Cervo</b> Slow cooked venison haunch served with dauphinoise potatoes green beans and jus	<b>£21.95</b>	<b>Maiale arrosto</b> Pork belly served with apple sauce, roasted apple, dauphinoise potatoes, crackling and jus	<b>£17.95</b>	<b>Salmone al forno</b> Oven baked Salmon fillet served with lime and paprika mayo, lime wedge and chips	<b>£17.95</b>
<b>Costolette d'agnello</b> Herbs breaded rack of lamb served with pea pure, sautéed potatoes, asparagus and jus	<b>£23.95</b>	<b>Pollo e gorgonzola</b> Baked chicken breast wrapped with pancetta and filled with ham on a bed of smooth mash potato and gorgonzola sauce	<b>£18.95</b>	<b>Filetto di branzino</b> Pan fried stone bass with asparagus, sautéed potatoes and lemon sauce	<b>£19.95</b>

## British Grilled Steaks

**30-day dry aged for flavour & tenderness. Our steaks are served with grilled tomato, chips and herb butter.**

<b>Rump (10oz)</b>	<b>£20.95</b>	Allow 15 minutes for cooking & resting
<b>Sirloin (10oz)</b>	<b>£23.95</b>	<b>Add: Pepper sauce or gorgonzola sauce (£2.95 each)</b>
<b>Fillet (8 oz)</b>	<b>£26.95</b>	

## SIDES

<b>Chips / Fries (ve)</b>	<b>£3.50</b>	<b>Smooth Mash Potato (v)</b>	<b>£3.95</b>	<b>Asparagus (v)</b>	<b>£5.95</b>
<b>Mix leaf Salad (ve)</b>	<b>£3.95</b>	<b>Sautéed potatoes (v)</b>	<b>£3.95</b>	<b>Green beans (v)</b>	<b>£3.95</b>
<b>Rocket and parmesan salad (v)</b>	<b>£4.25</b>	<b>Spinach and parmesan (v)</b>	<b>£4.25</b>		

## DESSERTS

<b>Tiramisù (v)</b> Savoardi cookies deeped in espresso coffee with mascarpone cream	<b>£7.50</b>	<b>Affogato (v)</b> Vanilla ice-cream, espresso coffee and amaretto liquor	<b>£7.95</b>	<b>Gelato e sorbetto (v e)</b> Vanilla, Chocolate, Salted caramel, Strawberry, Coffee, Pistachio, Lemon sorbet, Mango sorbet"	<b>£6.50</b>
<b>Crème brûlée (v)</b> Crushed biscuits, bananas, toffee and a delicious layer of vanilla cream	<b>£6.95</b>	<b>Panna Cotta (v)</b> Cooked vanilla cream served with chocolate sauce	<b>£6.95</b>	<b>Cheese board (v n)</b> Selection of italian cheeses & accompaniments	<b>£10.95</b>
<b>Banoffee pie (v)</b> Crushed biscuit, bananas, toffee and cream	<b>£7.50</b>	<b>Chocolate souffle (v)</b> Dark chocolate souffle served with vanilla ice cream	<b>£8.50</b>		

**WE SERVE SUNDAY ROAST**

**TAKEAWAY AVAILABLE**

For details please speak to a member of our team.

(v) Suitable for vegetarians. (ve) Suitable for vegans. (n) Contain Nuts

**ALLERGENS** :Ask a member of staff. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, kitchens are busy environments so we cannot guarantee their total absence in our dishes.

All prices are inclusive of VAT. There is a discretionary 10 % service charge for parties of 5 or more people.

## Red Wines

	175ml	250ml	Bottle
<b>Castelbello Rosso, Italia</b>	<b>£5.50</b>	<b>£7.50</b>	<b>£20.95</b>
A blend of predominantly Sangiovese from central and southern Italy and Merlot from northern Italy. A soft, fruity red with juicy plum and cherry fruit and a light, soft finish			
<b>Da Luca Nero d'Avola, Terre Siciliane</b>	<b>£24.95</b>		
Made from 100% Nero d'Avola grapes grown on the fertile volcanic soils of Sicily. Bright and lifted fresh cherry and bramble fruit aromas on the nose; the palate is generous, displaying a fruit salad of red and dark berries and a note of vanilla oak on the finish			
<b>Chianti Antica Cinta, Tenute Piccini (Ve)</b>	<b>£6.95</b>	<b>£8.95</b>	<b>£26.50</b>
Grapes from the centre of Tuscany between Florence and Siena are used to make this bright, ruby-red wine with an intense and persistent fragrance of mature red fruit. It is a well-structured, smooth wine with soft tannins and distinct notes of red fruit			
<b>Chianti, Ruffino</b>	<b>£33.95</b>		
Made exclusively of Sangiovese, it shows floral and fruity notes that lead towards spicy scents of white pepper and hazelnuts			
<b>Solandia Primitivo, Puglia</b>	<b>£7.50</b>	<b>£9.50</b>	<b>£28.95</b>
Velvety, ripe blackberry and plum fruit with a touch of vanilla spice. Primitivo is a native grape of southern Italy and well known as a variety that produces generously flavoured wines with a spicy edge to them			
<b>Feudi Salentini 125 Primitivo del Salento</b>	<b>£31.95</b>		
Aged in American barriques for about 12 months, it has an elegant and intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice.			

