



IL BASILICO

ITALIAN BAR & RESTAURANT



Kitchen opening hours:

Monday – Friday 12.00 – 15.00 & 17.00 – 21.30

Saturday 12.00 – 22.00

Sunday & bank holidays 12.00 – 21.00

Bar opening hours:

Monday – Friday 12.00 – 22.00

Saturday 12.00 – 22.30

Sunday & bank holidays 12.00 – 21.00

All opening hours are for June, July & August

NIBBLES & SHARERS

Pane fatto in casa (v ve) £4.50
Freshly baked homemade bread served with olive oil & balsamic

Pane fatto in casa con burro alle acciughe (v ve) £6.00
Freshly baked homemade bread served with anchovy butter.

Olive miste (v ve) £4.50
Mixed olives marinated in olive oil and herbs

Pane del pizzaiolo
Garlic Pizza Bread plain (v) £7.95
Garlic Pizza Bread tomato (v) £8.95
Garlic Pizza Bread cheese (v) £9.25

Antipasto Toscano (n) £22.95
Sliced cured meats, pecorino, bruschetta, rocket, shaving parmesan, mixed olives and toasted bread.

Add extra hummus dipping £2.00
Gluten free or vegan options ask server

STARTERS

Zuppa al pomodoro £7.50 e basilico (v ve) (gf available)
Tomato and basil soup.

Bruschetta (v ve) £7.95 (gf available)
Chopped vine ripened tomatoes, fresh basil, extra virgin olive oil on toasted homemade bread

Bruschetta funghi e caprino £9.95 (v) (gf ve available)
Baked goat cheese and flat mushroom on a toasted bread and pesto dressing.

Panzerotti fritti £8.95
Fried pizza dough bites served with mascarpone cheese, and cured Italian meats

Burrata (v) (gf available) £9.95
Served with garnish cherry tomato, pesto and toasted homemade bread

Calamari Fritti £9.95
Fried squid served with tartar sauce and lemon

Tartar di Manzo £14.95 (gf available)
Steak tartar served with capers, anchovies, shallots, egg yolk, mustard and tabasco sauce with toasted homemade bread

Impepata di cozze £12.95 (gf available)
Sautéed mussels with black pepper, lemon and fish bisque served with toasted homemade bread

MAINS

Pasta

Spaghetti Pomodoro (v) £12.95
Home made tomato sauce and fresh basil

Spaghetti Bolognese £14.95
Beef and pork homemade ragu sauce

Spaghetti Carbonara £15.95
Smoked guanciale (pig cheeks), parmesan with egg yolk in a creamy sauce. (Classic carbonara available, no doublecream)

Lasagna £15.50
Oven baked lasagna sheet with bechamel, bolognese and parmesan

Penne al pollo £15.95
Diced chicken in a creamy tomato sauce

Ravioli Panciotti (v) £19.95
Aubergine and scamorza cheese ravioli served with truffle creamy sauce

Gnocchi al pesto e stracciatella (v n) £16.95
Gnocchi served with the homemade pesto, stracciatella cheese and pistachio garnish

Fettuccine Il Basilico £22.95
Squid ink infused fettuccine served with cherry tomato, king prawns, squid & fish bisque with white wine

Linguine alla Trabaccolara £24.95
Shredded seabass, king prawns, mussels and fish bisque

***ALL PASTAS CAN BE SERVED WITH GLUTEN FREE PENNE EXEPT LASAGNA, RAVIOLI AND GNOCCHI ASK SERVER**

Risotto

Risotto pollo e zafferano £16.95
Chicken, saffron and parmesan

Risotto ai funghi e tartufo (v) £16.95
Mushrooms, truffle and parmesan

Risotto allo Scoglio £21.95
King prawns, squid, mussels cooked in fish bisque and white wine

Gluten free or vegan options ask server

Salads

Caesar Salad (gf available) £17.50
Grilled chicken fillet, baby gem lettuce, croutons, parmesan and Caesar dressing

Burrata (v n) (gf available) £14.95
Burrata, mix leaf salad, cherry tomatoes, toasted pistachios, pesto, balsamic dressing and toasted homemade bread

