

# BASILICO

## RISTORANTE ITALIANO

6111 S. BUFFALO DRIVE SUITE 100, LAS VEGAS, NV 89113  
702.534.7716 | CATERING@BASILICOLV.COM

## CATERING MENU

THIS MENU IS AVAILABLE FOR OFF-PREMISE DINING ONLY. IF YOU ARE INTERESTED IN ANY ITEMS ON OUR CURRENT DINNER MENU, PLEASE INQUIRE.

PLEASE PLACE YOUR ORDERS AT CATERING@BASILICOLV.COM.

HALF TRAY (HT) SERVES 8 - 12 GUESTS | FULL TRAY (FT) SERVES 12 - 20 GUESTS

### APPETIZERS & SALADS

<b>POLPETTE</b> 3-MEAT BRAISED MEATBALL, SPICY TOMATO SAUCE, PARMIGIANO	\$18/DOZEN
<b>EGGPLANT PARMIGIANA</b> PAN FRIED THIN SLICED EGGPLANT, POMODORO, MOZZARELLA, BASIL	\$72/DOZEN
<b>TRUFFLE MUSHROOM ARANCINO</b> FRIED MUSHROOM RICE BALL, CREAMY TRUFFLE SAUCE	\$24/DOZEN
<b>ANTIPASTO ITALIANO</b> IMPORTED CURED MEATS & CHEESES, MARINATED OLIVES, VEGETABLES	\$110 HT / \$180 FT
<b>GNOCCO FRITTO</b> FRIED PILLOW DOUGH, PROSCIUTTO DI PARMA, STRACCIATELLA, RED ONION JAM	\$70 HT / \$130 FT
<b>BEEF CARPACCIO</b> THINLY SLICED RAW PRIME SIRLOIN, ARUGULA, PARMIGIANO, LEMON-MUSTARD DRESSING	\$60 HT
<b>MOZZARELLA CAPRESE</b> IMPORTED FRESH ITALIAN MOZZARELLA, TOMATO, BASIL, 18-YEAR AGED BALSAMIC AVAILABLE WITH FRESH IMPORTED BUFFALO MOZZARELLA	\$92 SERVES 12 \$140 SERVES 12
<b>INSALATA MISTA</b> ENDIVES, ARUGULA, RADICCHIO, CHERRY TOMATOES, CARROTS, PARMIGIANO, BALSAMIC	\$45 HT / \$70 FT
<b>CHICORY SALAD</b> SEASONAL CHICORY, PINK LADY APPLE, GRAPES, WALNUT, PIAVE, BURNT HONEY DRESSING	\$45 HT / \$70 FT

## PASTA

**MEZZI BUCATINI AMATRICIANA** \$75 HT / \$130 FT  
SHORT HOLLOW PASTA, TOMATO SAUCE, GUANCIALE, RED PEPPER FLAKES, PECORINO CHEESE

**STROZZAPRETI BOLOGNESE** \$85 HT / \$140 FT  
HAND ROLLED TWISTED PASTA, VEAL & BEEF RAGU, MASCARPONE, PARMIGIANO

**MEZZE MANICHE TOSCANE** \$75 HT / \$130 FT  
HOMEMADE FENNEL SAUSAGE RAGOUT, SEASONAL MUSHROOM, TRUFFLE CHEESE

**GNOCCHI SORRENTINA** \$90 HT ONLY  
BAKED HOMEMADE POTATO DUMPLING, POMODORO, MOZZARELLA, BASIL

**LASAGNA EMILIANA** \$180 FT ONLY  
BOLOGNESE, BECHAMEL, PARMIGIANO

**RIGATONI POMODORO** \$65 HT / \$110 FT  
TOMATO SAUCE, BUTTER, PARMIGIANO, BASIL, EVOO

## ENTRÉE

**CHICKEN OR VEAL SCALOPPINE MARSALESE**  
5 OZ CHICKEN \$195/DOZEN | 3 OZ VEAL \$240/DOZEN  
SEASONAL MUSHROOM, MARSALA SAUCE, CRISPY POTATOES

**CHICKEN OR VEAL SCALOPPINE PICCATA STYLE**  
5 OZ CHICKEN \$185/DOZEN | 3 OZ VEAL \$240 PER DOZEN  
LEMON-CAPERS SAUCE, ROASTED GARLIC, SAUTÉED BROCCOLINI

**BRASATO** \$320 SERVES 12  
BRAISED SHORT RIBS, TRUFFLE ROMAN GNOCCHI, MAITAKE MUSHROOMS

**SALMONE** \$170/DOZEN  
GRILLED 4 OZ SALMON, WHITE WINE, MEDITERRANEAN RELISH, SAUTÉED SPINACH

## DESSERT

**TIRAMISU** \$75 HT  
LADY FINGERS, MASCARPONE MOUSSE, ESPRESSO

**LARGE CANNOLI** \$4.50 EACH  
RICOTTA CHEESE, CHOCOLATE, PISTACHIO

**MINIATURE NY STYLE CHEESECAKE** \$9.50 EACH  
MIXED BERRY COMPOTE

**APPLE & ALMOND TART** \$90 WHOLE CAKE | 12-16 SERVINGS

**ASSORTED ITALIAN COOKIES** \$22/LB

## **CATERING ORDERS ARE ACCOMPANIED WITH THE ITEMS BELOW:**

FOCACCIA BREAD, EXTRA VIRGIN OLIVE OIL, BALSAMICO DIPPING SAUCE  
GRATED PARMIGIANO REGGIANO WITH ANY PASTA ORDER  
RED PEPPER CHILI FLAKES  
KIT OF PLASTICWARE WITH NAPKINS, SALT AND PEPPER  
PLASTIC PLATES  
TO-GO CONTAINERS  
DISPOSABLE PLASTIC SERVING UTENSILS

## **ADDITIONAL SERVICES**

### **DELIVERY**

WITHIN 5-MILE RADIUS OF BASILICO RISTORANTE ITALIANO

\$50

### **SET UP & CLEAN UP**

OUR TEAM CAN SET UP YOUR CATERING ORDER AND CLEAN UP

\$150

### **SERVERS**

ONE SERVER FOR \$75 PER HOUR, MINIMUM 2 HOURS

**CHAFFING DISH, STERNO FUEL, SERVING UTENSILS**

\$65 / SET