## White Wines

	175ml	250ml	Bottle
<b>Corte Vigna Chardonnay, Italia (Ve)</b>	<b>£5.95</b>	<b>£7.50</b>	<b>£20.95</b>
This aromatic wine is crisp and fruity with a lovely peach and nectarine finish			
<b>Bottega Chardonnay, Trevenize (Ve)</b>	<b>£28.50</b>		
From the Trevenezie appellation, which refers to an area in Veneto with ancient wine making tradition. A fragrant dose of apple and peach, with floral notes of white flowers follow on to a fresh and smooth mouthfeel with great structure and a hint of richness to finish			
<b>Langhe Chardonnay, Domini Villa Lanata (Ve)</b>	<b>£29.95</b>		
Cool-fermented and unoaked, the wine demonstrates intense, ripe fruit on a powerful, rich palate			
<b>Ca' Del Lago Pinot Grigio IGT Pavia (Ve)</b>	<b>£6.50</b>	<b>£8.25</b>	<b>£23.95</b>
Green apple with peach and pear notes, into o finish with hints of elderflower			
<b>L'Aristocratico Pinot Grigio Trentino DOC (Ve)</b>	<b>£28.95</b>		
Is made using fruit sourced from high altitude vineyards in the foothills of the Alps			
<b>Solstice Sauvignon Blanc IGT Trevenezie (Ve)</b>	<b>£7.25</b>	<b>£8.95</b>	<b>£26.50</b>
Soft, gently aromatic Sauvignon Blanc, the blend includes just a touch of Muscat and Gewürztraminer to add floral highlights			
<b>Leefield Station Sauvignon Blanc, Marlborough</b>	<b>£31.95</b>		
A deliciously ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit gives way to a palate saturated with flavours of exotic citrus, woody herbs and warm river stone, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish			
<b>Passo Sardo, Vermentino di Sardegna DOC (Ve)</b>	<b>£31.95</b>		
Light and bright, this wine is bursting with fruit and floral aromas. A refreshing acidity and good structure			

## Rose Wines

	175ml	250ml	Bottle
<b>Vita Zinfandel Rosato, IGT Puglia (Ve)</b>	<b>£5.95</b>	<b>£7.50</b>	<b>£20.95</b>
Deliciously fruity, medium-dry Zinfandel with subtle red berry flavours. A touch of sweetness on the finish			
<b>Ca' Del Lago Pinot Grigio Rosato Igt Provincia Di Pavia (Ve)</b>	<b>£6.50</b>	<b>£8.25</b>	<b>£23.95</b>
Scent of wildflowers into a delicious mixture of white peaches and strawberries			
<b>Bottega Pinot Grigio Rosato, delle Venezie (Ve)</b>	<b>£27.95</b>		
Mouthwatering rosé that boasts red fruits, raspberries and cherries along with racy acidity and a delicious fruity finish			

## Champagne & Prosecco

	125ml glass	Bottle
<b>Prosecco brut</b>	<b>£6.95</b>	<b>£31.95</b>
Produced from grapes grown in the north-east of Italy, this wine is classic Prosecco with an abundance of fizz and a wonderful palate of fresh apple, pear and a just a hint of white peach		
<b>Bottega Poeti Valdobbiadene Prosecco Superiore DOCG Extra Dry (Ve)</b>	<b>£35.95</b>	
Green apples, pear and citrus fruits with acacia and wisteria notes. Harmonious, elegant and balanced on the palate		
<b>Louis Dornier et Fils Brut (Ve)</b>	<b>£9.95</b>	<b>£39.95</b>
A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate, blend of Pinot grapes (both Noir and Meunier)		
<b>Louis Dornier et Fils Brut (37.5cl) (Ve)</b>	<b>£24.95</b>	
See description of the 75cl bottle		
<b>Palmer &amp; Co Brut Reserve NV (Ve)</b>	<b>£60</b>	
A rich, aromatic palate of white fruits, pears, baked apples and apricots, with subtle notes of honey, hazelnuts, dried currants and brioche. The finish is long, harmonious and structured, with a beautiful freshness		
<b>Laurent-Perrier Cuvée Rosé (Ve)</b>	<b>£99</b>	
Rich, elegant and complex, with fresh citrus and red berry character, and soft creamy texture. Unusually, with 100% Pinot Noir grapes sourced from Grand Cru villages		
<b>Perrier-Jouët Belle Epoque Brut</b>	<b>£200</b>	
The equally impressive contents have the classic elegance and finesse of great Champagne. Made from a blend of approximately 50% Chardonnay, 45% Pinot Noir and 5% Pinot Meunier sourced from top vineyard sites such as Cramant, aged for a minimum of five years, usually much longer, prior to release		

