

## DOLCI

Double-cream vanilla ice cream served with chocolate sauce **48**

Malva pudding served with vanilla ice cream and a butterscotch sauce **65**

Tiramisu the 'Pick Me Up Dessert' made with Kahlua **65**

Citrus tart served with a shot of lemon vodka granita and vanilla ice cream **69**

Black cherry brownie served with vanilla ice cream and a bitter chocolate sauce **65**

Vanilla crème brûlée served with biscotti **65**

Apple crumble served with vanilla ice cream and butterscotch sauce **69**

SHAKESPEARE SAID,  
'GOOD WINE IS A GOOD FAMILIAR  
CREATURE, IF IT BE WELL USED.'  
AT BASILICO, WE PAIR GOOD WINE WITH  
DELECTABLE FOOD, FRIENDLY SERVICE  
AND A CONVIVIAL ATMOSPHERE TO PROVIDE  
A MEMORABLE DINING EXPERIENCE.

## Sundaes

Caramel popcorn, chocolate and vanilla ice-cream, chocolate and butterscotch sauce **65**

Meringue, nut brittle, vanilla ice-cream and chocolate sauce **65**

Chocolate brownie, vanilla ice-cream, roasted almonds and chocolate sauce **65**

Crushed Oreo biscuit, chocolate and vanilla ice-cream and chocolate sauce **65**

## Milkshakes

Vanilla **45**  
Chocolate **45**  
Strawberry **45**  
Peppermint crisp **55**  
Mixed Berries **55**  
Milo **55**  
Coffee **55**

KIDDIES: Chocolate **35**  
Strawberry **35** Vanilla **35**

## KIDDIES MENU

(For children under 12 years old)

### PIZZA

CHOOSE TWO TOPPINGS FROM THE FOLLOWING **69**  
ham, salami, bacon, chicken, pepperoni, mushrooms, pineapple, olives, avocado, onion, mozzarella, feta

### PASTA

Spaghetti bolognaise **62**  
Spaghetti with napolitana sauce **62**  
Penne with grilled chicken and napolitana sauce **62**  
Penne with cheese sauce **62**

### MAINS

Crumbed chicken fingers and chips **62**  
Deep-fried fingers of calamari steak and chips **62**  
Grilled beef fillet served with chips **85**

### DESSERTS

Chocolate brownie with ice cream **46**  
Ice cream with sprinkles **36**

## WINE LIST

	Bottle 750ml	Glass 220ml		Bottle 750ml	Glass 220ml		Bottle 750ml	Glass 220ml
<b>WHITE BLENDS</b>			<b>CHARDONNAY</b>			<b>ROSE</b>		
Buitenverwachting Buiten Blanc	189		Diemersdal	199	52	Jordan Chameleon	185	49
Jordan Chameleon	189	51	Haute Cabrière Chard/Pinot Noir	260		Iona 'Sophie Te'blanche'	199	
<b>CHENIN BLANC</b>			<b>RED BLEND</b>			<b>CABERNET SAUVIGNON</b>		
Diemersfontein	184	51	Jordan Chameleon	205	52	Protea	199	54
Pecan Stream	205		Pecan Stream			Warwick First Lady	240	
<b>SAUVIGNON BLANC</b>			<b>MERLOT</b>			<b>PINOTAGE</b>		
Diemersdal	199	52	Porcupine Ridge	189	50	Spier	215	54
Vondeling	199		Guardian Peak	230		Diemersfontein	299	
Diemersfontein	199		Groote Post	320		<b>SPARKLING</b>		
Iona 'Sophie Te'blanche'	239		<b>SHIRAZ</b>			Krone (375ml)	175	
Springfield 'Life from stone'	289		Vondeling	215	54	Krone	339	
			Guardian Peak	230		R45* We charge a corkage fee for opening and serving wines from outside our cellar. *PER BOTTLE		
			Diemersfontein	285				



[www.basilico.co.za](http://www.basilico.co.za)

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Basilico Newlands



## ANTIPASTI

'Fior Di latte' mozzarella and tomato salad with basil oil **79**

Half-shell mussels in a leek, cream, garlic and white wine sauce served with a small herb pita **85**

Chicken tortellini in a cream, mushroom and thyme sauce **89**

Salad of beetroot, rocket, Danish-style feta, toasted almonds with a balsamic glaze **85**

Salad of springbok carpaccio, rocket, toasted almonds, pecorino, avocado (seasonal) with a basil pesto dressing **95**

Selection of Italian cured meats with marinated olives served with a small herb pita **99**

'Fior de Latte' mozzarella and tomato salad, Italian cold meats, marinated olives, verdura mista, rocket and pecorino salad, herb pita **150**

## SECONDI

Crumbed chicken fillet with black pepper and pecorino, zucchini fritters and fries **169**

Grilled pork fillet and honey parsnips in a garlic and ginger sauce served with a side of mash **195**

Fish of the day – ask your waitron about today's preparation method **210**

Grilled barbeque lamb cutlets with a roast red pepper, cherry tomato and feta salad with fries **235**

Slow-roast lamb shank served with mash **245**

Grilled medallions of beef fillet with grilled tomato, rocket and a honey mustard cream sauce served with fries **249**

## PIZZA

**GLUTEN-FREE:** Rice flour, Potato flour, Tapioca flour, Xanthagum, Cmc (stabilizer), Canola oil  
*26 cm pizza bases additional R28*

**BANTING:** Sunflower seed flour, Coconut flour, Linseed flour, Psyllium husk, Xanthagum, Canola oil  
*22 cm pizza bases additional R24*

