

Basilissimo Set Dinner

Two-course menu at \$65; Three-course menu at \$80 and Four-course menu at \$90

Antipasti

Burrata con Insalata di Pomodori e Prosciutto di Parma

Putignano Burrata Cheese with Heirloom Tomato Salad, Marinated Taggiasca Olives and Extra Virgin Basil Olive Oil and 24 month-aged Parma Ham

Fegato Grasso al Tartufo

Pan-fried Foie Gras, Truffle Mascarpone Mousse, Toasted Ciabatta Bread and Amarone Wine Reduction

Zuppa di Funghi e Tartufo

Creamy Seasonal Wild Mushroom Soup with Freshly Sliced Norcia's Black Truffle

Antipasto All'Italiana

Italian Selection of Antipasti: 24 Months-aged Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes Wild Rocket and Marinated Artichokes

Main Course

Focaccina con Tartufo Nero e Robiola

Oven-baked Focaccia with Black Summer Truffle and Three Milk Robiola Cheese

Pizza con Prosciutto Crudo, Rucola e Parmigiano

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese

Wagyu Beef Lasagna

Basilico's Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout and Fontina Cheese Fondue

Risotto alla Pugliese

Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco and Asparagus

Ravioli di Ricotta e Spinaci

Spinach and Ricotta Ravioli Tossed in a Amarone Wine Braised Treviso Radicchio and 36 Months Aged Parmigiano Reggiano with Toasted Almonds

"Bombette alla Locorotondese"

Wagyu Beef stuffed with Smoked Scamorza Cheese, Wild Rocket, Cherry Tomatoes, Roasted Rosemary New Potatoes and Primitivo Wine Sauce

Abbacchio alla Romana

Grilled Roman Style Lamb Chop with Crispy Artichokes, Balsamic Roasted Radicchio

Branzino Al Cartoccio

Sea Bass cooked in Parchment Paper with Wild Clams, Pachino Tomatoes, Olives, Capers, Spring Onions and Asparagus

Tentacolo di Polipo

Grilled Mediterranean Octopus Tentacle with Haricot Beans, Potato and Ligurian Basil Pesto

Dessert

Piccola Pasticceria

Signature Italian Homemade Gelati, Freshly-baked Tarts and Fresh Mini Pastries

Il Formaggio

Chef's selection of Italian Farm Cheeses with Dry Fruit, Truffle Honey and Nuts

Prices are in SGD, subject to 10% service charge and applicable government taxes.



Antipasti

Antipasto All'Italiana | 36

Italian Selection of Antipasti: 24 Months-aged Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Putignano Burratina, Buffalo Mozzarella with Heirloom Tomatoes, Wild Rocket and Marinated Artichokes

Burrata con Insalata di Pomodori | 28   

Putignano Burrata Cheese with Heirloom Tomato Salad, Marinated Taggiasca Olives and Extra Virgin Basil Olive Oil

Robiola e Prosciutto di Parma | 27  

24 month-aged Parma Ham, Three Milk Robiola Cheese, Raspberry, Rocket and Raspberry Vinaigrette

Fegato Grasso al Tartufo | 34

Pan-fried Foie Gras, Truffle Mascarpone Mousse, Toasted Ciabatta Bread and Amarone Wine Reduction

Crudo di Tonno e Quinoa | 28

Black Pepper-cruste Yellow Fin Tuna Tagliata with Organic Quinoa, Green Asparagus and Sun-dried Tomatoes

Insalata di Arucola e Parmigiano | 20   

Rocket Salad, Pachino Tomatoes, Taggiasca Olives, Parmesan Shavings and Aged Balsamico Dressing

Zuppe

Caciucco di Frutti di Mare | 28 


Tuscan Style Seafood Soup with Mussels, Clams, Calamari and Prawns with Toasted Ciabatta Bread

Zuppa di Funghi e Tartufo | 26   

Creamy Seasonal Mushroom Soup with Slow-cooked Black Truffle Purée

 *Gluten Free*

 *Vegetarian*

 *Indicated dishes can be made keto-friendly with minor tweaks. Please speak to our chefs upon ordering so we can accommodate your request in advance*