## Fine Red Wines

	Bottle
<b>Chateau Musar, Hochar Père et Fils Red, Bekaa Valley (Ve)</b>	<b>£45</b>
A blend of Cinsault, Grenache, Carignan and Cabernet Sauvignon. Each variety is vinified separately and aged for between six and nine months in French Nevers barrels. Intense with a complex nose of juicy black and red fruits, fig, date and spice. The palate shows red and black cherry, blackcurrant and damson fruit with fine tannins and a long finish	
<b>Brunello di Montalcino, Bottega (Ve)</b>	<b>£75</b>
Colour and appearance: Limpid. Intense ruby red with garnet tinges Nose: Clear and characteristic with hints of berries and violet, balsamic notes, scent of berries, vanilla and spices. Taste: Dry, warm, well-structured, robust, tasty and soft, with elegant tannins and a pleasant and persistent aftertaste	
<b>Amarone della Valpolicella Classico Riserva Le Origini, Bolla</b>	<b>£95</b>
Made using selected bunches of Corvina, Corvinone and Rondinella grapes. An incredibly rich and smooth wine with the ability to age in bottle for many years	
<b>Tenuta di Biserno, Antinori, Toscana</b>	<b>£190</b>
Unique Supertuscan made from Cabernet Franc, Merlot and Petit Verdot. Ripe bouquet of dark fruits and superbly integrated, spicy oak notes, plus the delicious hint of freshly ground coffee and cocoa. On the palate with powerful elegance, great finesse, polished tannin and admirable independence and finesse	

## Fine White Wines

	Bottle
<b>Loosen Bros Dr L Riesling, Mosel (Ve)</b>	<b>£35</b>
It shows citrus fruits such as grapefruit and lime with mineral notes and a touch of spritz on the finish	
<b>Gavi di Gavi, Toledana, Domini Villa Lanata (Ve)</b>	<b>£37</b>
Gavi, Piemonte's most celebrated unoaked, fresh and mineral white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region	
<b>Chapel Down Kit's Coty Estate Chardonnay, England</b>	<b>£80</b>
A single estate wine from Kit's Coty Vineyard near Aylesford in Kent on the North Downs. It shows rich aromas of apple, apricot and buttered toast with hints of nutmeg, with layers of flavour and texture leading to the long fresh finish	
<b>Querciabella Batar 2017</b>	<b>£120</b>
Peachy, floral and honeyed with hints of fresh grass and mint. Generous, rich and expressive yet focussed and precise. Powerful, concentrated and structured with driving acidity and a firm mineral backbone	

## Draught Beer & Cider

	½ Pint	Pint
<b>Peroni (5.1%)</b>	<b>£3.40</b>	<b>£6.30</b>
<b>Moretti (4.6%)</b>	<b>£3.20</b>	<b>£5.95</b>
<b>Amstel (4.1%)</b>	<b>£3.10</b>	<b>£5.50</b>
<b>Neck Oil IPA (4.3%)</b>	<b>£3.10</b>	<b>£5.50</b>
<b>Inch's Cider (4.5%)</b>	<b>£2.95</b>	<b>£5.10</b>
<b>Exmoor gold (4.5%)</b>	<b>£2.95</b>	<b>£4.95</b>

## Bottled Beer & Cider

<b>Corona 4.5% (330ml)</b>	<b>£4.50</b>
<b>Moretti 4.6% (330ml)</b>	<b>£4.50</b>
<b>Moretti 0.0% (330ml)</b>	<b>£3.95</b>
<b>Thatcher's Haze 4.5% (500ml)</b>	<b>£5.10</b>

## Soft Drinks

<b>Aqua Panna still/ San Pellegrino sparkling water (500ml/750ml)</b>	<b>£3.00</b>	<b>£3.75</b>
<b>Coca Cola/ Diet Coke (330ml)</b>	<b>£3.25</b>	
<b>Aranciata rossa San pellegrino (330ml)</b>	<b>£3.25</b>	
<b>Limonata San pellegrino (330ml)</b>	<b>£3.25</b>	
<b>Appleteiser (275ml)</b>	<b>£3.25</b>	
<b>Orange juice</b>	<b>£2.95</b>	
<b>Apple juice</b>	<b>£2.95</b>	
<b>Pinneapple juice</b>	<b>£2.95</b>	
<b>Cranberry juice</b>	<b>£2.95</b>	
<b>J20 Apple &amp; Raspberry (275ml)</b>	<b>£3.25</b>	
<b>J20 Apple &amp; Mango (275ml)</b>	<b>£3.25</b>	
<b>Soda, lemonade, tonic, slimline tonic, elfdewer tonic, ginger ale, ginger beer, bitter lemon (200ml bottles) &amp; fruit shoots</b>	<b>£2.50</b>	

For full drink list please ask a server



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