

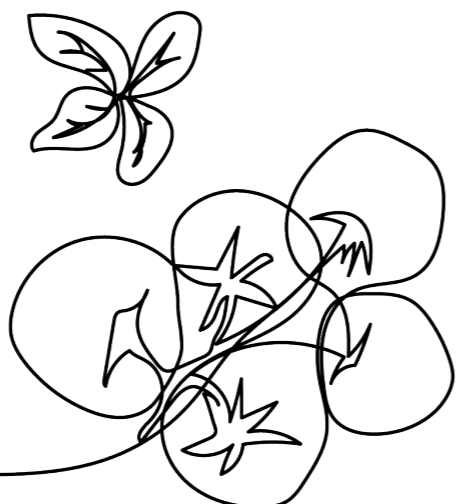
TO START

GARLIC BREAD	9.9	CALAMARI FRITTI - with rocket salad and aioli (also available as a main)	23.9
OLIVES & BREAD - warm rainbow olives served with bread	12.9	MAIN - with chips	32.9
BRUSCHETTA - (4 pcs) fresh cherry tomatoes, spanish onion, basil, extra virgin olive oil, balsamic glaze	16.9	SOUP OF THE DAY - Served with bread	16.9
ARANCINI - (3 pcs) crumbed fried rice balls, mozzarella, roast pumpkin, sage	9.9	OLIVE ALL'ASCOLANA - Deep fried olives stuffed with nduja	14.9
NAPOLI MEAT BALLS - (2 pcs) beef meatballs in sugo with bread	11.9	POLENTA CHIPS - (6pcs) served with red pesto sauce	15.9
		STEAMED MUSSELS PROVENCALE with Napoli sauce and a touch of chilli served with bread	22.9
		GARLIC PIZZA with mozzarella cheese	S 14.9 / M 18.9



SALADS & SIDES

COS LETTUCE AND TOMATO SALAD	13.9	SEASONAL GREENS	14.9
ROCKET, PEAR & PARMESAN	16.9	BOWL OF CHIPS	10.9
CHICKEN SALAD - cos lettuce, cherry tomato, red onion, croutons, parmesan cheese with aioli dressing	26.9		
CAPRESE SALAD - cherry tomatoes, basil, buffalo mozzarella, extra virgin olive oil	17.9		



PASTA & RISOTTO

PAPPARDELLE RAGU - slow cooked beef ragu	32.9	TAGLIATELLE CARBONARA - pancetta, spring onion, cream, egg and parmesan cheese	33.9
RIGATONI AMATRICIANA - rigatoni in napoli sauce, pancetta, caramelised onion, chilli, white wine	30.9	RAVIOLI GAMBERI - Ravioli stuffed with prawns, seafood mousse fresh dill and lemon zest in a bisque sauce	35.9
GNOCCHI PESTO - pinenuts, cream, basil, garlic, parmesan cheese	30.9	SPINACH & RICOTTA RAVIOLI - in napoli sauce, crostini and buffalo	33.9
SPAGHETTI BOLOGNESE - homemade spaghetti in a traditional Italian beef sauce (Gnocchi +3)	30.9	OVEN BAKED CANNELLONI - stuffed with wild mushroom, pecorino cheese and ricotta in a napoli sauce	32.9
TORTELLONI ALLA ZUCCA - filled with pumpkin, goat's cheese and buffalo mozzarella in a butter and sage sauce	33.9	RISOTTO DI ZUCCA - Roasted butternut pumpkin in a puree with spinach, baked parmesan flakes and walnuts	32.9
OVEN BAKED GNOCCHI - with a braised lamb shank	33.9	LASAGNA - homemade lasagna with traditional Italian beef sauce	29.9
SPAGHETTI MARINARA - homemade spaghetti with mussels, prawns, fresh fish, garlic, olive oil, parsley, lemon zest and white wine	39.9		

SECONDI PIATTI

POLLO CACCIATORE - chicken breast infused in sugo, olives, capsicum, garlic, sage, rosemary served with seasonal greens	35.9	VEAL COTOLETTA - crumbed baby veal with fresh rocket, shaved parmesan with balsamic glaze	37.9
VEAL SCALOPPINE PORCINI - pan fried baby veal in white wine, olive oil and herbs with porcini mushrooms served with seasonal greens.	37.9	FISH OF THE DAY - fresh fish of the day	TBA
POLLO PARMIGIANA - oven baked crumbed chicken breast, topped with ham, mozzarella, napoli sauce or	32.9	STEAK OF THE WEEK - served with chargrilled lettuce and chips	M/P
SCHNITZEL	26.9	LAMB SHANK - on a bed of potato puree served with greens	35.9

wood fired
pizza

GOURMET
PIZZA 11"

