

TO START

<b>GARLIC BREAD</b>	10
<b>OLIVES &amp; BREAD</b> - warm rainbow olives served with bread	14
<b>BRUSCHETTA</b> - (4 pcs) tomato, onion and basil	18
<b>ARANCINI</b> - (3 pcs) crumbed fried rice balls, scamorza cheese, mozzarella, roast pumpkin, sage, served with aioli	18
<b>NAPOLI MEAT BALLS</b> - (3 pcs) beef meatballs in sugo with bread	19
<b>CALAMARI FRA DIAVOLO</b> - slow cooked baby calamari in crushed tomato sugo, fresh chilli and capers with ciabatta bread	26
<b>CALAMARI FRITTI</b> - deep fried calamari with fresh rocket and aioli	23
<b>GARLIC &amp; CHEESE PIZZA</b>	S16 / M20

SALADS

<b>ITALIAN GARDEN SALAD</b> - mixed leaf salad, red onion, fresh tomato and cucumber	15
<b>ROCKET, PEAR &amp; PARMESAN</b>	16
<b>CAPRESE SALAD</b> - fresh tomato, basil, buffalo mozzarella, extra virgin olive oil	20
<b>CHICKEN SALAD</b> - cos lettuce, fresh tomato, red onion, croutons, parmesan cheese with aioli dressing	28

RISOTTO

<b>MUSHROOM RISOTTO</b> - seasonal mushrooms, cream, truffle oil and herbs (chicken +4)	33
---	----

PASTA

<b>MAFALDINE RAGU</b> - slow cooked beef ragu	37
<b>RIGATONI AMATRICIANA</b> - rigatoni in napoli sauce, pancetta, caramelised onion, chilli, white wine	34
<b>GNOCCHI NAPOLI</b> - housemade gnocchi, napoli sauce (chicken +4)	29
<b>GNOCCHI D'INVERNO</b> - panfried homemade gnocchi in butter & herbs, roasted pumpkin, fresh spinach, crumbled pistachio and goats cheese	36
<b>SPAGHETTI BOLOGNESE</b> - spaghetti in a traditional Italian beef sauce (Gnocchi +4)	33
<b>SPAGHETTI MARINARA</b> - spaghetti with mussels, prawns, fresh fish, garlic, olive oil, parsley, lemon zest and white wine	43
<b>TAGLIATELLE CARBONARA</b> - crispy pancetta, spring onion, touch of cream, egg, parmesan for a rich comforting classic	34
<b>LASAGNA</b> - homemade lasagna with traditional Italian beef sauce	31
<b>GREEN TORTELLONI DI ZUCCA</b> - filled with pumpkin, potatoes, parmesan cheese, nutmeg, black pepper in a butter and sage sauce	34
<b>DUCK RAVIOLI</b> - filled with duck in a red wine reduction and mixed mushrooms	36
<b>RAVIOLI AL SALMONE</b> - filled with salmon and mascarpone in a butter shallot and saffron sauce	36

SECONDI PIATI

<b>VEAL SCALOPPINE PORCINI</b> - panfried baby veal white wine, olive oil, seasonal mushrooms, served with seasonal greens	43
<b>POLLO PARMIGIANA / SCHNITZEL</b> served with chips & salad	38 35
<b>VEAL COTOLETTA</b> - panfried veal schnitzel topped with buffalo mozzarella, seasonal tomatoes, basil and extra virgin olive oil	39
<b>CALAMARI FRITTI</b> - with rocket salad, chips and aioli	36
<b>FLINDERS RIB EYE 350g</b> Grass Fed - Bass Strait	49

SIDES

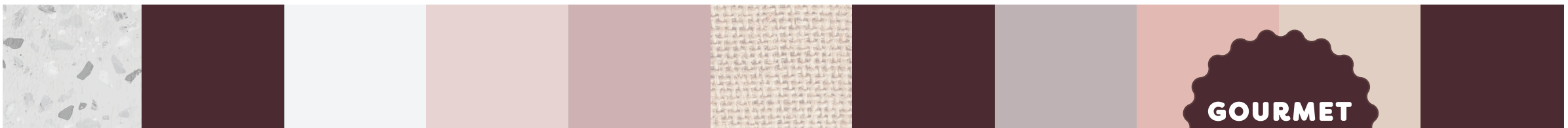
<b>SEASONAL GREENS</b>	14
<b>ROCKET, PEAR &amp; PARMESAN</b>	14
<b>ROASTED CARROTS</b>	14
<b>DUCK FAT POTATOES</b>	14
<b>FRENCH FRIES</b>	10



