



~ *Antipasti* ~

ANTIPASTI MISTO	13.90	BRUSCHETTA ALLA ROMANO	8.90
Imported cheeses, and meats, olives, roasted peppers, marinated artichokes and fresh roasted garlic & crostini's		Garlic crostini's, plum tomatoes, basil, olive oil and fresh mozzarella	
COZZE IN UMIDO	9.90	CALAMARI FRITTI	9.90
Plump Mediterranean mussels simmered in garlic, white wine, and fennel or spicy tomato broth		Dusted in seasoned flour, deep fried, Crispy fried artichokes, cherry pepper aioli.	
GAMBERI SAMBUCA	10.90	GAMBERI PANCETTA	9.90
Pan seared shrimp, diced onions with fresh spinach and Garlic butter finished with Sambuca & cream.		Grilled pancetta wrapped shrimp with chipotle aioli.	
MAMAS MEATBALLS	7.50	FRIED RAVIOLIS PARMESAN	7.90
Two Jumbo hand rolled meatballs, simmered in our Zesty marinara sprinkled with parmesan.		Lightly breaded ricotta and buffalo mozzarella cheese Stuffed pasta, deep fried and nestled in a rich marinara.	
MOZZARELLA FRITTI	8.50	SHRIMP DE JONGHE	10.90
Fresh mozzarella cheese wrapped in spring roll wrapper, deep fried and served with marinara.		Baked Shrimp, garlic, Dijon mustard, sherry, herbs, buttered bread crumbs.	
MARINATED ARTICHOKE HEARTS	7.90	LUMACHE (ESCARGOT)	10.90
Deep fried and served with spicy marinara.		Tender snails baked in garlic butter and a hint of blue cheese	

~ *Flatbreads* ~

MARGHERITA	7.90	BASCETTI'S BLANCO	8.90
Fresh plum tomato, fresh mozzarella, basil, garlic		Fresh spinach, Italian sausage, Portobello mushroom, creamy asiago cheese sauce mozzarella.	
MAMA'S MEATBALL	8.90		
Hand rolled meatballs sliced, marinara, and mozzarella cheese.			

~ *Insalata & Zuppe* ~

ROASTED BEETS & GOAT CHEESE	9.90	INSALATA DELLA CASA	8.90
Roasted beets, mixed greens, goat cheese, walnuts, and orange vinaigrette.		Crisp mixed greens, with romaine, grape tomatoes, olives, red onion & radicchio tossed in our house vinaigrette	
INSALATA ANTIPASTI	13.90	INSALATA BASCETTI	8.90
Crisp greens, artichokes, roasted garlic cloves, olives, Roasted red peppers, blue cheese crumbles, deli meats, tomatoes, red onion, balsamic vinaigrette.		Fresh romaine lettuce, tossed in our homemade Caesar dressing, seasoned croutons, Parmesan cheese.	
PASTA E FAGIOLI	6.00	INSALATA CAPRESE	8.90
(Substitute for soup or salad with dinner)	4.00	Vine ripe tomatoes, fresh basil, fresh mozzarella, olive oil, and balsamic drizzle.	
Garlic, sautéed with scallions plum tomatoes, cannellini beans, ditalini pasta and bacon simmered in chicken stock.		House or Side Caesar salad	4.90
SOUP OF THE DAY (BOWL)	4.00	Add to any Salad or Pasta:	
		4 Oz. Chicken Breast: One 3.90 - Two 7.5	
		8 Oz. Sirloin Steak 10. - 6 Shrimp 10. - Grilled Salmon 10.	