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Pasta e Risotto

Spaghettoni alla Carbonara e Tartufo | 33

Spaghettoni Pasta with Crispy Pork Pancetta, Black Pepper, Parmesan, Black Truffle and Egg Yolk Sauce

Wagyu Beef Lasagna | 34


Basilico's Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout and Fontina Cheese Fondue

Gnocchi di Patate Viola | 31

Purple Potato Gnocchi in Pumpkin Sauce, Wild Forest Mushrooms and Pork Pancetta Crumble

Risotto alla Pugliese | 38 

Carnaroli Rice with Lobster, Scallops, Tiger Prawns, Prosecco and Asparagus

Ravioli di Ricotta e Spinaci | 33 

Spinach and Ricotta Ravioli Tossed in a Amarone Wine Braised Treviso Radicchio and 36 Months Aged Parmigiano Reggiano with Toasted Almonds

Penne Senza Glutine all Ragu di Baccala' | 32 

Penne Pasta, Salted Cod Fish Ragout, Gaeta Olives, Capers and Fresh Heirloom Tomatoes

Tagliatelle alla Bolognese | 35


Egg Tagliatelle Pasta with Wagyu Beef Bolognese and Aged Parmesan Cheese

Green Power | 30 

House-made Spinach Strigoli Pasta tossed in Basil Pesto, Green Spring Vegetables and Toasted Pine Nuts

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Pesci e Carni

Zuppa di Pesce | 38  

Southern Italian-style Seafood Stew with Sea Bass, Salmon, Mussels, Prawns and Scallops with Olives, Basil and Capers

Tentacolo di Polipo | 29 

Grilled Mediterranean Octopus Tentacle with Haricot Beans, Potato and Ligurian Basil Pesto

Branzino Al Cartoccio | 38  

Sea Bass cooked in Parchment Paper with Wild Clams, Pachino Tomatoes, Olives, Capers Spring Onions and Asparagus

Filetto di Manzo | 44  

Grilled Angus Beef Tenderloin, Grilled Green Asparagus, Sautéed Seasonal Mushrooms and Parmesan Shavings

"Bombette alla Locorotondese" | 42  

Wagyu Beef stuffed with Smoked Scamorza Cheese, Sautéed Spinach, Herbed Potato Purée and Primitivo Wine Sauce

Abbacchio alla Romana | 40  


Grilled Roman-style Lamb Chops with Crispy Artichokes and Balsamic Roasted Radicchio

Pentolone Di Carne (for 2 pax) | 88

Char-grilled and Hay-Smoked Wagyu Beef Bombette, Lamb Chops, Pork Collar Fillet with Seasonal Vegetables and Garlic-roasted New Potatoes

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Pizza

Focaccina con Tartufo Nero e Robiola | 30 

Oven-baked Focaccia with Black Summer Truffle and Three Milk Robiola Cheese

Pizza Ortolana | 31 


Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese

Pizza Diavola | 29

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese

Pizza Margherita | 26 

Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves

Pizza ai Funghi e Salsiccia Sarda | 28

Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages

Pizza al Tonno | 29

Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions



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Dolci

Chef's Plated Mini Sweets Selection | 14

Signature Italian Homemade Gelati, Freshly-baked Tarts and Fresh Mini Pastries

Tiramigiu | 12 

A modern take on the traditional Tiramisu

Marsala and Mascarpone Sabayon, Savoirdi Biscuit Crumble, Espresso Coffee Gel, Bitter Valrhona Chocolate and Coffee Ice Cream

Budino alle Pere con Gelato alla Ricotta | 14  

Tuscan Poached Pear Pudding, Ricotta Gelato and Caramelised Walnuts

Insalata di Frutti Rossi | 10   


Red Berries Salad with Basil, Strawberry Nectar and Bronte Pistachio Gelato

Tartelletta di Frutta Secca e Gelato alla Vaniglia | 12

Roasted Tree Nut Tart, Caramelised Fudge, and Vanilla Gelato

Affogato Al Caffè | 10


House-made Tahitian Vanilla Gelato with Illy Espresso

Selezione di Formaggi Italiani | 26  

Selection of Italian Hard Cheeses and Truffle Honey

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