Dolce caprino (v) £15.50 (gf available)
Mix leaf salad, cherry tomatoes, baked goat cheese on a toasted homemade bread and caramelised onions

Meat & Fish

Anatra all'arancia (gf) £25.95
Roasted duck breast served with Sautéed potatoes, green beans and orange jus

Maiale arrosto (gf) £22.95
Pork belly served with apple sauce, roasted apple, Sautéed potatoes, crackling and jus

Branzino (gf) £23.95
Baked sea bass with mixed leaf salad, chips lime mayo and lemon

Pollo e gorgonzola (gf) £22.95
Baked chicken breast wrapped with speck and filled with ham on a bed of sautéed potatoes and gorgonzola sauce

Pizza

Margherita (v)	£12.95	Pollo e nduja	£16.95	Il Basilico	£19.95
Tomato sauce, mozzarella and basil		Tomato sauce, mozzarella, grilled chicken and nduja		White base pizza with mozzarella, pistachios, speck, burrata, cherry tomatoes and nduja	
Diavola	£14.95	Dolce Caprino (v)	£16.50	Tonno	£16.50
Tomato sauce, mozzarella and pepperoni		Tomato sauce, mozzarella, goat cheese and caramelised onions		Tomato sauce, mozzarella, tuna, cappers and onions	
Hawaian	£15.95	Calzone Spietato	£17.95	EXTRA TOPPINGS AVAILABLE	
Tomato sauce, mozzarella, ham and pineapple		Folded pizza with mozzarella, salame milano, olives and Bolognese sauce		£3.35 meat, £2.95 cheese, £2.50 vegetable	
Boscaiola	£15.95	Speck e mascarpone	£16.50	Gluten free pizzas are not available	
Tomato sauce, mozzarella, ham and mushrooms		Tomato sauce, mozzarella, speck and mascarpone			

British Grilled Steaks

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

Sirloin (10 oz)	£29.95
Fillet (8 oz)	£35.50

Allow 15 minutes for cooking & resting

Add: Pepper sauce or gorgonzola sauce (£3.50 each)

SIDES

Chips (ve) (gf available)	£4.60	Asparagus (v)	£6.95	Garlic Pizza Bread	£8.95
Mix leaf Salad (ve)	£5.25	Green beans (v)	£5.75	tomato (v)	
Rocket and parmesan salad (v)	£5.45	Garlic mushrooms (v)	£5.50	Garlic Pizza Bread	£9.25
		Garlic Pizza Bread plain (v)	£7.95	cheese (v)	

LIGHT BITES

AVAILABLE FROM MONDAY TO FRIDAY 12.00 – 15.00

Flat bread Italian style panini, all served with garnish chips and mix leaf salad:

Panino il Basilico	£11.95	Panino Vegetariano (v)	£10.95
Speck, tomato and rocket		Goats cheese & caramelised onions	
Panino Vegano (ve)	£10.95	Tuna melt	£11.95
Hummus, artichoke and olives		Tuna, mayo and cheese	

BRITISH SPECIALITY

Hamburger	£15.95
6oz Aberdeen angus burger served with burger sauce, tomato, lettuce, gherkins, speck and chips	
Pesce fritto (Fish & chips)	£15.95
Battered cod, chips, tartar sauce and lemon wedge	

SUNDAY ROAST *

Served with roasted potatoes, Yorkshire pudding and seasonal vegetables:

Roast Beef	£16.95	Roast Lamb	£17.50	Cauliflower Cheese	extra £3.85
-------------------	---------------	-------------------	---------------	---------------------------	--------------------

***available until 5.00pm or until we run out**

SPECIAL OFFERS

**PIZZA & PINT
FOR £15**

**FROM 6.00PM EVERY SUNDAY
EVENINGS AND BANK HOLIDAYS***

***EXCEPT GOOD FRIDAY. ASK FOR THE MENU**

**20% OFF ON
PIZZA & PASTA**

**FOR TAKEAWAY
ORDERS**

**PRIVATE PARTIES
AND FUNCTIONS**

**MENUS AVAILABLE
UPON REQUEST**

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

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 12.5 % service charge for parties of 5 or more people.

