



IL BASILICO

ITALIAN BAR & RESTAURANT



NIBBLES & STARTERS

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| Pane fatto in casa (v, ve) 4.50 Freshly baked homemade bread served with olive oil & balsamic Add anchovie butter or tartar sauce for £1.50 | Polpette al pomodoro 8.95 Italian meatballs made with pork and beef mixture served with tomato sauce and toasted homemade bread | Impepata di cozze 12.95 Sautéed mussels with black pepper, lemon and white wine sauce served with toasted homemade bread |
| Olive miste (v, ve) 4.50 Mixed olives marinated in olive oil and herbs | Panzerotti fritti 8.95 Fried pizza dough bites served with mascarpone cheese, and cured Italian meats | Antipasto Toscano (n) 23.95 Parma ham, speck, pistachio mortadella, mozzarella, pecorino toscano, bruschetta, fried squid and king prawns, with tartar sauce, rocket, shaving parmesan and fig jam |
| Pane del pizzaiolo (Vegan options, ask server) | Burrata (v) (n) 8.95 Served with garnish cherry tomato, rocket, toasted pistachio and toasted homemade bread | Tagliere misto (n) 10.95 Parma ham, pistacchio mortadella, speck, pecorino, rocket, shaving parmesan and black olives |
| Garlic Pizza Bread plain (v) 7.95 | Calamari Fritti 9.50 Fried squid served with tartar sauce and lemon wedge | Capesante allo champagne 13.95 2 Pan fried scallops on a bed of potato pure served with raspberry sauce & Champagne shot |
| Garlic Pizza Bread tomato (v) 8.50 | Fritto misto 10.95 Fried scallop, king prawns and squid served with lemon wedge and tartar sauce | |
| Garlic Pizza Bread cheese (v) 8.95 | Tartar di Manzo 13.95 Steak tartar served with capers, anchovies, shallots, egg yolk, mustard and tabasco sauce with toasted homemade bread | |
| Zuppa del giorno (v) 7.95 Soup of the day, ask server | | |
| Bruschetta (v, ve) 7.50 Chopped vine ripened tomatoes, fresh basil, extra virgin olive oil on toasted homemade bread | | |

MAINS

Pasta

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| Spaghetti Pomodoro (v, ve) 12.95 Home made tomato sauce and fresh basil | Cannelloni (v) 15.50 Oven baked cannelloni filled with ricotta cheese and spinach, served with tomato sauce and mozzarella | Linguine alle vongole 20.95 Dover Clams, chillies and fish bisque with white wine |
| Spaghetti Bolognese 14.95 Beef and pork homemade ragu sauce | Penne pollo mascarpone 15.95 Diced chicken in a creamy mascarpone and tomato sauce | Fettuccine Il Basilico 21.95 Squid ink infused fettuccine served with cherry tomato, king prawns, squid and fish bisque with white wine |
| Spaghetti Carbonara 15.50 Guanciale (pig cheeks), parmesan with egg yolk in a creamy sauce (Classic carbonara available, no doublecream) | Ravioli Panciotti (v) 19.95 Aubergine and scamorza cheese ravioli served with homemade tomato sauce | Linguine alla Trabaccolara 25.95 Shredded stone bass, clams, scallops and fish bisque with white wine |
| Spaghetti con polpette 15.95 Homemade beef and pork meatballs with tomato sauce | Ravioli della passione 25.95 Squid ink infused ravioli filled with sea bass, cooked with fish bisque and white wine, served with cherry tomatoes and mini stone bass fillet garnish | Add extra tomato sauce on your favourite pasta + 3.00 |
| Lasagna 15.50 Oven baked lasagna sheet with bechamel, bolognese and parmesan | | |

Risotto

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| Risotto pollo e salsiccia (v) 16.50 Chicken, Italian sausage and parmesan | Risotto pere noci e gorgonzola (v, n) 16.95 Pear, toasted walnuts, gorgonzola | Risotto Il Basilico 21.95 Squid ink risotto cooked in fish bisque and white wine, served with king prawns, squid and cherry tomatoes garnish |
| Risotto ai funghi selvatici e tartufo (v) 17.50 Wild mushrooms, truffle and parmesan | Risotto allo Scoglio 20.95 King prawns, squid, mussels cooked in fish bisque and white wine | |

