

SWEET BASIL

offers a Daily Fish Special.

COME TRY OUR FAMOUS GOURMET SOUPS

Monday	—	Varies
Tuesday	—	Italian Wedding Soup
Wednesday	—	Cream of Mushroom
Thursday	—	Lobster Bisque
Friday	—	Cream of Potato
Saturday	—	Cream of Mushroom
Sunday	—	Cream of Potato

HOURS OF OPERATION	
Lunch	Dinner
Monday - Friday From 11:00 am	Monday- Friday From 4:30 pm Saturday & Sunday From 4 pm

Open Sunday Bruch

Celebrate Your Special Events

- Rehearsal Dinners
- Wedding Celebrations
- Bridal Showers
- Anniversaries
- Business Meetings
- Birthdays
- Baby Showers
- Christmas Parties
- Cocktail Parties
- Office Parties

Please ask for our Special Catering Menu.

Private Room Available
6 to 65 people

- Full Bar • Patio • Extensive Wine List
• ALL MENU ITEMS ARE AVAILABLE FOR TAKE-OUT •

SWEET BASIL

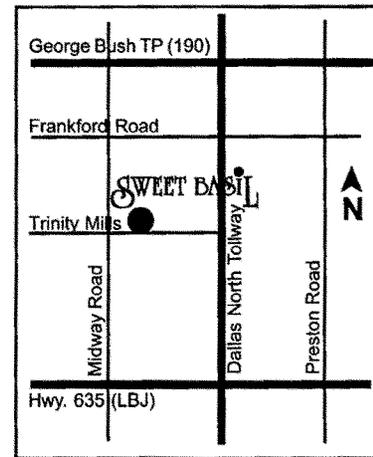
BAR AND GRILL

Dinner Menu

Come experience our casual cozy atmosphere with fine, food and friendly service.

“The food is consistently excellent”
- Dallas Morning News

“The Best Neighborhood Restaurant in Dallas”
- D Magazine



Open Sunday for Brunch and Dinner

17610 Midway Road @ Trinity Mills
Dallas, Texas 75287

www.sweetbasilitalian.com

972-733-1500



SWEET BASIL

DINNER MENU

APPETIZERS



BRUSCHETTA a taste of sophistication, garlic toast with chopped tomatoes, basil, olive oil and white wine	6.75	MOZZARELLA FRITTA breaded and deep fried, served with tomato sauce	5.95
SHRIMP BRUSCHETTA	8.95	ZUCCHINI OR EGGPLANT FRITTI lightly breaded and fried	6.75
CAPRESE CLASSICA fresh mozzarella, tomato, capers and olive oil	8.75	GNOCHETTI fried potato dumpling served with creamy tomato sauce	6.75
CALAMARI FRITTI tiny squids, lightly breaded and fried	9.50	PORTABELLA MUSHROOM grilled giant mushroom with olive oil, white wine and garlic	8.95
CLAMS VESUVIO fresh steamed clams, garlic, white wine and parsley	9.95	CRAB CAKES (2) beurre blanc citrus sauce	8.95
FRESH MUSSELS steamed mussels, tomato sauce, parsley, oregano, garlic and white wine	9.95	BABY CRAB CLAWS MARKET olive oil, garlic, white wine, fresh lemon juice and butter	

SOUPS AND SALADS

SOUP OF THE DAY WITH ENTREE ADD	4.50 2.50	SALMON CAESAR caesar salad topped with grilled salmon	13.99
LOBSTER BISQUE WITH ENTREE ADD	5.50 3.50	SEAFOOD PASTA SALAD shrimp, squids, crabmeat, mixed pasta and romaine lettuce with creamy chianti dressing	11.99
MINISTRONE WITH ENTREE ADD	4.50 2.00	SOPHIA LOREN SALAD romaine lettuce, hearts of palm, avocado, boiled eggs and pecans with honey mustard dressing	9.99
HOUSE SALAD WITH ENTREE ADD	3.95 2.50	SPINACH SALAD WITH SHRIMP fresh spinach, 3 jumbo shrimp, feta cheese and creamy chanty dressing	9.99
CAESAR SALAD WITH ENTRÉE ADD	6.50 3.50		
CHICKEN CAESAR SALAD	9.99		
SAUSAGE CAESAR SALAD	9.99		

CHICKEN & VEAL

Chicken & Veal dishes served with bread, butter and a side of angel hair marinara. Substitution of grilled vegetables for pasta, additional \$1.95. Your choice of house salad or soup of the day add \$2.50

