

# *Basilissimo Dinner*

Appetiser, Dessert and Cheese Buffet with a choice of Main Course at \$98

## *Tavolo Degli Antipasti*

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

## *Main Course*

### *Chef Angelo's Signature*

**Risotto Aquerello con Zafferano Sardo, Bottarga, Aragosta, Asparagi, Pisellini e Riccio di Mare**

Aged Aquerello Risotto with Sardinian Saffron, Red Mullet Roe, Asparagus, Baby Peas and Sea Urchin

**Polipo Arrosto alla Griglia con Puree di Patate Ratte e Barbabietola, Fagliolini e Favette**

Char-grilled Octopus, Ratte Potatoes, Beetroot Mousseline, Haricot Beans and Fava

### *Chef Massimo's Signature*

**Tonno Scottato con Insalatina di Germogli, Salsa Agro-dolce all'Arancia e Pinoli Tostati**

Sliced Seared Tuna, Micro Cress, Orange Sauce and Toasted Pine Nuts

**Zita Gratinata con Ricotta Salata Tartufata, Melanzane, Uvetta e Olive, Sugo di Vitello**

Gratinated Zita with Salted Truffle Ricotta Cheese, Raisins, Olives, Eggplant and Veal Jus

**Manzo Laccato, Caponatina di Verdure Croccanti in Cartoccio con Farro, Erbe Aromatiche e Fiori Di Campo**

Braised Wagyu Short Rib, Spring Vegetables baked in Carta-Fata, Spelt Grain in Herb Broth

### *Chef Luca's Signature*

**Merluzzo e Cozze al Profumo di Bergamotto Con Cozze e Cardì**

Steamed Cod Fillet with Mediterranean Black Mussels, Swiss Chart, Bergamot and White Chocolate Sauce

**Agnello alle Mandorle con Broccoletti e Marsala**

Almond-crusted Lamb Chops with Oven-baked Broccoletti and Marsala Sauce

### *Chef Valerio's Signature*

**Gnocchi di Patate alla Pecorara con Ricotta di Pecora e Guanciale**

Yellow Potato Gnocchi tossed in Sheep Ricotta Cheese with Pork Guanciale and Pecorino Romano

**Ravioli di Coda alla Vaccinara con Burro e Salvia**

32 Yolk "Cappello del Prete" Ravioli stuffed with Slow-cooked Oxtail in Browned Ocelli Butter and Sage Sauce

## *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 our dedicated cheese room

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 Salads 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.