

TO START

GARLIC BREAD	10
OLIVES & BREAD – warm rainbow olives served with bread	13
BRUSCHETTA – (4 pcs) tomato, onion and basil	18
ARANCINI – (3 pcs) crumbed fried rice balls, mozzarella, roast pumpkin, sage, served with aioli	16
NAPOLI MEAT BALLS – (2 pcs) beef meatballs in sugo with bread	15
STEAMED MUSSELS PROVENCALE with Napoli sauce and a touch of chilli served with bread	25
GARLIC & CHEESE PIZZA	S15 / M19

SALADS

SPRING SALAD - cos lettuce, seasonal tomatoes and cucumber	15
ROCKET, PEAR & PARMESAN	17
CHICKEN SALAD - cos lettuce, seasonal tomatoes, red onion, croutons, parmesan cheese with aioli dressing	27

RISOTTO

MUSHROOM RISOTTO - seasonal mushrooms, cream, truffle oil and herbs	33
CRAB RISOTTO - Fraser Island crab, fresh mussels, fresh tomato, napoli sauce and shaved bottarga	40

PASTA

PAPPARDELLE RAGU – slow cooked beef ragu	34
RIGATONI AMATRICIANA – rigatoni in napoli sauce, pancetta, caramelised onion, chilli, white wine	33
GNOCCHI PESTO – pinenuts, cream, basil, garlic, parmesan cheese	33
SPAGHETTI BOLOGNESE – spaghetti in a traditional Italian beef sauce (Gnocchi +3)	31
TORTELLONI ALLA ZUCCA – filled with pumpkin, goat’s cheese and buffalo mozzarella in a butter and sage sauce	34
SPAGHETTI MARINARA – spaghetti with mussels, prawns, fresh fish, garlic, olive oil, parsley, lemon zest and white wine	40
TAGLIATELLE CARBONARA – crispy pancetta, spring onion, touch of cream, egg, parmesan for a rich comforting classic	34
RAVIOLI GAMBERI – ravioli stuffed with prawns, seafood mousse, fresh dill and lemon zest in a bisque sauce	36
OVEN BAKED LAMB SHANK GNOCCHI with a braised lamb shank	36
GNOCCHI D’INVERNO – panfried homemade gnocchi in butter & herbs, roasted pumpkin, fresh spinach, crumbled pistachio and goats cheese	36
LASAGNA – homemade lasagna with traditional Italian beef sauce	31

SECONDI PIATI

POLLO CACCIATORE - chicken breast infused in sugo with olives, capsicum, garlic, herbs and seasonal greens	37
VEAL SCALOPPINE PORCINI – panfried baby veal white wine, olive oil, seasonal mushrooms, served with seasonal greens	39
POLLO PARMIGIANA / SCHNITZEL served with chips & salad	38 / 35
MARKET FISH - served with seasonal sides	M/P
CALAMARI FRITTI - with rocket salad and aioli	36

FLINDERS RIB EYE 350g <small>Grass Fed - Bass Strait</small>	49
FLINDERS SELECT BEEF 250g TENDERLOIN served with your choice of side choice of red wine jus or pepper sauce	48

SIDES

SEASONAL GREENS	14
ROCKET, PEAR & PARMESAN	16
BOWL OF CHIPS	10
ROASTED CARROTS	14
POTATO PUREE	13

Please speak to staff regarding dietary requirements

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TURN OVER FOR PIZZA >>

wood fired pizza

GOURMET
PIZZA 11"

THE PIZZA ORIGINALS

GF +4 / VEGAN +4

MARGHERITA – napoli sauce, mozzarella, oregano, fresh basil	23	CHICKEN – napoli, mozzarella, roast chicken breast, pineapple	26	VEGETARIAN – napoli, mozzarella, mushrooms, capsicum, onion, olives, garlic, oregano	25
NAPOLITANA – napoli, mozzarella, olives, anchovies, oregano, garlic	25	MEXICANA – napoli, mozzarella, hot salami, capsicum, onion, garlic, hot spices	26	MEAT LOVERS – napoli, mozzarella, leg ham, mild soppressa salami, bacon, chicken, barbeque sauce	26
AUSSIE – napoli, mozzarella, leg ham, bacon, egg	25	CAPRICCIOSA – napoli, mozzarella, leg ham, mushrooms, olives, oregano, garlic	26	PEPPERONI – napoli, mozzarella, soppressa salami	25
HAWAIIAN – napoli, mozzarella, leg ham, pineapple	25				

SOMETHING GOURMET

GF +4 / VEGAN +4

GAMBERI – napoli, spinach, king prawns, buffalo mozzarella, roasted red peppers, pesto, garlic, oregano	32	PESCE MISTO – mussels, calamari, king prawns, spring onion, napoli sauce, mozzarella, fresh basil, oregano, garlic	31	DIAVOLA – napoli sauce, mozzarella, sopressa salami, Nduja (spicy salami), olives, chilli, oregano, garlic, fresh basil	29
SOPPRESSA – napoli, mild soppressa salami, green olives, buffalo mozzarella, fresh basil, oregano	28	AL PROSCIUTTO – napoli, mozzarella, prosciutto San Daniele, roasted red peppers, eggplant, goat's cheese, spring and spanish onion, oregano, garlic	30		
PROSCIUTTO ROQUETTE – napoli, buffalo mozzarella, prosciutto crudo di San Daniele, rocket, garlic, oregano	30	ZIA DIANA – napoli, mozzarella, goat's cheese, zucchini, eggplant, roasted red peppers, olives, pesto, garlic, oregano	30		
BASILICO SPECIAL – napoli, mozzarella, leg ham, mild sopressa salami, bocconcini, roasted red peppers, spanish and spring onion, capers, garlic, oregano	29	ORTOLANA – napoli, mozzarella, feta cheese, mushrooms, sundried tomato, spanish and spring onion, garlic, cracked pepper, oregano	28		
POLLO – napoli, mozzarella, roast chicken breast, mushrooms, fresh tomatoes, spring and spanish onion, cracked pepper, oregano	29	SUPREME – the lot, no anchovies	31		

PIZZE BIANCHE

GF +4 / VEGAN +4

LA NUOVA PUMPKIN – mozzarella base, buffalo mozzarella, roasted pumpkin, pinenuts, goat's cheese, rocket	29
ZIO SAMMY – pesto base, roasted zucchini & potato, cherry tomato and buffalo mozzarella	29

basilico
pizzeria e cucina

MEDIUM PIZZA 11"

Strictly no splitting bills | 10% surcharge on public holidays