



Basilissimo Dinner

Appetiser, Main Course, Dessert and Cheese Buffet at \$98

Antipasti e Zuppe

Antipasti all'Italiana | 45



Italian-style Antipasto with Assorted Cold Cuts, Mozzarella, Burrata, Tomatoes, Olives, Mediterranean-style Marinated Vegetables with Balsamico Reduction, Grana Padano Cheese with Truffle Honey

Burrata di Putignano | 37  

Putignano Burrata with Rocket Salad, Modena Balsamico Caviar, 24 Months-aged Parma Ham and Tomatoes

Frittelle Granchio | 34

Pan-fried Crab Cakes with Chives, Lemon Zest and Aioli Dressing over Sautéed Baby Spinach and Amalfi Lemon Caviar

Zuppa di Piselli e Basilico | 30  

Green Pea and Italian Basil Soup with Gentle Herb Green Oil and Fried Jerusalem Artichokes


Pasta e Risotto

Spaghettoni alla Carbonara e Tartufo | 45


Spaghettoni Pasta with Crispy Pork Guanciale, Freshly Cracked Black Pepper, Parmesan, Black Truffle and Egg Yolk Sauce

Wagyu Beef Lasagna | 40

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

Risotto alla Pugliese | 46 

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

Orecchiette Pomodorino, Burrata, Fagiolini e Cacioricotta Pugliese | 40 


Fresh Orecchiette Pasta tossed in San Marzano Tomato and Fresh Basil Sauce served with Burrata, Green Beans and Cacioricotta Cheese

Rigatone Guanciale e Polipo | 45

Rigatoni Pasta tossed in San Marzano Tomato Sauce with Crispy Pork Guanciale, Baby Octopus and topped with shavings of Pecorino Romano DOP Cheese

 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 | 48  

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

Tentacolo di Polipo | 47  



Grilled Mediterranean Octopus with Haricot Beans, Potatoes and Ligurian Basil Pesto

Branzino all'Acqua Pazza | 39  


Roasted Sea Bass cooked with Vermentino White Wine, Lemon Zest, Cherry Tomatoes, Capers, Green Asparagus and Artichokes

Poletto alla Diavola | 38 

Mustard Marinated Baby Devilled Chicken with Rosemary Roasted Baby Potato, Amarone Wine Reduction and Fried Artichoke


Agnello Scottadito | 49  

Charcoal-grilled New Zealand Lamb Chops with Truffle-infused Potato Mouseline and Green Asparagus

Biancostato | 49 

Charcoal-grilled Grass-fed Angus Beef Ribeye Steak with Roasted Cauliflower and Mushroom Sauce


Sharing

Aragosta | 118 (about 450g) 

Baked Whole Live Lobster with a stew of Fish Brodetto, Cherry Tomatoes, Taggiasca Olives, Pantelleria Capers, Fresh Italian Basil and Vermentino Wine

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Pizza

Focaccina con Tartufo Nero e Robiola | 40 

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

Pizza Ortolana | 35 


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

Pizza Diavola | 32


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

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 33

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

Pizza Margherita | 30 


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

Pizza ai Formaggi | 32 

Traditional Neapolitan White Pizza with Italian Farmed Aged Cheeses including: Mozzarella, Provolone, Gorgonzola, Pecorino and Robiola

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Dolci

Tiramisù al Pistachio | 18 

A Modern Take on the Traditional Tiramisu – Marsala, Mascarpone and Pistachio Sabayon, Savoirdi Biscuit dipped in Espresso Coffee served in a tall glass

Insalata di Frutti Rossi | 16   



Fresh Red Berries with Basil, Strawberry Nectar and Raspberry Sorbet

Crostatina di Fragole | 18

Fresh Strawberry Tart with Custard Cream and Bronte Pistachio Gelato

Semifreddo Arancia e Nocciole | 18


Orange Parfait with Toasted Piedmont Hazelnuts and Sicilian Orange

Selezione di Formaggi Italiani | 33  

Selection of Italian Hard Cheeses and Truffle Honey

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