Please speak to staff regarding dietary requirements

TURN OVER FOR PIZZA >>

follow us  
 @basilico\_albertpark Basilico Restaurants



## THE PIZZA ORIGINALS

GF +4 / VEGAN +4

<b>MARGHERITA</b> – napoli sauce, mozzarella, oregano, fresh basil	25	<b>CHICKEN</b> – napoli, mozzarella, roast chicken breast, pineapple	28	<b>VEGETARIAN</b> – napoli, mozzarella, mushrooms, capsicum, onion, olives, garlic, oregano	27
<b>NAPOLITANA</b> – napoli, mozzarella, olives, anchovies, oregano, garlic	27	<b>MEXICANA</b> – napoli, mozzarella, hot salami, capsicum, onion, garlic, hot spices	28	<b>MEAT LOVERS</b> – napoli, mozzarella, leg ham, mild soppressa salami, bacon, chicken, barbeque sauce	28
<b>AUSSIE</b> – napoli, mozzarella, leg ham, bacon, egg	27	<b>CAPRICCIOSA</b> – napoli, mozzarella, leg ham, mushrooms, olives, oregano, garlic	28	<b>PEPPERONI</b> – napoli, mozzarella, soppressa salami	27
<b>HAWAIIAN</b> – napoli, mozzarella, leg ham, pineapple	27				

## SOMETHING GOURMET

GF +4 / VEGAN +4

<b>GAMBERI</b> – napoli, spinach, king prawns, buffalo mozzarella, roasted red peppers, pesto, garlic, oregano	34	<b>PESCE MISTO</b> – mussels, calamari, king prawns, spring onion, napoli sauce, mozzarella, fresh basil, oregano, garlic	34	<b>DIAVOLA</b> – napoli sauce, mozzarella, soppressa salami, Nduja (spicy salami), olives, chilli, oregano, garlic, fresh basil	32
<b>SOPPRESSA</b> – napoli, mild soppressa salami, green olives, buffalo mozzarella, fresh basil, oregano	30	<b>AL PROSCIUTTO</b> – napoli, mozzarella, prosciutto San Daniele, roasted red peppers, eggplant, goat's cheese, spring and spanish onion, oregano, garlic	32		
<b>PROSCIUTTO ROQUETTE</b> – napoli, buffalo mozzarella, prosciutto crudo di San Daniele, rocket, garlic, oregano	32	<b>ZIA DIANA</b> – napoli, mozzarella, goat's cheese, zucchini, eggplant, roasted red peppers, olives, pesto, garlic, oregano	32		
<b>BASILICO SPECIAL</b> – napoli, mozzarella, leg ham, mild soppressa salami, bocconcini, roasted red peppers, spanish and spring onion, capers, garlic, oregano	32	<b>ORTOLANA</b> – napoli, mozzarella, feta cheese, mushrooms, sundried tomato, spanish and spring onion, garlic, cracked pepper, oregano	30		
<b>POLLO</b> – napoli, mozzarella, roast chicken breast, mushrooms, fresh tomatoes, spring and spanish onion, cracked pepper, oregano	32	<b>SAMMY'S SUPREME</b> – the lot, no anchovies	34		

## PIZZE BIANCHE

GF +4 / VEGAN +4

<b>LA NUOVA PUMPKIN</b> – mozzarella base, buffalo mozzarella, roasted pumpkin, pinenuts, goat's cheese, rocket	32
---	----

*Half and half option available only for large pizzas - additional charge applies*



## WOOD FIRED PIZZA

MEDIUM PIZZA 11"

Strictly no splitting bills | 10% surcharge on public holidays