Garlic Pizza **59**

Garlic Pizza with cheese **87**

Margherita – tomato, mozzarella **89**

Andria – fresh tomato, basil **124**

Basilico – avocado (seasonal), bacon, mushrooms, onions, touch of garlic **153**

Capricciosa – ham, mushrooms, olives, artichokes **152**

Casalinga – ham, eggs **142**

Frutti Di Mare – prawns, mussels, calamari **163**

Inferno – pepperoni, onion, chilli **149**

Mediterranean – Peppadew™ piquanté peppers, feta, olives, onion **153**

Milan – anchovy, capers, onion **143**

Modena – brie, rocket, pear **149**

Napoli – mushrooms, chicken, olives **149**

Quattro Stagioni – pepperoni, mushrooms, capers, anchovies **153**

Roma – springbok carpaccio, avocado (seasonal), rocket **159**

Rustica – salami, rocket, pecorino shavings **159**

Torino – bacon, blue cheese, pear **153**

Toscana – grilled aubergine, zucchini, peppers **143**

Turin – bolognese, onion, peppers, chilli **149**

Umbria – brie, chicken, Peppadew™ piquanté peppers, spring onion **159**

Vegetali – artichokes, mushrooms, olives, capers, broccoli, zucchini **149**

Veneto – grilled chicken, tomato, olives **153**

### CREATE YOUR OWN

**Margherita** – tomato, mozzarella **89**

**Vegan Margherita** – tomato, dairy-free coconut cheese alternative **109**

### CHOICE OF TOPPINGS

#### Meat

Bolognese **28**

Bacon, chicken, ham, salami **29**

Chorizo, pepperoni **30**

Springbok carpaccio **33**

Parma ham **49**

#### Fish

Anchovies, mussels **25**

Baby calamari **45**

Prawns **75**

#### Cheese

Mozzarella, pecorino, feta, blue cheese **32**

Brie **33**

#### Vegan

Dairy-free coconut cheese alternative **49**

#### Other

Chilli, garlic **7**

Aubergine, banana, broccoli, capers, cranberries, tomato, green peppers, onion, spinach, pineapple, red peppers, zucchini, spring onion **11**

Asparagus, basil, egg, cherry tomatoes, pear, mushrooms, rocket **15**

Olives, sundried tomatoes, Peppadew™ piquanté peppers **19**

Avocado (seasonal) **26**

Artichokes, Basil pesto **30**

## PASTA

Choose from **fettuccine, penne or spaghetti** to accompany your sauce

Oven roasted peppers, aubergine, zucchini in a napolitana sauce, topped with a pesto dressing **129**

Red and green peppers, chilli in a napolitana sauce **129**

Bacon, mushrooms in a cream sauce **139**

Flame-grilled chicken fillet in a cream and mushroom sauce with fresh thyme **139**

Beef ravioli in a light tomato cream sauce **139**

Chorizo sausage, green beans and roast red pepper sauce **139**

Half-shell mussels in a leek, cream, garlic and white wine sauce **139**

Norwegian salmon, mint and garden peas in a white wine, cream and Dijon mustard sauce **159**

Prawns, leeks, garlic and chilli in a tomato cream white wine sauce **159**

Baby calamari, feta, cherry tomatoes in a light tomato, chilli, white wine and garlic sauce **159**

## RISOTTO

Flame-grilled chicken, mushrooms, spinach, mascarpone and pecorino cheese **145**

Spicy chorizo sausage, smoked paprika, pumpkin, peas and mascarpone **155**

Fresh Norwegian salmon, turmeric, cherry tomatoes, leeks, mascarpone and pecorino cheese **159**

## INSALATA

Spinach, avocado (seasonal), grilled black mushrooms, warm crispy bacon, croutons and pecorino cheese with a balsamic dressing **95**

Mixed baby leaves with mozzarella, tomato, artichokes, olives, zucchini and basil served with a herb pizza **99**

Flame-grilled chicken on cos lettuce, deep fried capers, eggs, croutons, with a balsamic dressing **99**

Flame grilled chicken, roast pumpkin, feta, red onion, pumpkin seeds, cherry tomato, honey and mixed leaves with a balsamic dressing **99**

## CONTORNI

Tomato and balsamic onion salad **35**

Green salad **39**

French fries **39**

Mixed salad **39**

Cinnamon pumpkin **39**

Rocket and pecorino salad **49**

'Basilico serves fine Italian food in a relaxed and comfortable setting. We pride ourselves on our pastas, salads and particularly our delicious wood-fired pizzas.'

## THE CHEF RECOMMENDS

### PASTA

Ravioli filled with spinach and ricotta in a light tomato cream sauce **139**

Penne with black mushroom, chorizo, smoked paprika in a light cream sauce **139**

Spaghetti with oven baked meatballs in a napolitana sauce **143**

Penne with chicken, basil pesto, cream and traditional feta crumbs **149**

### PIZZA

Bacon, feta, avocado (seasonal) **143**

Pumpkin, feta, caramelized onion **143**

Pulled pork, fresh red onion, pickled jalapenos **155**

Slow-roast lamb, feta, olives and fresh mint **155**

Grilled calamari, chorizo and Peppadew™ piquanté peppers **159**

### SECONDI

Grilled lamb rump served with a stew of garlic potatoes, mushrooms, spinach and a red wine sauce **195**

Grilled sirloin steak served with a brandy pepper sauce and fries **225**

*A discretionary service charge of 10% will be added to tables of 6 or more*

**Need a gift idea? Ask your waitron about our Basilico gift vouchers.**