



Bascetti's Pasta

SAUSAGE & PENNE RAGU	14.90
Tossed with olive oil, fresh chopped tomatoes, spinach, garlic and tarragon butter.	
BOLOGNESE PAPPARDELLE	17.00
Rich and meaty house made sauce tossed with pasta ribbons	
MAMA BASCETTI'S MEATBALLS & PASTA	16.00
Meatballs rolled by hand and simmered in a rich tomato sauce	
PASTA MARINARA	11.00
Slow simmered sauce of tomatoes, garlic and basil	
VODKA PRINCESS	18.00
Creamy princess sauce, laced with vodka, with sautéed shrimp and crab meat	
LINGUINE VONGOLE	17.00
Steamed clams served in a spicy marinara or creamy white wine sauce	
TRADITIONAL FETTUCCINE ALFREDO	13.00
Creamy, smooth and cheesy	
CLASSIC CARBONARA WITH PANCETTA	16.00
Sauté pancetta in a rich creamy sauce finished with peas, eggs & parmesan cheese over penne pasta	
ROASTED VEGGIE PRIMAVERA	14.00
Roasted vegetables tossed with pasta topped with fresh grated parmesan	

ASK ABOUT THE RAVIOLI OF THE DAY

GLUTEN-FREE PASTA AVAILABLE

Pesci

ZUPPA de MARE	23.90
Shrimp, crab, mussels, clams and calamari tossed in a rich tomato broth and served over linguine	
CHARBROILED SALMON ALLA PUTTANESCA	18.00
Sauce of tomato, onion, capers, olives and anchovies, over risotto	
SHRIMP SCAMPI	21.00
Large shrimp, garlic butter, white wine, peas and pancetta over linguine	

Pollo

ROSEMARY/LEMON GRILLED CHICKEN 16.00

Chargrilled marinated chicken breast served with roasted potatoes

CHICKEN SORRENTO 17.00

Sautéed chicken breast topped with diced tomatoes, garlic, portobello mushroom, green peppers, onions, shredded mozzarella cheese and baked

CHICKEN PICCATA 16.00

Chicken piccata with artichokes and capers, in a lemon butter sauce, served over cappellini

CHICKEN MARSALA 16.00

Sautéed and finished with a marsala portobello demi glace, served over risotto

CHICKEN PARMESAN 16.00

Topped with marinara and mozzarella served over linguine

Sides

ALL DINNERS INCLUDE FRESH BAKED BREAD AND CHOICE OF SOUP OR SALAD

Sautéed broccoli in garlic and olive oil 6 • Vegetable of the day 5 • Roasted Potatoes 5.

Sautéed spinach garlic and olive oil 6 • Mashed Della Cass 4 • Mushroom Risotto 4.

Specialties Della Casa

VEAL PORTERHOUSE	29.00
Chargrilled, Zinfandel demi glace, roasted red pepper mashed potatoes	
ROSEMARY LAMB CHOPS	24.00
Chargrilled, finished with onion/mint confit and roasted potatoes	
STUFFED PORK CHOP MARSALA	17.00
Thick center cut pork loin chop, stuffed with a portobello-marsala herb stuffing and a marsala tomato demi glace	
CANNELONI NAPOLETANA	16.00
Savory meat stuffed pasta, baked in either traditional marinara or in a rich cheesy cream sauce, topped with mozzarella	
EGGPLANT TOWER OF PISA	14.00
A layered tower of eggplant, marinara and cheese. Topped with fresh grated parmesan	
FILET MIGNON	26.00
Chargrilled with grilled portobello mushroom, served with roasted potatoes	
GRILLED SAUSAGE & PEPPERS	16.00
Grilled link sausage served with linguine marinara	

Veal

CLASSIC VEAL PICCATA	19.00
Veal medallion sauteed with lemon butter sauce, capers and artichokes, served over cappellini	
CLASSIC VEAL PARMESAN	19.00
Pan seared cutlets with blanket of marinara and mozzarella, served with pasta	
VEAL GRANCHIO	21.00
Sautéed veal medallions in a creamy cognac sauce with crab over pasta	
VEAL SALTIMBOCCA	22.00
Sautéed and topped with prosciutto, provolone, portobello mushroom and sauté spinach over pasta	



ITALIAN GRILLE

Zuppe

PASTA e FAGIOLI 6.00

Garlic, sautéed with scallions, plum tomatoes, cannellini beans, ditalini pasta, and bacon simmered in chicken stock

SOUP OF THE DAY 4.00 (BOWL)

Antipasti

ANTIPASTI MISTO 12.00

Imported cheeses, and meats, olives, roasted peppers, marinated artichokes and fresh roasted garlic

COZZE IN UMIDO 9.00

Plump Mediterranean mussels simmered in garlic, white wine, and fennel, or spicy tomato broth

CALAMARI ALLA BASCETTI 9.00

Tender calamari, sautéed in garlic, olive oil, white wine, cherry peppers, pimento

MOZZARELLA FRITTI 7.00

Fresh mozzarella cheese wrapped in spring roll wrapper, deep fried and served with marinara

BRUSCHETTA ALLA ROMANO 7.00

Garlic crostinis, plum tomatoes, basil, olive oil and fresh mozzarella

CALAMARI FRITTI 8.00

Dusted in seasoned flour, deep fried, sprinkled with black pepper and sea salt
With crispy fried artichokes, cherry pepper aioli

GAMBERI PANCETTA 9.00

Grilled pancetta wrapped shrimp with chipotle aioli

CRAB AND SAUSAGE CAKE 9.00

Lump crab and sausage cakes with a tomato Dijon vinaigrette

GRILLED PORTOBELLO STACK 8.00

Grilled portobello and fire roasted red pepper tower with melted Gorgonzola and balsamic glaze

Insalata

INSALATA DELLA CASA 4.90

Crisp mixed greens, with romaine, radicchio, grape tomatoes, olives, red onion,
Tossed in our house vinaigrette

INSALATA BASCETTI 4.90

Fresh romaine lettuce, tossed in our homemade caesar dressing, seasoned croutons, parmesan cheese

INSALATA CAPRESE 8.00

Vine ripe tomatoes, fresh basil, fresh mozzarella, olive oil

FIRE GRILLED CAESAR SALAD 8.00

Grilled romaine heart, traditional anchovy garlic dressing, shaved reggiano cheese, warm garlic crouton

(ADD TO ANY SALAD: CHICKEN 8.00 • SALMON 11.00 • SHRIMP 9.00)

Pizzas & Flatbreads

MARGHERITA 11.00

Fresh plum tomato, basil, garlic

BASCETTI'S BLANCO 12.00

Fresh spinach, Italian sausage, portobello mushroom, creamy asiago cheese sauce

FIG FLATBREAD 9.00

Figs, gorgonzola and Balsamic fig glaze

FLATBREAD RIVERA 9.00

Spicy shrimp, portobello mushrooms, onions, peppers and provolone cheese

PIZZA OF THE DAY

Warning: Consuming raw or undercooked food may increase your risk of foodborne illness