

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

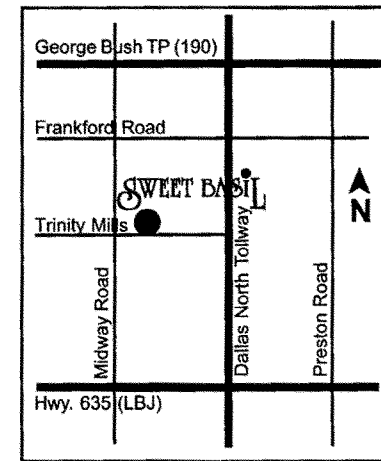
BAR AND GRILL

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	6.95	MOZZARELLA FRITTA	6.95
a taste of sophistication, garlic toast with chopped tomatoes, basil, olive oil and white wine		breaded and deep fried, served with tomato sauce	
SHRIMP BRUSCHETTA	9.95	ZUCCHINI OR EGGPLANT FRITTI	6.95
		lightly breaded and fried	
CAPRESE CLASSICA	8.95	GNOCHETTI	6.95
fresh mozzarella, tomato, capers and olive oil		fried potato dumpling served with creamy tomato sauce	
CALAMARI FRITTI	9.50	PORTABELLA MUSHROOM	8.95
tiny squids, lightly breaded and fried		grilled giant mushroom with olive oil, white wine and garlic	
CLAMS VESUVIO	9.95	CRAB CAKES (2)	8.95
fresh steamed clams, garlic, white wine and parsley		beurre blanc citrus sauce	
FRESH MUSSELS	9.95	BABY CRAB CLAWS	MARKET
steamed mussels, tomato sauce, parsley, oregano, garlic and white wine		olive oil, garlic, white wine, fresh lemon juice and butter	

SOUPS AND SALADS

SOUP OF THE DAY	4.50	SALMON CAESAR	13.99
WITH ENTREE ADD	2.50	caesar salad topped with grilled salmon	
LOBSTER BISQUE	5.50	SEAFOOD PASTA SALAD	11.99
WITH ENTREE ADD	3.50	shrimp, squids, crabmeat, mixed pasta and romaine lettuce with creamy chianti dressing	
MINISTRONE	4.50	SOPHIA LOREN SALAD	9.99
WITH ENTREE ADD	2.00	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	2.50	fresh spinach, 3 jumbo shrimp, feta cheese and creamy chianti dressing	
CAESAR SALAD	6.50		
WITH ENTRÉE ADD	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	19.50	CHICKEN SWEET BASIL	14.95
sautéed veal, large shrimp, white wine, lemon butter and garlic		grilled breast of chicken, mushrooms, white wine and cream	
VEAL PICCATA	18.50	CHICKEN JERUSALEM	15.95
veal slices with fresh spinach, mushrooms and lemon butter sauce		grilled chicken with artichokes, mushrooms and garlic in a white wine sauce	
VEAL PARMIGIANA	18.50	CHICKEN PARMIGIANA	15.95
lightly breaded and sautéed, embellished with tomato sauce and mozzarella cheese		breaded chicken with mozzarella and roma tomato sauce	

STEAK & PORK

PORK CHOP MILANESE	16.95	STEAK PIZZAIOLA	22.99
lightly breaded, capers and lemon butter sauce, side of angel hair marinara		N.Y. strip sirloin with olive oil, white wine, capers, fresh tomato and kalamata olives	
ROMAN PORK CHOPS	17.95	NEW YORK STEAK	22.99
grilled center cut, flamed with brandy cream and angel hair with marinara sauce		grilled with peppercorn or marsala wine sauce and mushrooms with fries	

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		EGGPLANT PARMIGIANA	13.95
TOMATO SAUCE, BASIL	10.99	breaded eggplant with mozzarella cheese, tomato sauce	
MEAT SAUCE	12.95	RAVIOLI	13.50
MEAT BALLS	13.95	filled with chicken, ricotta cheese, basil, and served with creamy tomato sauce	
GARLIC & OLIVE OIL	10.99	TAGLIATELLE ALLA BOLOGNESE	13.95
ALFREDO	12.95	fresh fettuccini pasta blended with veal, beef, creamy tomato sauce	
alfredo style fettuccini		LINGUINI ALLE VONGOLE	13.50
FETTUCCINI ALFREDO WITH CHICKEN ADD	3.95	linguini with red or white clam sauce, garlic and white wine	
LASAGNA	13.95	FARFALLE AL PESTO	13.95
our baked meat lasagna		butterfly pasta blended with basil, pinenuts, walnuts, garlic, touch of cream and olive oil	
SPAGHETTI ALLA CARBONARA	12.95	PASTA MESSINA	13.99
bacon, parmesan cheese, half & half cream		angel hair tossed with white wine, lemon butter, fresh tomato, walnuts, black olives, mushrooms and feta cheese	
TORTELLINI	12.95	PENNE PUTTANESCA	13.99
meat sauce or creamy blue cheese		bell pepper, diced tomatoes, anchovy, onion, garlic, capers, olives, tomato sauce	
MANICOTTI	11.99	GRILLED VEGETABLE PLATE	14.99
fresh ricotta stuffed pasta baked and served with tomato sauce		an assortment of vegetables, feta cheese	
TUSCAN CLASSIC	13.95		
penne, hot Italian sausage, cannellini beans, spinach, garlic, olive oil			
GRILLED SAUSAGE	13.95		
grilled hot sausage over linguini with marinara sauce or fettuccini alfredo			

SIDES

Grilled Sausage	3.95
Grilled Chicken	3.95
Grilled Vegetable	3.95
Sautéed Spinach	4.95
Sautéed Mushroom	4.95
Broccoli	4.95
(steamed or sautéed in olive oil and garlic)	
Asparagus	5.50
Pesto Sauce	1.00
Meat Ball	1.75 each
Meat Sauce	2.95
Jumbo Shrimp	1.95 each
Baby Shrimp	3.95
GARLIC TOAST	2.50
GARLIC CHEESE TOAST	3.50

SEAFOOD

LINGUINI PESCATORE	17.99
clams, mussels, shrimp, squids, blended with tomato sauce	
SALMON DEL CHEF	17.99
grilled fresh salmon with capers and lemon butter sauce, side of angel hair marinara	
SCAMPI SWEET BASIL	17.99
grilled shrimp, linguini and lemon butter, white wine sauce	
SHRIMP PARMIGIANA	18.99
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

