



SWEET BASIL

DINNER MENU

APPETIZERS



BRUSCHETTA a taste of sophistication, garlic toast with chopped tomatoes, basil, olive oil and white wine	7.95	MOZZARELLA FRITTA breaded and deep fried, served with tomato sauce	7.95
SHRIMP BRUSCHETTA	10.95	ZUCCHINI OR EGGPLANT FRITTI lightly breaded and fried	7.95
CAPRESE CLASSICA fresh mozzarella, tomato, capers and olive oil	9.95	GNOCHETTI fried potato dumpling served with creamy tomato sauce	7.95
CALAMARI FRITTI tiny squids, lightly breaded and fried	9.95	PORTABELLA MUSHROOM grilled giant mushroom with olive oil, white wine and garlic	9.95
CLAMS VESUVIO fresh steamed clams, garlic, white wine and parsley	9.95	CRAB CAKES (2) beurre blanc citrus sauce	9.95
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	4.50	SALMON CAESAR	14.95
WITH ENTREE ADD	3.00	caesar salad topped with grilled salmon	
LOBSTER BISQUE	5.50	SEAFOOD PASTA SALAD	12.95
WITH ENTREE ADD	3.50	shrimp, squids, crabmeat, mixed pasta and romaine lettuce with creamy chianti dressing	
MINISTRONE	4.50	SOPHIA LOREN SALAD	10.99
WITH ENTREE ADD	3.00	romaine lettuce, hearts of palm, avocado, boiled eggs and pecans with honey mustard dressing	
HOUSE SALAD	3.95	SPINACH SALAD WITH SHRIMP	10.99
WITH ENTREE ADD	3.00	fresh spinach, 3 jumbo shrimp, feta cheese and creamy chanty dressing	
CAESAR SALAD	6.50		
WITH ENTRÉE ADD	3.75		
CHICKEN CAESAR SALAD	10.95		
SAUSAGE CAESAR SALAD	10.95		

CHICKEN & VEAL

Chicken & Veal dishes served with bread, butter and a side of angel hair marinara. Substitution of grilled vegetables for pasta, additional \$2.50. Your choice of house salad or soup of the day add \$3.00

VEAL SCAMPI sautéed veal, large shrimp, white wine, lemon butter and garlic	19.95	CHICKEN SWEET BASIL grilled breast of chicken, mushrooms, white wine and cream	15.50
VEAL PICCATA veal slices with fresh spinach, mushrooms and lemon butter sauce	18.95	CHICKEN JERUSALEM grilled chicken with artichokes, mushrooms and garlic in a white wine sauce	16.50
VEAL PARMIGIANA lightly breaded and sautéed, embellished with tomato sauce and mozzarella cheese	18.95	CHICKEN PARMIGIANA breaded chicken with mozzarella and roma tomato sauce	16.50

STEAK & PORK

PORK CHOP MILANESE lightly breaded, capers and lemon butter sauce, side of angel hair marinara	17.95	STEAK PIZZAIOLA N.Y. strip sirloin with olive oil, white wine, capers, fresh tomato and kalamata olives	24.95
ROMAN PORK CHOPS grilled center cut, flamed with brandy cream and angel hair with marinara sauce	18.95	NEW YORK STEAK grilled with peppercorn or marsala wine sauce and mushrooms with fries	24.95

FILET MIGNON 34.95

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		EGGPLANT PARMIGIANA	14.99
TOMATO SAUCE, BASIL	11.99	breaded eggplant with mozzarella cheese, tomato sauce	
MEAT SAUCE	13.95	RAVIOLI	14.50
MEAT BALLS	14.95	filled with chicken, ricotta cheese, basil, and served with creamy tomato sauce	
GARLIC & OLIVE OIL	11.99	TAGLIATELLE ALLA BOLOGNESE	14.99
ALFREDO	12.95	fresh fettuccini pasta blended with veal, beef, creamy tomato sauce	
alfredo style fettuccini		LINGUINI ALLE VONGOLE	14.99
FETTUCCINI ALFREDO WITH CHICKEN ADD	3.95	linguini with red or white clam sauce, garlic and white wine	
LASAGNA	14.99	FARFALLE AL PESTO	14.99
our baked meat lasagna		butterfly pasta blended with basil, pinenuts, walnuts, garlic, touch of cream and olive oil	
SPAGHETTI ALLA CARBONARA	13.99	PASTA MESSINA	14.99
bacon, parmesan cheese, half & half cream		angel hair tossed with white wine, lemon butter, fresh tomato, walnuts, black olives, mushrooms and feta cheese	
TORTELLINI	13.99	PENNE PUTTANESCA	14.99
meat sauce or creamy blue cheese		bell pepper, diced tomatoes, anchovy, onion, garlic, capers, olives, tomato sauce	
MANICOTTI	12.99	GRILLED VEGETABLE PLATE	16.99
fresh ricotta stuffed pasta baked and served with tomato sauce		an assortment of vegetables, feta cheese	
TUSCAN CLASSIC	14.99		
penne, hot Italian sausage, cannellini beans, spinach, garlic, olive oil			
GRILLED SAUSAGE	14.99		
grilled hot sausage over linguini with marinara sauce or fettuccini alfredo			

SIDES

Grilled Sausage	4.95
Grilled Chicken	4.95
Grilled Vegetable	4.95
Sautéed Spinach	4.95
Sautéed Mushroom	4.95
Broccoli	4.95
(steamed or sautéed in olive oil and garlic)	
Asparagus	5.99
Pesto Sauce	2.00
Meat Ball	1.95 each
Meat Sauce	2.99
Jumbo Shrimp	1.95 each
Baby Shrimp	4.99
GARLIC TOAST	2.95
GARLIC CHEESE TOAST	3.99

SEAFOOD

LINGUINI PESCATORE	18.95
clams, mussels, shrimp, squids, blended with tomato sauce	
SALMON DEL CHEF	18.95
grilled fresh salmon with capers and lemon butter sauce, side of angel hair marinara	
SCAMPI SWEET BASIL	19.99
grilled shrimp, linguini and lemon butter, white wine sauce	
SHRIMP PARMIGIANA	19.95
lightly breaded & fried, topped with mozzarella cheese, side of angel hair marinara	

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