~ *Sides* ~

ALL DINNERS INCLUDE FRESH BAKED BREAD, CHOICE OF SOUP OR SALAD & CHEFS STARCH SELECTION

Sautéed broccoli in garlic and olive oil	4.9	Mashed Potatoes	3.9
Vegetable of the day	3.9	Asparagus Spears	4.9
Roasted Potatoes	3.9	Pasta Marinara	4.9
Sautéed spinach garlic and olive oil	5.9		

~ Bascetti's Pasta & Specialties ~

SAUSAGE & PENNE RAGU	16.90
Tossed with olive oil, fresh chopped tomatoes, spinach, garlic and tarragon butter.	
BOLOGNESE PAPPARDELLE	16.90
Rich and meaty house made sauce tossed with pasta ribbons	
MAMA BASCETTI'S MEATBALLS & PASTA	15.90
Meatballs rolled by hand and simmered in rich tomato sauce	
PASTA MARINARA	12.00
Slow simmered sauce of tomatoes, garlic and basil	
ROASTED VEGGIE PRIMAVERA	14.90
Roasted vegetables tossed with olive oil, marinara & fettuccine topped with fresh grated Parmesan	
CANNELONI NAPOLETANA	16.90
Savory ground veal and pork, stuffed pasta, baked in either traditional marinara or in a rich cheesy cream sauce, topped with mozzarella	
TRADITIONAL FETTUCCINE ALFREDO	16.90
Creamy, smooth and cheesy	

RAVIOLI & CHICKEN	16.90
Buffalo mozzarella stuff pasta pillows, with sautéed chicken breast, mushrooms and peas in a basil cream sauce.	
VODKA PRINCESS	18.90
Creamy princess sauce, laced with vodka, sautéed shrimp and crab meat with penne pasta.	
LINGUINE VONGOLE	16.90
Steamed clams served in a spicy marinara or creamy white wine sauce.	
CLASSIC CARBONARA	17.90
Sauté ham in a rich creamy sauce finished with peas, eggs & Parmesan cheese over penne pasta	
EGGPLANT TOWER OF PISA	15.90
(Bascetti's signature Dish) A layered tower of eggplant, marinara and cheese. Topped with fresh grated Parmesan.	

Gluten Free Pasta - add \$2

~ *Vitello* - \$23.90

~ *Pollo* - \$17.90 ~

All veal/chicken dishes served with angel hair pasta

PICCATA
Sautéed with lemon butter sauce, capers and artichokes,
PARMESAN
Pan fried with blanket of marinara and mozzarella,
FRANCESE
Dipped in Parmesan/Egg batter, sautéed, Finished with white wine, lemon & butter parsley

MARSALA
Pan seared with Portobello mushrooms rich marsala wine demi glace.
SALTIMBOCCA
Sautéed and topped with prosciutto, provolone, spinach & mushroom.
CAPRESE
Tomatoes, fresh mozzarella and basil with a balsamic drizzle.

~ *Carne* ~

14 oz. HORSERADISH CRUSTED PORK CHOP	17.90
Bone in Frenched pork chop horseradish crusted with demi-glace.	
CHICAGO STEAKHOUSE SIRLOIN	18.90
Bascetti's house cut spice rubbed chargrilled finished with garlic butter.	
NEW YORK STRIP	27.90
12 oz. N.Y. Strip with mushroom demi ragu.	
All steaks and chops served with vegetables and your choice of roasted or mashed potatoes.	

STEAK & LUMP CRAB OSCAR	8 OZ FILET 38.90
Char grilled filet mignon, lump blue crab, white sauce roasted garlic mashed potatoes, and asparagus.	
FILET MIGNON (Center Cut) Gorgonzola 8 Oz.	34.90
Chargrilled with port wine demi-glace	
STEAK PIZAIOLA	27.90
12 oz. N.Y. Strip pan seared with tomatoes, onions, garlic and white wine sauce	

~ *Pesci* ~

ZUPPA De MARE	24.90
Shrimp, mussels, clams and calamari tossed in a rich spicy tomato broth and served over linguine	
SALMON OSCAR FLORENTINE	23.90
Light Cajun Seasoned, char grilled topped with lump crab meat, and white sauce, over fresh sautéed spinach, and mashed potatoes.	

SALMON PUTTANESCA	21.90
Charbroiled salmon with tomato sauce, onion, capers, olives and anchovies, over linguine.	
SHRIMP SCAMPI	21.90
Large shrimp, garlic butter, white wine, ham & peas over linguine.	