Italian classics

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| Insalata di mare 22.95 Sautéed mussels, marinated king prawns & squid with rocket, shaved carrots, fennel, raspberries and toasted bread | Burrata (v, n) 14.95 Burrata, mix leaf salad, cherry tomatoes, toasted pistachio, pesto, balsamic dressing and toasted homemade bread | Dolce Caprino (v) 15.95 Mix leaf salad, cherry tomatoes, baked goat cheese on a toasted homemade bread and caramelised onions |
| Caprese (v, n) 12.95 Vine tomato, buffalo mozzarella, basil, rocket and pesto dressing | Insalata di Calamari 20.95 Grilled squid with rocket salad, shaved carrots, lemon and balsamic | Cesare 17.50 Grilled chicken fillet, baby gem lettuce, croutons, parmesan and Caesar dressing |

Pizza

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| Margherita (v) 12.95 Tomato sauce, mozzarella and basil | Pollo e nduja 16.50 Tomato sauce, mozzarella, grilled chicken and nduja | Golosa 22.95 Tomato sauce, garlic, capers, king prawns, anchovies and fresh burrata |
| Diavola 14.75 Tomato sauce, mozzarella and pepperoni | Dolce Caprino (v) 15.95 Tomato sauce, mozzarella, goat cheese and caramelised onions | Il Basilico 18.95 White base pizza with mozzarella, pistachio mortadella, burrata, cherry tomatoes and nduja |
| Hawaiian 15.75 Tomato sauce, mozzarella, ham and pineapple | Calzone Spietato 17.95 Folded pizza with mozzarella, ham, Italian sausage and Bolognese sauce | Frutti di mare 19.95 Tomato sauce, mozzarella, mussels, king prawns and squid |
| Boscaiola 15.75 Tomato sauce, mozzarella, ham and mushrooms | Speck e mascarpone 16.50 Tomato sauce, mozzarella, speck and mascarpone | |
| Quattro formaggi (v) 16.95 White base pizza with mozzarella, gorgonzola, mascarpone and taleggio | | |

Meat and Fish

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|--|---|---|
| Cervo 23.95 Slow cooked venison served with smooth mash potatoes and jus with pig cheeks cubes garnish | Maiale arrosto 21.95 Pork belly served with apple sauce, roasted apple, dauphinoise potatoes, crackling and jus | Salmone al forno 21.95 Oven baked Salmon fillet served with lime and paprika mayo, lime wedge, chips and mix leaf salad |
| Costolette d'agnello 24.95 Herbs breaded rack of lamb served with pea puree, sautéed potatoes, asparagus and jus | Pollo e gorgonzola 20.95 Baked chicken breast wrapped with pancetta and filled with ham on a bed of smooth mash potato and gorgonzola sauce | Filetto di branzino 22.95 Pan fried stone bass with asparagus, sautéed potatoes and lemon sauce |

British grilled steaks

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

| | |
|-----------------------------|---|
| Rump (10oz) 24.95 | (Allow 15 minutes for cooking & resting) |
| Sirloin (10oz) 27.50 | Add: |
| Fillet (8oz) 30.95 | Pepper sauce or gorgonzola sauce 3.75 each |

SIDES

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|---------------------------------------|----------------------------------|-------------------------|
| Chips / Fries 4.50 | Spinach and parmesan 5.50 | Asparagus 6.95 |
| Mix leaf Salad 4.75 | Smooth Mash Potato 4.50 | Green beans 5.50 |
| Rocket and parmesan salad 4.95 | Sautéed potatoes 4.95 | |

DESSERTS

| | | |
|--------------------------|----------------------------------|--|
| Tiramisù 8.50 | Affogato 8.95 | Cheesecake (ve) 8.95 |
| Crème Brûlée 8.50 | Panna Cotta 8.50 | Gelato e sorbetto (3 scoops) 7.50 |
| Banoffee pie 8.50 | Cannolo al Pistachio 8.95 | Cheese board 12.95 |

WE SERVE SUNDAY ROAST

TAKEAWAY AVAILABLE

PRIVATE/LARGE PARTY OPTIONS AVAILABLE

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 12.50% service charge applied to parties of 5 or more.

