




Basilissimo Set Dinner

Four-course menu - A choice of Appetiser, Main Course, Dessert and Cheese Platter at \$88



Antipasti

Antipasto All'Italiana  

Italian Selection of Antipasti: 24 Months-cured Parma Ham, Milano Salami, Pistachio Mortadella, Prosciutto Cotto, Aged Parmesan Cheese with Truffle Honey, Buffalo Mozzarella with Heirloom Tomatoes and Marinated Mediterranean-style Seasonal Vegetables

Gambero Scottato  




Light Seared Tiger Prawn with Cannellini Bean Mousse Black Garlic Gel infused 'Mandarancio' Oil and 'Bronte' Pistachio Crumble

Carpaccio di Manzo  

Marinated Angus Beef Tenderloin Carpaccio with Gorgonzola Dolce Sauce and Crispy Potatoes



Zuppa di Zucca e Fegato Grasso 

Rosemary Oil-infused Butternut Squash Soup with Seared Foie Gras, Toasted Piedmont Hazelnut Crumble and Grilled Garlic Focaccia


Insalata di Arucola e Parmigiano   

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

Main Course

Ravioli di Ricotta e Spinaci  

Spinach and Ricotta Ravioli tossed in Radicchio Sauce with Gorgonzola Dolce and Toasted Piedmont Hazelnuts

Risotto Pugliese (\$10 Supplement) 



1 year-aged Acquarello 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

Branzino in Guazzetto 

Seabass Stew cooked with Clams, Olives, Capers and Artichokes in San Marzano Tomato Sauce

Agnello (\$10 Supplement)  

Grilled Lamb Chops with Pumpkin Mashed Potato, Fried Artichokes and Red Wine Reduction

Bistecca di Manzo (\$8 Supplement)  

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


Dessert

Insalata di Frutti Rossi   

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



Tiramisu 

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



Selezione di Formaggi Italiani | 29  

Selection of Italian Hard Cheeses and Truffle Honey



Antipasti e Zuppe

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, Buffalo Mozzarella with Heirloom Tomatoes and Marinated Mediterranean-style Seasonal Vegetables

Burrata di Putignano | 30  

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

Carpaccio di Manzo | 30  



Marinated Angus Beef Tenderloin Carpaccio with Gorgonzola Dolce Sauce and Crispy Potato

Insalata di Arucola e Parmigiano | 23   


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

Sardina | 25

Gratinated Mediterranean Sardine with Yellow Potato and Leek Emulsion topped with Smoked Salmon Roe and Basil Oil

Gambero Scottato | 32  

Light Seared Tiger Prawn with Cannellini Bean Mousse Black Garlic Gel infused 'Mandarancio' Oil and 'Bronte' Pistachio Crumble

Zuppa di Zucca e Fegato Grasso | 30 

Rosemary Oil infused-Butternut Squash Soup with Seared Foie Gras, Toasted Piedmont Hazelnut Crumble and Grilled Focaccia

 *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 e Spinaci | 35

Spinach and Ricotta Ravioli tossed with Radicchio Sauce, Gorgonzola Dolce and Toasted Piedmont Hazelnuts

Tagliolini all'Astice | 45

Egg Tagliolini Pasta tossed in Prawn Ragout with Fresh Datterini Tomatoes, Crustacean Reduction and Half Lobster

Cavatelli Zucchine e Caciocavallo | 32

Handmade Fresh Cavatelli Pasta tossed in Basil and Zucchini Pesto with Fried Green Zucchini and Caciocavallo Siliano

Fregola allo Scoglio | 38


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



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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

Branzino in Guazzetto | 38 

Roasted Sea Bass cooked with Clam, Olives, Capers and Artichokes in San Marzano Tomato Sauce

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



Agnello | 45  

Grilled Lamb Chops with Pumpkin Mashed Potatoes, Fried Artichokes and Red Wine Reduction

Sharing

Aragosta | 120 (about 450g) 


Baked Live Whole Lobster with Occelli Butter, Garlic, Chive and Vermentino Wine 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, Gentle Herbs and Black Garlic Roasted Baby Potatoes

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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 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 | 29

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

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Dolci

Tiramisu | 14 

A modern take on the traditional Tiramisu

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

Insalata di Frutti Rossi | 14   



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

Foresta Nera | 14

Black Forest Cake with 'Ferrovia' Cherry Jam

Gelato Affogato Al Caffè | 14


House-made Tahitian Vanilla Gelato with Illy Espresso and Sambuca

Selezione di Formaggi Italiani | 29  

Selection of Italian Hard Cheeses and Truffle Honey

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