Red Wines

	125ml	175ml	Bottle
Castelbello Rosso, Italia	\$5.75	\$6.75	\$22.95
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			
Pontebello Sangiovese IGT Puglia			\$25.95
Easy drinking, soft and fruity with a red fruit flavour and smooth tannins			
Chianti Antica Cinta, Tenute Piccini (Ve)	\$7.40	\$8.40	\$30.95
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			
Chianti Superiore, Il Leo, Ruffino			\$36.95
Made from 100% Sangiovese grapes from selected vineyards. Il Leo has vibrant and generous aromas reminiscent of violet and cherry with a well-balanced palate			
Solandia Primitivo, Puglia	\$7.40	\$8.40	\$30.95
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			\$35.50
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

	125ml	175ml	Bottle
Corte Vigna Chardonnay, Italia (Ve)	\$5.75	\$6.75	\$22.95
This aromatic wine is crisp and fruity with a lovely peach and nectarine finish			
J Brader Liebfraumilch Rheinhessen, Riesling grape			\$27.95
Light, medium-sweet with a bouquet of apple and pear with citrussy notes			
Villa dei Fiori Pecorino Terre di Chieti IGT			\$28.95
This wine has fresh citrus fruit aromas and flavours, blended with delicate notes of orange blossom. Medium-bodied with a refreshing finish.			
Pinot Grigio Delle Venezie Previata, Italy (Ve)	\$6.50	\$7.50	\$26.50
Crisp and fruity with crunchy fruit, citrussy acidity and a long, refreshing finish.			
L'Aristocratico Pinot Grigio Trentino DOC (Ve)			\$31.50
Is made using fruit sourced from high altitude vineyards in the foothills of the Alps			
Cullinan View Sauvignon Blanc, South Africa	\$7.25	\$8.25	\$27.95
A dry, ripe tropical-fruits style of Sauvignon Blanc which will appeal to those who prefer a softer, more rounded version of this popular grape variety			

Rose & Orange Wines

	125ml	175ml	Bottle
Vita Zinfandel Rosato, IGT Puglia (Ve)	\$5.75	\$6.75	\$22.95
Deliciously fruity, medium-dry Zinfandel with subtle red berry flavours. A touch of sweetness on the finish			
Previata Blush Pinot Grigio, Italy	\$6.75	\$7.75	\$26.95
This light, dry wine is very easy-drinking, with subtle red fruit flavours and a soft finish			
Lagrein Rosato Alto Adige Alois			\$35.95
Scent of wildflowers into a delicious mixture of white peaches and strawberries			
Luis Felipe Edwards Macerao Orange Wine, Itata (Ve)	\$7.50	\$8.50	\$29.95
From the cool climate Itata valley, this is a wine made from Moscato grapes, and produced as an orange wine, where the skins and seeds are kept in contact with the juice for an extended period. A rich and textured wine with zesty aromas of peach and white flowers. Stone fruit on the palate, with a hint of honey			
Vin Santo del Chianti Serelle, Ruffino 37.5cl	\$10.25	(125ml)	\$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			

Champagne & Prosecco

	125ml glass	Bottle
Prosecco brut	\$7.95	\$33.95
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		
Mini prosecco 200ml bottle		\$11.95
Bottega Poeti Valdobbiadene Prosecco Superiore DOCG Extra Dry (Ve)		\$38.95
A fresh and well-flavoured prosecco created with organically grown Glera grapes. No synthetic fertilisers, pesticides or fungicides are used and a mulch of grape skins is used to suppress weed growth on the vineyards. Elegantly floral and fruity, with notes of ripe apple. This wine has fine perlage and a delicate, soft finish.		
Bouché Père et Fils Cuvée Réserve Brut (Ve)	\$11.25	\$50.00
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)		
Bouché Père et Fils Cuvée Réserve Brut (37.5cl) (Ve)		\$27.95
See description of the 75cl bottle		
Palmer & Co Brut Reserve NV (Ve)		\$70
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 (Ve)		\$115
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		
Perrier-Jouët Belle Epoque Brut		\$250
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
Chianti Classico Organic, Santedame Estate, Ruffino, Organic, Sangiovese grape	\$50
Complex bouquet of violets, cherries, fruits of the forest and prunes, followed by spiced notes of tobacco and cloves, with an intense eucalyptus finish. Ravishing attack, generous and taut with sober and refined tannins. The sliced finish extends the mouthfeel, leaving a feeling of imperious freshness. The vibrant acidity characterizes this wine. Food match – Fish, Pasta, Chicken	
Barolo, Piemonte	\$70
Centred around the village of the same name, the region of Barolo produces big, well-structured reds with a racy cut to the tannins. After a long maceration the wine is aged for 3 years, 2 in large oak barrels. 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 – Duck, Beef, Wild mushrooms	
Brunello di Montalcino, Bottega (Ve)	\$83
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. Food match – Cheese, Cured meats, Venison	
Amarone della Valpolicella Classico Riserva Le Origini, Bolla	\$95
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. Food match – Cured meats, Steak, Roast	

