

basil leaf

— *our favorite place to eat* —

 Basil Leaf Favorite

STARTERS

 **Fried Calamari & Zucchini**

Served with our spicy marinara sauce. 11.50

Mozzarella Caprese

Vine-ripened tomatoes, fresh mozzarella, red onions, basil & balsamic drizzle. 11

 **Steamed Clams & Mussels**

Sautéed in wine, garlic, lemon juice & butter. 14.50

Shrimp Cocktail

Served with our spicy cocktail sauce. 13

Housemade Meatballs

Served with marinara sauce, topped with parmesan. 9.50

 **Lemon Fried Brussel Sprouts**

Prosciutto, feta & cranberry aioli. 13

Bruschetta

Fresh tomatoes, mozzarella, red onions, olive oil & balsamic drizzle with a bit of sea salt. Served on toasted bread. 8.50

Fried Mozzarella

Breaded mozzarella served with marinara or ranch. 9.50


Cheesy Garlic Flat Bread

Our fresh baked pizza dough topped with garlic parmesan butter, mozzarella cheese & marinara for dipping. 9.50

Dungeoness Crab Cakes

Served with herb ranch. 12.50

SOUPS / SALADS

 **Housemade Soups**

Minestrone ~ Butternut Squash ~ Tomato Basil

Cup 5 Bowl 8

House Salad


Organic baby greens, tomatoes, walnuts, mushrooms, gorgonzola with balsamic vinaigrette. 7 / 9

Classic Ceasar

Romaine lettuce, garlic, croutons, parmesan with ceasar dressing. 8 / 10

Berry Salad


Organic baby greens, seasonal berries, candied walnuts, with raspberry vinaigrette. 9 / 12

 **Baby Spinach**

Poached pear, candied walnuts and gorgonzola with honey-balsamic vinaigrette. 12.50

Greek Salad

Romaine lettuce, tomatoes, cucumber, red onion, olives & feta cheese with lemon-dill vinaigrette. 12

 **Cobb Salad**

Romaine lettuce, grilled chicken, bacon, avocado, tomatoes, cucumber, bleu cheese crumbles, egg with bleu cheese dressing. 15

Add Chicken 5 / Add Prawns 7 / Add Salmon 10


SANDWICHES

Served with choice of side salad or cup of soup


Grilled Chicken BLT Sandwich Bacon, lettuce, tomato, mayonnaise, served on a ciabatta roll. 13.50

 **Chicken Avocado Sandwich** Alfalfa sprouts, tomato & mayonnaise on whole wheat bread. 14

Steak Sandwich Grilled New York Steak, bbq sauce, mixed greens, caramelized onions & mushrooms topped with provolone on a soft hoagie. 17

 **Egg Salad Sandwich** Bacon, tomato, lettuce on whole wheat bread. 13.50

RISOTTO

 **Seafood Risotto** Shrimp, clams, mussels, calamari, tomatoes, onions, basil and lite vine ripened tomato sauce. 21


Butternut Squash Toasted pine nuts & sun dried tomatoes. 16

 **Basil Roasted Garden Vegetable Risotto** Lite vine ripened tomato sauce. 18

PIZZA

Hand-tossed dough.

Sausage Spicy Italian sausage, fresh green bell peppers, mozzarella & spicy pizza sauce. 14

 **Margherita** Fresh tomato, mozzarella & basil. 14.50

Spicy Pepperoni Pepperoni, mozzarella & spicy red pizza sauce. 14

 **Pesto Bacon** Pesto sauce, artichoke hearts, sun dried tomatoes, bacon & mozzarella. 15

Combo Pepperoni, Italian sausage, mushrooms, bell peppers, onions & mozzarella. 15.50

SPECIALTY PASTA

Linguine Carbonara

Traditional alfredo sauce, prosciutto, bacon, egg yolk, onions & parmesan. 16

Linguine Vongole

Manila clams sautéed in garlic, basil & onions in a spicy red sauce. 18

Shrimp Florentine

Jumbo shrimp sautéed in garlic olive oil, tomatoes, spinach, on a bed of linguine with garlic butter sauce. 22

Lobster Ravioli

Shrimp, asparagus, onions & basil with creamy marinara. 24

Salmon a la Vodka

Atlantic salmon sautéed with asparagus, onions & basil, in a creamy marinara sauce over penne. 21

Shrimp Carbonara

Prosciutto, shrimp, onion, egg yolk, garlic parmesan cream, linguine. 24

Chicken Milano

Rigatoni, artichoke hearts, asparagus, sun dried tomatoes, onions, fresh basil & garlic with lemon-butter sauce. 16

Linguine Frutti di Mare

Shrimp, clams, mussels and calamari sautéed in fresh garlic, fresh basil & onions in a spicy red sauce. 23

TRADITIONAL PASTA

Pesto Chicken

Penne, sun dried tomatoes, pine nuts, onions, fresh basil & garlic with our pesto sauce. 16.50

Fettucine Alfredo

Traditional alfredo cream sauce and nutmeg. 14

Ravioli with Meat Sauce

Cheese ravioli with our meat sauce. 15.50

Cheese Tortellini

Sautéed in butter with peas, prosciutto, bacon, mushrooms, tossed in alfredo sauce. 15.50

Meatball Bolognese

Vodka marinara meat sauce with capellini. 18

Capellini Pomodoro

Tomatoes, marinara sauce, fresh basil & garlic. 14

Rigatoni Bolognese

Meat sauce, creamy marinara, mushrooms, sun dried tomatoes, onions, fresh basil & garlic. 16

Spaghetti and Meatballs

Capellini pasta with our meatballs & marinara sauce topped with parmesan cheese. 16

Add Chicken 5 / Add Prawns 7 / Add Salmon 10

ENTREE

Pan Seared Atlantic Salmon

Served with sautéed veggies & tomato risotto. 25

House Brine Porkchop

Seasonal apple sauce, dirty mash potatoes & bourbon glaze. 23

Chicken Piccata

Linguine, capers, mushrooms, tomatoes, red onion & lemon butter sauce. 21

New York Steak

8 oz. fire-grilled New York Strip with cracked black pepper, garlic red potatoes & sautéed spinach, with a cremini mushroom demi glaze. 21

Chicken Saltimbocca

Prosciutto, garlic, onions, tomato, basil & lite marsala cream sauce over linguine. 20

Horseradish Crusted Salmon

Smothered in horseradish, garlic, dijon mustard and breadcrumbs. Served with sautéed veggies & tomato risotto. 25

Chicken Eggplant Parmesan

Rigatoni, provolone & marinara. 23.

San Francisco Cioppino

Classic seafood stew with Maine lobster, dungeness crab, shrimp, scallops, calamari, mussels, clams, tomato-lobster broth, herbed crostini. 38

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To help us enhance your dining experience, please let us know how we are doing. We aim to please!