

Basilissimo Dinner

Appetiser, Dessert and Cheese Buffet with a choice of Main Course at \$88

Tavolo Degli Antipasti

Cold Cuts, Marinated Seafood and Vegetables, Seasonal Leaves and Cheeses from the counter

Main Course

Spaghettoni alla Amatriciana

Spaghettoni Pasta tossed in Crispy Pork Guanciale and San Marzano Tomato Sauce with Pecorino Romano DOP Cheese

Risotto Pugliese (\$10 Supplement)

1 year-aged Acquerello Rice cooked in Fish Brodetto with Lobster, Scallops, Tiger Prawns, Prosecco and Green Asparagus

Wagyu Beef Lasagna

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

Pesce Spada alla Siciliana

Roasted Swordfish Cooked in San Marzano Tomato Sauce with Olives, Capers, Sun-Dried Tomatoes, Chardonnay Wine and Pine Nuts

Stinco Agnello (\$8 Supplement)

8-Hour Slow-Cooked Lamb Shank with Mashed Potatoes, Fried Marinated Artichokes, Grilled Asparagus and Red Wine Sauce

Bistecca di Manzo (\$8 Supplement)

Grass-fed Angus Beef Ribeye Tagliata with Baby Rocket Salad, Marinated Cherry Tomatoes and Grana Padano shavings

Dolci Dalla Pasticceria

Signature Italian Homemade Gelati and Freshly-baked Desserts from the counter

Formaggi

Selection of Aged Italian Cheeses with Mostarda, Truffle Honey and Dried Fruits from the counter

Dishes can be made Vegetarian-friendly or Vegan-friendly upon request.

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.

Antipasti e Zuppe

Tavolo Degli Antipasti | 40

Cold Cuts, Marinated Seafood and Vegetables, Seasonal Leaves and Cheeses from the counter

Burrata di Putignano | 30

Putignano Burrata Cheese with Salad, Modena Balsamico Caviar, 24 months-aged Parma Ham and Fresh Figs

Insalata di Finocchi, Olive e Arance | 23

Thinly-sliced Marinated Fennel Salad with Taggiasca Olives, Fresh Orange Segments and Orange Dressing

Granchio Fritto | 32

Fried Soft Shell Crab with Beetroot Potatoes, Sautéed Baby Spinach and Aioli Dressing topped with Lemon Caviar

Gambero Scottato | 32

Lightly-seared Tiger Prawns with Cannellini Bean Mousse Black Garlic Gel infused 'Mandarancio' Oil and 'Bronte' Pistachio Crumble

Zuppa di Patate e Cozze | 30

Yellow Potato Soup with Mediterranean Black Mussels, Avruga Caviar and Grilled Focaccia Bread

 *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 | 38

Spaghettoni Pasta with Crispy Pork Guanciale, 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

Risotto alla Pugliese | 40

1 Year-aged Acquerello Rice cooked in Fish Brodetto with Lobster, Scallops, Tiger Prawns, Prosecco and Green Asparagus

Ravioli di Ricotta | 35

Ricotta and Spinach stuffed Ravioli tossed in Brown Ocelli Butter and Sage Sauce infused with Norcia Black Truffle and Toasted Piedmont Hazelnuts

Tagliolini al Granchio | 45

Egg Tagliolini Pasta tossed in Slow-cooked Crab Ragout with Fresh Datterini Tomatoes, Amalfi Lemon Zest and Crustacean Reduction

Spaghettoni alla Amatriciana | 36


Spaghettoni Pasta tossed in Crispy Pork Guanciale and San Marzano Tomato Sauce with Pecorino Romano DOP Cheese

Fregola allo Scoglio | 38

Traditional Sardinian Fregola Pasta tossed in Mediterranean Seafood San Marzano Tomato Sauce, Vermentino Wine and Fresh Basil

 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.


Pesci e Carni

Zuppa di Pesce | 40  



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

Tentacolo di Polipo | 44 

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

Pesce Spada alla Siciliana | 39 

Roasted Swordfish Cooked in San Marzano Tomato Sauce with Olives, Capers, Sun Dried Tomato, Chardonnay Wine and Pine Nuts

Bistecca di Manzo | 45  

Grass-fed Angus Beef Ribeye Tagliata with Baby Rocket Salad, Marinated Cherry Tomatoes and Grana Padano Shavings


Bombette alla Locorotondese | 45 

Wagyu Beef stuffed with Smoked Scamorza Cheese, Smoked Carrot Cream, Sautéed Kale, Jerusalem Artichoke Chips and Primitivo Wine Sauce



Stinco Agnello | 45

8-Hour Slow-cooked Lamb Shank with Mashed Potatoes, Fried Artichoke, Grilled Asparagus and Red Wine Sauce

Sharing

Aragosta | 108 (about 450g) 


Baked Live Whole Lobster with Ocelli Butter, Garlic, Chives and Vermentino Wine served with Fresh Truffle, Truffle Fries, Baby Rocket Salad and Marinated Cherry Tomatoes

Fiorentina | 198 (about 1kg)  

Charcoal-grilled 150 days Grass-fed Angus Beef T-Bone Steak with Marinated Seasonal Vegetables, Herbs and Black Garlic Roasted Baby Potatoes

 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.

Pizza

Focaccina con Tartufo Nero e Robiola | 36 

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

Pizza Ortolana | 31 


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

Pizza Diavola | 29

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

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

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

Pizza Margherita | 26 


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

Pizza Bianca Stracciatella e Mortadella e Rucola | 35

Focaccia Style Pizza with Fresh Stracciatella, Pistachio Pork Mortadella DOP and Rocket Salad

 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.

Dolci

Dolci Dalla Pasticceria | 25

Signature Italian Homemade Gelati and Freshly-baked Mini Desserts from the counter

Tiramigiù | 14

A Modern Take on the Traditional Tiramisu - Marsala and Mascarpone Sabayon, Savoirdi Biscuit Crumble, Espresso Coffee Gel, Valrhona Dark Chocolate and Coffee Ice Cream

Tortino al Cioccolato | 16

Valrhona Chocolate Lava Cake with Tahitian Vanilla Gelato and berries

Insalata di Frutti Rossi | 14

Red Berries Salad with Basil, Strawberry Nectar and Raspberry Sorbet

Crostata al Limone | 14


Almond Tart with Lemon Curd and Burnt Sugar Meringue

Selezione di Formaggi Italiani | 29

Selection of Italian Hard Cheeses and Truffle Honey

 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.