Fine White Wines

	Bottle
Leefield Station Sauvignon Blanc, Marlborough	\$35
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. Food match – Pizza, Pasta	
Gavi di Gavi, Piemonte	\$46
The Cortese grapes are sourced from the best vineyards around the town of Gavi to the north of Genova. Unoaked, the wine spends a little time on its lees to develop a richer mouth-feel. Showing floral and citrus aromas, with a minerally, dry palate. Food match – Salads and Seafood dishes	
Bourgogne Chardonnay Couvent des Jacobins, Louis Jadot, 75 cl x 6	\$53
Louis Jadot has, in recent years, significantly increased the proportion of fruit sourced from the Côte d'Or in this wine to improve the quality. One-third of the wine is barrel-fermented while the balance is fermented in stainless steel with part of this also barrel-aged. A wine with an intrinsic style that well surpasses the norm for this appellation. Food match – Chicken, Pork, Calzone, Duck	
Sancerre, Les Collinettes, Joseph Mellot, Sauvignon Blanc	\$62
Fermented at low temperature and aged on its lees up until bottling to keep it fresh, this wine is stylish and racy, with the classic blackcurrant leaf and gooseberry character and minerally finish. Food match – Seafood risotto, Sea food pasta or pan fried fish	

Non alcoholic selection

	125ml	175ml	Bottle
Natureo Syrah (0.0% ABV) Torres, Red (Ve)	\$5.75	\$6.75	\$22.95
Made with 100% Syrah grapes; once the wine is obtained, a part of this wine is aged in French oak for four to six months prior to dealcoholisation using the Spinning Cone technique. Shows lovely, lively hedgerow fruit on a well-balanced and juicy palate			
Natureo Muscat (0.0% ABV) Torres, White (Ve)	\$5.75	\$6.75	\$22.95
0% 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			
Natureo Rosado (0.0% ABV) Torres, Syrah	\$6.25	\$7.25	\$24.95
Made with 100% Syrah grapes; once the wine is obtained, a part of this wine is aged in French oak for four to six months prior to dealcoholisation using the Spinning Cone technique. Shows lovely, lively hedgerow fruit on a well-balanced and juicy palate			

Draught Beer & Cider

	½ Pint	Pint
Peroni (5.0%)	\$3.55	\$6.70
Moretti (4.6%)	\$3.40	\$6.60
Amstel (4.1%)	\$3.30	\$6.10
Neck Oil IPA (4.3%)	\$3.35	\$6.35
Inch's Cider (4.5%)	\$3.15	\$5.70
Guinness (4.1%)	\$3.15	\$5.60
Green King Abbot Ale (5%)	\$3.10	\$5.40

Bottled Beer & Cider

Corona 4.5% (330ml)	\$5.25
Moretti 4.6% (330ml)	\$5.25
Moretti 0.0% (330ml)	\$5.25
Peroni gluten free (330ml)	\$4.95
Thatcher's alcohol free (500ml)	\$5.95
Thatcher's Haze 4.5% (500ml)	\$5.95
Guinness 0% (538ml)	\$5.95
Kopparberg premium cider (500ml)	\$5.95
Bath Gem amber ale 4.8% (500ml)	\$5.95
Crabbies alcoholic ginger beer 3.4% (500ml)	\$5.95



IL BASILICO

ITALIAN BAR & RESTAURANT

For a list of soft drinks, please see the full drinks menu