Red Wine

| | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| Castelbello Rosso, Italy | 6.50 | 8.25 | 22.95 |
| 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. | | | |
| Pontebello Sangiovese IGT Puglia, Italy | | | 25.95 |
| Easy drinking, soft and fruity with a red fruit flavours, with smooth tannins. | | | |
| Natureo Syrah (0.0% ABV) Torres, Spain (ve) | 6.50 | 8.25 | 22.95 |
| Shows lovely, lively hedgerow fruit on a well balanced and juicy palate and only 0.5% ABV. | | | |
| Chianti Antica Cinta, Tenute Piccini, Italy (ve) | 8.25 | 10.75 | 30.95 |
| Bright, ruby-red wine with intense and persistent fragrance of mature red fruit. Well-structured and smooth with soft tannins and distinct notes of red fruit. | | | |
| Chianti, Ruffino, Italy | | | 35.95 |
| 100% Sangiovese, it shows floral and fruity notes that lead towards spicy scents of white pepper and hazelnuts. | | | |
| Solandia Primitivo Salento IGT, Italy | 7.95 | 10.50 | 29.95 |
| 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. | | | |
| Feudi Salentini 125 Primitivo del Salento, Italy | | | 35.50 |
| Elegant with notes of ripe plum, cherry jam and cocoa followed by a hint of white pepper spice. | | | |

White Wines

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Corte Vigna Chardonnay, Italy (ve) | 6.50 | 8.25 | 22.95 |
| North-eastern Italy can grow great Chardonnay and this is a perfect example, lemon freshness combines with a peachy roundness. | | | |
| Casa Vista Chardonnay, Central Valley, Chile | | | 26.95 |
| Unoaked, the palate has ripe citrus and honeydew melon flavours followed by a refreshing finish. | | | |
| Natureo Muscat (0.0% ABV) Torres, White, Spain (ve) | 6.50 | 8.25 | 22.95 |
| No alcohol and fewer than half the calories of a conventional wine. Pale lemon-yellow; floral aromas, green apple, peach and citrus, bright and refreshing finish | | | |
| J Brader Liebframulch, Rheinhessen, Germany | | | 27.95 |
| A delicious grapey style with light floral aromas and a lingering freshness. | | | |
| Terra Andina 'Lively' Chardonnay, Central Valley, Chile | | | 26.95 |
| A lively and well balanced Chardonnay with fresh tropical aromas on the nose. A surprisingly complex palate with both tropical fruits of peach and banana balanced with refreshing orange notes. Lush and mouth filling | | | |
| Ca' Del Lago Pinot Grigio Igt Provincia Di Pavia, Italy (ve) | 7.25 | 9.00 | 26.50 |
| Green apple with peach and pear notes, into a finish with hints of elderflower. | | | |
| L'Aristocratico Pinot Grigio Trentino DOC, Italy (ve) | | | 30.50 |
| Super example of this popular grape. Flavourful and expressive with zesty fruit and long lingering finish. | | | |
| Santa Rita Cavanza Sauvignon Blanc, Chile | 7.95 | 10.00 | 27.95 |
| Greenish-yellow in colour with aromas of flint and minerals. A delicious wine with citrus fruits and notes of grapefruit, pepper and orange leaves. A long fresh and zesty finish. Colchagua Valley. | | | |
| Solstice Sauvignon Blanc IGT Trevenezie, Italy (ve) | | | 30.95 |
| Elegant and fragrant, restrained Sauvignon with easy fruit style of fresh lime and gooseberries. | | | |

