



~ *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	10.90	CALAMARI FRITTI	10.90
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	8.50	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	LUMACHE (ESCARGOT)	10.90
Fresh mozzarella cheese wrapped in spring roll wrapper, deep fried and served with marinara.		Tender snails baked in garlic butter and a hint of blue cheese	

~ *Flatbreads* ~

MARGHERITA	8.90	BASCETTI'S BLANCO	9.90
Fresh plum tomato, fresh mozzarella, basil,		Fresh spinach, Italian sausage, mushroom, creamy asiago cheese sauce mozzarella.	

~ *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	
PASTA E FAGIOLI	6.00	INSALATA BASCETTI	8.90
(Substitute for soup or salad with dinner)	4.00	Fresh romaine lettuce, tossed in our homemade Caesar dressing, seasoned croutons, Parmesan cheese.	
Garlic, sautéed with scallion's plum tomatoes, cannellini beans, ditalini pasta and bacon simmered in chicken stock.		INSALATA CAPRESE	8.90
SOUP OF THE DAY (BOWL)	4.00	Vine ripe tomatoes, fresh basil, fresh mozzarella, olive oil, and balsamic drizzle.	
		House or Side Caesar salad	4.90

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	6.0	Mashed Potatoes	4.0
Vegetable of the day	4.0	Asparagus Spears	6.0
Roasted Potatoes	5.0	Pasta Marinara	5.0
Sautéed spinach garlic and olive oil	6.0		

~ Bascetti's Pasta & Specialties ~

SAUSAGE & PENNE RAGU	16.90
Tossed with olive oil, fresh chopped tomatoes, spinach, garlic butter, and Sambuca.	
BOLOGNESE PAPPARDELLE	17.90
Rich and meaty house made sauce tossed with fresh pasta.	
MAMA BASCETTI'S MEATBALLS & PASTA	16.90
Meatballs rolled by hand and simmered in rich tomato sauce	
PASTA MARINARA	13.00
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 beef 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
Ricotta / Mozzarella stuff pasta pillows, with sautéed chicken breast, mushrooms and peas in a basil cream sauce.	
Shrimp and Penne Al Vodka	18.90
Creamy princess sauce, laced with vodka, sautéed onions, basil, & shrimp, with penne pasta.	
LINGUINE VONGOLE	17.90
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

JIMMY'S SCALLOPINI

Cajun dusted and floured, sautéed with onions, peppers, garlic, and mushrooms, brandy /demi, side of pasta marinara.

PICCATA

Sautéed with lemon butter sauce, capers and artichokes,

PARMESAN

Pan fried with blanket of marinara and mozzarella,

MARSALA

Pan seared with mushrooms rich marsala demi glace.

SALTIMBOCCA

Sautéed and topped with prosciutto, provolone, spinach & mushroom.

~ Carne ~

14 oz. HORSERADISH CRUSTED PORK CHOP 17.90

Bone in Frenched pork chop horseradish crusted, topped with demi-glace.

Coulot 10oz. 19.90

House cut, chargrilled finished with garlic butter. (Tastes like a Strip, & Tender as a Filet)

FILET MIGNON (Center Cut) 8 oz. 34.90

Chargrilled with mushroom marsala sauce.

20 oz. Bone In Ribeye Steak 38.90 Char Grilled.

All steaks and chops served with vegetables and your choice of roasted or mashed potatoes.

~ Pesci ~

ZUPPA De MARE 24.90

Shrimp, mussels, clams and calamari tossed in a rich spicy tomato broth and served over linguine

SALMON FLORENTINE 23.90

Light Cajun Seasoned, char grilled topped with fresh creamy sautéed spinach, over mashed potatoes.

SALMON PUTTANESCA 21.90

Charbroiled salmon with tomato sauce, onion, capers, olives, chopped tomato, and roasted garlic over linguine.

SHRIMP SCAMPI 22.90

Large shrimp, garlic butter, white wine, over linguine.