VEAL SCAMPI sautéed veal, large shrimp, white wine, lemon butter and garlic	19.50	CHICKEN SWEET BASIL grilled breast of chicken, mushrooms, white wine and cream	14.50
VEAL PICCATA veal slices with fresh spinach, mushrooms and lemon butter sauce	18.50	CHICKEN JERUSALEM grilled chicken with artichokes, mushrooms and garlic in a white wine sauce	15.50
VEAL PARMIGIANA lightly breaded and sautéed, embellished with tomato sauce and mozzarella cheese	18.50	CHICKEN PARMIGIANA breaded chicken with mozzarella and roma tomato sauce	15.50

STEAK & PORK

PORK CHOP MILANESE lightly breaded, capers and lemon butter sauce, side of angel hair marinara	15.50	STEAK PIZZAIOLA N.Y. strip sirloin with olive oil, white wine, capers, fresh tomato and kalamata olives	22.99
ROMAN PORK CHOPS grilled center cut, flamed with brandy cream and angel hair with marinara sauce	17.50	NEW YORK STEAK grilled with peppercorn or marsala wine sauce and mushrooms with fries	22.99

FILET MIGNON 29.50
8 oz. center-cut tenderloin, pinot noir demi, mashed potatoes, asparagus

Menu for Children 10 & under available.



SWEET BASIL

DINNER MENU

PASTA



All entree dishes served with bread and butter
a house salad or Soup of the day add \$2.50

SPAGHETTI, ANGEL HAIR OR PENNE TOMATO SAUCE, BASIL MEAT SAUCE MEAT BALLS GARLIC & OLIVE OIL ALFREDO FETTUCCHINI ALFREDO alfredo style fettuccini FETTUCCHINI ALFREDO WITH CHICKEN ADD 3.50	10.99 12.50 13.50 10.99 12.50 12.50	EGGPLANT PARMIGIANA breaded eggplant with mozzarella cheese, tomato sauce	13.50
LASAGNA our baked meat lasagna	12.95	RAVIOLI filled with chicken, ricotta cheese, basil, and served with creamy tomato sauce	12.95
SPAGHETTI ALLA CARBONARA bacon, parmesan cheese, half & half cream	12.95	TAGLIATELLE ALLA BOLOGNESE 13.50 fresh fettuccini pasta blended with veal, beef, creamy tomato sauce	
TORTELLINI meat sauce or creamy blue cheese	12.95	LINGUINI ALLE VONGOLE linguini with red or white clam sauce, garlic and white wine	12.99
MANICOTTI fresh ricotta stuffed pasta baked and served with tomato sauce	11.99	FARFALLE AL PESTO butterfly pasta blended with basil, pinenuts, walnuts, garlic, touch of cream and olive oil	13.50
TUSCAN CLASSIC penne, hot Italian sausage, cannellini beans, spinach, garlic, olive oil	13.95	PASTA MESSINA 13.99 angel hair tossed with white wine, lemon butter, fresh tomato, walnuts, black olives, mushrooms and feta cheese	
GRILLED SAUSAGE grilled hot sausage over linguini with marinara sauce or fettuccini alfredo	13.95	PENNE PUTTANESCA bell pepper, diced tomatoes, anchovy, onion, garlic, capers, olives, tomato sauce	13.50

SIDES

Grilled Sausage	3.50
Grilled Chicken	3.50
Grilled Vegetable	3.50
Sautéed Spinach	4.50
Sautéed Mushroom	4.50
Broccoli	3.50
(steamed or sautéed in olive oil and garlic)	
Asparagus	4.95
Pesto Sauce	1.00
Meat Ball	1.50each
Meat Sauce	2.50
Jumbo Shrimp	1.75each
Baby Shrimp	3.50
GARLIC TOAST	1.95
GARLIC CHEESE TOAST	2.95

SEAFOOD

LINGUINI PESCATORE clams, mussels, shrimp, squids, blended with tomato sauce	17.99
SALMON DEL CHEF grilled fresh salmon with capers and lemon butter sauce, side of angel hair marinara	16.99
SCAMPI SWEET BASIL grilled shrimp, linguini and lemon butter, white wine sauce	16.99
SHRIMP PARMIGIANA lightly breaded & fried, topped with mozzarella cheese, side of angel hair marinara	17.99
Substitution of grilled vegetables for side pasta, additional \$2.00 Your choice of house salad or soup of the day add \$2.50	

PRIVATE ROOM AVAILABLE

Please see back page for selection on our fine wine list
Split \$2.00 -- no half orders please
A 18% gratuity will be added to all parties of 5 or more