Rosé and orange Wines

| | 175ml | 250ml | Bottle |
|---|-------|-------|--------|
| Vita Zinfandel Rosato, IGT Puglia, Italy (ve) | 6.50 | 8.25 | 22.95 |
| From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness. | | | |
| Natureo Rosado (0.0% ABV) Torres, Spain | 6.95 | 8.75 | 24.95 |
| Fresh and light, with ripe red and black fruit flavours and only 0.5% ABV. | | | |
| Ca' Del Lago Pinot Grigio Rosato Igt Provincia Di Pavia, Italy (ve) | 7.50 | 9.25 | 26.95 |
| Scent of wildflowers into a delicious mixture of white peaches and strawberries. | | | |
| Bottega Pinot Grigio Rosato, delle Venezie, Italy (ve) | | | 31.95 |
| Lots of red fruits, raspberries and cherries on the nose. Refreshing on the palate with bright acidity and a fruity finish. | | | |
| Luis Felipe Edwards Macerao Orange Wine, Itata, Chile (ve) | 8.25 | 10.00 | 28.95 |
| A rich and textured wine with zesty aromas of peach and white flowers. Stone fruit on the palate, with a hint of honey. | | | |

Champagne + Prosecco

| | 125ml | 37.5cl | Bottle |
|---|-------|--------|--------|
| Galanti Prosecco Spumante DOC Extra Dry, Italy | 7.95 | | 33.95 |
| Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear and a hint of peach. | | | |
| Mini prosecco 200ml bottle | | | 11.95 |
| Bottega Poeti Prosecco Brut DOC, Italy (ve) | | | 38.95 |
| Apple, white peach and citrus with a fresh, delicate and soft finish. | | | |
| Louis Dornier et Fils Brut, France (ve) | 11.25 | 27.95 | 50.00 |
| A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate. | | | |
| Palmer & Co Brut Reserve, France NV (ve) | | | 70.00 |
| 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 | | | |
| Laurent-Perrier Cuvée Rosé, France (ve) | | | 110.00 |
| Red berries and rose petals in this 100% Pinot Noir rosé, which is elegant and complex with assertive bubbles and a wash of citrus on the finish. | | | |
| Perrier-Jouët Belle Epoque Brut, France | | | 250.00 |
| An elegant prestige cuvée in a beautiful bottle, this has notes of peach and rhubarb and a fresh breath of lime and hawthorn blossom on the nose. | | | |

Dessert Wine

| | 125ml | 37.5cl |
|--|-------|--------|
| Vin Santo del Chianti Serelle, Ruffino, Italy | 9.95 | 29.50 |
| The wine exhibits aromas of candied fruit and notes of honey, eucalyptus and citrus fruits as well as an intriguing touch of nutmeg and caramel. The palate is dense and rich, packed with dried fruit flavours such as apricot, pineapple and fig, with a delicious sweetness in balance and a refreshing finish. | | |

125ml measure available upon request.

Fine Red Wine

| | Bottle |
|---|--------|
| Chianti Classico Organic, Santedame Estate, Ruffino, Italy (O) | 50.00 |
| Complex bouquet of violets, cherries, fruits of the forest and prunes, followed by spiced notes of tobacco and cloves, with an intense eucalyptus finish. Food match – fish, pasta, chicken | |
| Chateau Musar, Hochar Père et Fils Red, Bekaa Valley, Lebanon (ve) | 58.00 |
| Intense and slightly spicy, showing a complex array of juicy black cherry, damson, fig and date. Food match – Rich beef, venison, steaks | |
| Barolo, Piemonte, Italy | 70.00 |
| Intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla; the palate is austere with smooth tannins and a freshness to the finish. Food match – rich beef, wild mushrooms | |
| Bottega Brunello di Montalcino DOCG, Italy (ve) | 80.00 |
| Clear and characteristic with hints of berries and violet, balsamic notes, scent of berries, vanilla and spices. Dry, warm, well-structured, robust, tasty and soft, with elegant tannins and a pleasant and persistent aftertaste. Food match – Cheese, cured meats, Venison | |
| Amarone della Valpolicella Classico Riserva Le Origini, Bolla, Italy | 95.00 |
| Made using selected bunches of Corvina and Corvinone grapes. An incredibly rich wine with soft everlasting tannins blending to create a balanced and harmonious velvet finish. Food match – lamb and beef dishes | |
| Tenuta di Biserno, Bibbona, Antinori, Toscana, Italy | 220.00 |
| 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. Food match – rich beef, lamb, venison, steaks | |

