

Basilissimo Set Dinner

Three-course menu at \$85 and Four-course menu at \$95

Antipasti

Burrata, Prosciutto e Melone

Putignano Burrata Cheese with Melon, Parma Ham and Emulsified Red Beetroot Sauce

Tonno Croccante

Mixed Nuts-crusted Crispy Tuna Fillet with Pickled Red Cabbage and Green Asparagus

Zuppa di Piselli

Creamy Sweet Green Pea Soup infused with Italian Basil topped with Wild Salmon Roe and Toasted Herbed Focaccia Croutons

Antipasto All'Italiana

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

Main Course

Risotto alla Pugliese

Carnaroli Rice cooked in Brodetto Broth with Lobster, Scallops, Tiger Prawns, Prosecco and Green Asparagus

Cavatelli ai Carciofi

Fresh Cavatelli Pasta tossed in Marinated Artichokes, Pecorino Romano Cheese and Sardinian Pork Sausage

Wagyu Beef Lasagna

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

Focaccina con Tartufo Nero e Robiola

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

Salmone al Pepe Rosa

Pink Pepper-crusted Norwegian Salmon Fillet with 'Scapece'-style Zucchini, Asparagus and Vermentino Wine Sauce

Tentacolo di Polipo

Roasted Mediterranean Octopus Tentacle, Black Garlic Emulsion, Fava Beans and Potato Mouseline

Tagliata di Manzo

Black Angus Beef Tenderloin Minute Steak, Sautéed Broccoli, Marinated Cherry Tomatoes, Shaved Parmigiano Reggiano Cheese and Nebbiolo Wine Reduction

Dessert

Piccola Pasticceria

House Made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Il Formaggio

Chef's selection of Italian Hard and Aged Cheeses with Truffle Honey

Antipasti

Antipasto All'Italiana | 36

Italian Selection of Antipasti: 24 Months-cured 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, Prosciutto e Melone | 28

Putignano Burrata Cheese with Melon, Parma Ham and Emulsified Red Beetroot Sauce

Robiola e Prosciutto di Parma | 27

24 month-cured Parma Ham, Three Milk Robiola Cheese, Raspberries, 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-crusted 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, Prawns and Toasted Ciabatta Bread

Zuppa di Funghi e Tartufo | 26

Wild 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*

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

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 Amarone Wine-braised Treviso Radicchio and 36 month-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, Scallops, Olives, Basil and Capers

Tentacolo di Polipo | 38 

Grilled Mediterranean Octopus Tentacle with Haricot Beans, Potatoes 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, Wild Rocket, Cherry Tomatoes, Roasted Rosemary New Potatoes 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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Vegetarian

Keto

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Dolci

Chef's Plated Mini Sweets Selection | 14

House Made Miniature Dessert Selection, Sorbet and Ice-cream from our Executive Pastry Chef Alex Chong

Tiramigiu | 12

A modern take on the traditional Tiramisu

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

Budino alle Pere con Gelato alla Vaniglia | 14

Tuscan Poached Pear Pudding, Vanilla 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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