THE PIZZA ORIGINALS

GF +4 / VEGAN +4	S	M
MARGHERITA – napoli sauce, mozzarella, oregano, fresh basil	20.9	23.9
NAPOLETANA – napoli, mozzarella, olives, anchovies, oregano, garlic	21.9	24.9
AUSSIE – napoli, mozzarella, leg ham, bacon, egg	21.9	24.9
HAWAIIAN – napoli, mozzarella, leg ham, pineapple	21.9	24.9
CHICKEN – napoli, mozzarella, roast chicken breast, pineapple	21.9	24.9
MEXICANA – napoli, mozzarella, hot salami, capsicum, onion, garlic, hot spices	21.9	24.9
CAPRICCIOSA – napoli, mozzarella, leg ham, mushrooms, olives, oregano, garlic	21.9	24.9
VEGETARIAN – napoli, mozzarella, mushrooms, capsicum, onion, olives, garlic, oregano	21.9	24.9
MEAT LOVERS – napoli, mozzarella, leg ham, mild soppressa salami, bacon, chicken, barbeque sauce	21.9	24.9
PEPPERONI – napoli, mozzarella, soppressa salami	21.9	24.9

WOOD FIRED
PIZZAS

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SOMETHING GOURMET

GF +4 / VEGAN +4

GAMBERI – napoli, spinach, king prawns, buffalo mozzarella, roasted red peppers, pesto, garlic, oregano	30.9	DIAVOLA – napoli sauce, mozzarella, sopressa salami, Nduja (spicy salami), olives, chilli, oregano, garlic, fresh basil	28.9
SOPPRESSA – napoli, mild soppressa salami, green olives, buffalo mozzarella, fresh basil, oregano	27.9	AL PROSCIUTTO – napoli, mozzarella, prosciutto San Daniele, roasted red peppers, eggplant, goat's cheese, spring and spanish onion, oregano, garlic	29.9
PROSCIUTTO ROQUETTE – napoli, buffalo mozzarella, prosciutto crudo di San Daniele, rocket, garlic, oregano	29.9	ZIA DIANA – napoli, mozzarella, goat's cheese, zucchini, eggplant, roasted red peppers, olives, pesto, garlic, oregano	29.9
BASILICO SPECIAL – napoli, mozzarella, leg ham, mild sopressa salami, bocconcini, roasted red peppers, spanish and spring onion, capers, garlic, oregano	28.9	ORTOLANA – napoli, mozzarella, goat's cheese, mushrooms, sundried tomato, spanish and spring onion, garlic, cracked pepper, oregano	27.9
POLLO – napoli, mozzarella, roast chicken breast, mushrooms, fresh tomatoes, spring and spanish onion, cracked pepper, oregano	28.9	SUPREME – the lot, no anchovies	30.9

BAMBINI

SPAGHETTI BOLOGNESE – handmade spaghetti with traditional Italian meat sauce	16.9
RIGATONI AL BURRO – pasta with butter	11.9
GNOCCHI NAPOLI – napoli sauce without greens	14.9
POLLO E PATATINE – crumbed chicken tenderloins with chips	17.9
PIZZA – choose your favourite	

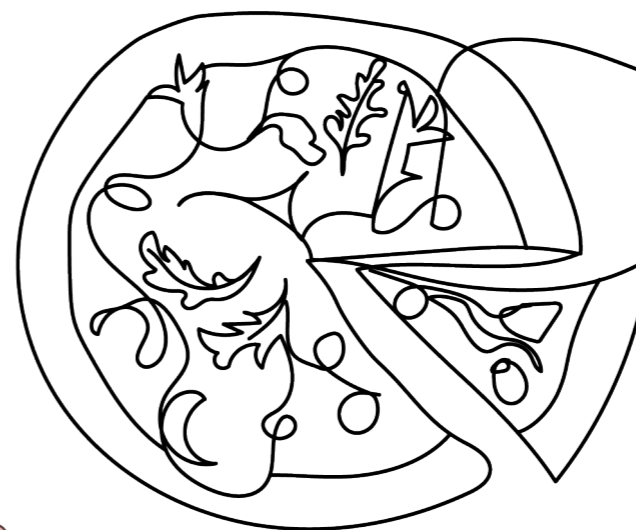
KIDS

PIZZE BIANCHE

/ GF +4 / VEGAN +4

LA NUOVA PUMPKIN – mozzarella base, buffalo mozzarella, roasted pumpkin, pinenuts, goat's cheese, rocket	28.9
PATATE E PORCINI – mozzarella base, buffalo mozzarella, rosemary potatoes, porcini mushrooms, oregano, truffle oil	28.9

Please speak
to staff
regarding
dietary
requirements



basilico
pizzeria e cucina

Strictly no splitting bills | 10% surcharge on public holidays