Fine White Wine

| | Bottle |
|--|--------|
| Leefield Station Sauvignon Blanc, Marlborough, New Zealand | 35.00 |
| Bright New Zealand Sauvignon with vibrant notes of asparagus, passionfruit, lime zest and meadow flowers. Food match – Pizza, Pasta | |
| Gavi di Gavi, Toledana, Domini Villa Lanata, Italy | 46.00 |
| This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere. Food match – Salads and Seafood dishes | |
| Sancerre, Les Collinettes, Joseph Mellot, France | 58.00 |
| Stylish and crisp aromas of gooseberries and powerful fruit flavours, linked with a clean finish, from one of the finest and most dynamic producers. Food match – Seafood risotto, Sea food pasta or pan fried fish | |
| Bourgogne Chardonnay Couvent des Jacobins, Louis Jadot, France | 80.00 |
| Generous richness laden with butter coated peaches, mature barrique character exudes a mouth-filling roundness. Food match – Chicken, Pork, Calzone | |
| Chapel Down Kit's Coty Estate Chardonnay, England | 90.00 |
| Rich aromas of apple, apricot and buttered toast with hints of nutmeg, with layers of flavour and texture leading to the long fresh finish. Food match – Venison, Lamb, Chicken | |
| Querciabella Batar 2017 | 120.00 |
| 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. Food match – Panfried fish, seafood, pork, steak | |

BEER AND CIDER

Draught beer + cider

| | Half Pint | Pint |
|-------------------------------|-----------|------|
| Peroni lager (5.0%) | 3.55 | 6.70 |
| Moretti lager (4.6%) | 3.40 | 6.55 |
| Amstel lager (4.1%) | 3.30 | 5.95 |
| Neck Oil IPA (4.3%) | 3.35 | 6.30 |
| Inch's Cider (4.5%) | 3.15 | 5.60 |
| Guinness (4.1%) | 3.15 | 5.60 |
| Exmoor gold ale (4.5%) | 3.10 | 5.40 |

Bottled beer + ciders

| | | |
|---------------------------------|---------|------|
| Corona 4.5% | (330ml) | 4.95 |
| Moretti 4.6% | (330ml) | 4.95 |
| Moretti 0.0% | (330ml) | 4.95 |
| Peroni gluten free | (330ml) | 4.95 |
| Thatcher's alcohol free | (500ml) | 5.75 |
| Thatcher's Haze 4.5% | (500ml) | 5.75 |
| Kopparberg premium cider | (500ml) | 5.95 |
| Bath Gem amber ale 4.8% | (500ml) | 5.75 |

SOFT DRINKS

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| Aqua Panna still/ San Pellegrino sparkling water (500ml/750ml) | 3.00 | 3.75 |
| Coca Cola/ Diet Coke (330ml) | | 3.50 |
| Aranciata rossa San pellegrino (330ml) | | 3.50 |
| Limonata San pellegrino (330ml) | | 3.50 |
| Appleteiser (275ml) | | 3.50 |
| Orange juice / Apple juice / Pineapple juice / Cranberry juice | | 3.50 |
| J2O Orange And Passion Fruit / Apple & Raspberry / J2O Apple & Mango (275ml) | | 3.50 |
| Soda, lemonade, tonic, slimline tonic, slimline elderflower tonic, ginger ale, ginger beer, bitter lemon (200ml bottles) & fruit shoots | | 2.65 |

For full drink list and Cocktails list please ask a server

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