

antipasti

- Radicchio alla Griglia Grilled radicchio wrapped in pancetta 9
Insalata di Finocchi Shaved fennel, oranges and oil cured olives 8
Cozze e Vongole Clams and mussels sautéed with garlic and olive oil 12
Antipasti Misti Assortment of Italian cured meats and cheeses *(for two)* 14

antipasti fritti -fried appetizers-

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| Arancini Saffron risotto balls 6 | Supplí Tomato risotto balls 6 |
| Carciofi Artichokes 5 | Polpettine Meatballs 6 |
| Olive Ascolane Stuffed olives 6 | Calamari Crispy squid 8 |

primi

- Bucatini all'Amatriciana Traditional spicy tomato sauce with pancetta 15
Fettuccine alla Bolognese House-made pasta with veal, pork and porcini mushroom ragú 15
Spaghetti alla Carbonara Farm fresh egg yolks, guanciale and Pecorino 14
Tonnarelli ai Funghi Roman "linguine" with wild mushrooms, pancetta and cream 15
Spaghetti alle Vongole Clams, Bottarga and hot Calabrian pepper 16
Risotto alla Zucca Roasted butternut squash with Marsala wine and sage 14
Risotto ai Frutti di Mare Clams, mussels, prawns and calamari 16

Giovedì Gnocchi Thursdays only, as is traditional, we serve our classic potato dumplings made to order.

secondi

Spuntature di Maiale Traditional Roman pork spare ribs with creamy polenta 17

Abbacchio alla Scottadito Grilled lamb chops with rosemary and garlic 19

Saltimbocca alla Romana Veal scaloppini layered with prosciutto and sage 18

Tagliata Toscana Grilled sliced steak with arugula and aged balsamic vinegar 19

Pollo al Marsala Stuffed chicken breast with fall vegetables and Marsala wine 18

Pesce del Giorno Daily fish selections, market price

contorni

Insalata Mista Salad of organic local greens 7

Insalata di Rughetta Arugula and tomato salad 7

Polenta Creamy polenta with Fontina and rosemary 5

Patate alla Griglia Grilled potatoes 4

Spinaci Ripassati Sautéed spinach 5

Proprietors: Luca & Sharon Viola

Executive Chef: Paul Ornstein

Basilico Ristorante e Enoteca 500 NW 21st Avenue, Portland, OR 97209 503.223.2772
18% gratuity may be added to parties of 6 or more. Corkage fee is \$15 per 750 ml. bottle.