



www.basilico.co.za

Newlands branch

32 Kildare Rd,
Newlands,
Cape Town

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Basilico Newlands

PIZZA

GLUTEN-FREE: Rice flour, Potato flour, Tapioca flour, Xanthagum, Cmc (stabilizer), Canola oil
26 cm pizza bases additional R42

CLASSIC

Garlic Pizza **69**

Garlic Pizza with cheese **105**

Margherita – tomato, mozzarella **109**

Andria – fresh tomato, basil **155**

BFA – Bacon, feta, avocado (seasonal) **185**

Zucca – pumpkin, feta, caramelized onion **175**

Casalinga – ham, eggs **175**

Milan – anchovy, capers, onion **175**

Toscana – grilled aubergine, zucchini, peppers **175**

Inferno – pepperoni, onion, chilli **182**

Modena – brie, rocket, pear **182**

Napoli – mushrooms, chicken, olives **182**

Turin – bolognaise, onion, peppers, chilli **185**

Vegetali – artichokes, mushrooms, olives, capers, broccoli, zucchini **185**

GOURMET

Mediterranean – Peppadew™ piquanté peppers, feta, olives, onion **188**

Torino – bacon, blue cheese, pear **188**

Veneto – grilled chicken, tomato, olives **188**

Capricciosa – ham, mushrooms, olives, artichokes **192**

Quattro Stagioni – pepperoni, mushrooms, capers, anchovies **192**

Basilico – avocado (seasonal), bacon, mushrooms, onions, touch of garlic **192**

Agnello – slow-roast lamb, feta, olives and fresh mint **195**

Calamaro – grilled calamari, chorizo and Peppadew™ piquanté peppers **195**

Maiale – pulled pork, fresh red onion, pickled jalapenos **195**

Roma – springbok carpaccio, avocado (seasonal), rocket **195**

Rustica – salami, rocket, pecorino shavings **195**

Umbria – brie, chicken, Peppadew™ piquanté peppers, spring onion **195**

Frutti Di Mare – prawns, mussels, calamari **209**

CREATE YOUR OWN

Margherita – tomato, mozzarella **109**

Vegan Margherita – tomato, dairy-free coconut cheese alternative **150**

CHOICE OF TOPPINGS

Meat

Bolognaise **45**

Bacon, chicken, ham, salami **45**

Chorizo, pepperoni **45**

Springbok carpaccio **55**

Parma ham **70**

Fish

Mussels **40**

Anchovies **50**

Calamari **60**

Prawns **84**

Cheese

Mozzarella, pecorino, feta, blue cheese **49**

Brie **49**

Vegan

Dairy-free coconut cheese alternative **60**

Other

Chilli, garlic **15**

Aubergine, banana, broccoli, capers, cranberries, tomato, green peppers, onion, spinach, pineapple, red peppers, zucchini, spring onion **20**

Asparagus, basil, egg, cherry tomatoes, pear, mushrooms, rocket **25**

Olives, sundried tomatoes, Peppadew™ piquanté peppers **32**

Avocado **S/Q**

Artichokes, Basil pesto **45**

ANTIPASTI

'Fior Di latte' mozzarella and tomato salad with basil oil **95**

Half-shell mussels in a leek, cream, garlic and white wine sauce served with a small herb pita **98**

Chicken tortellini in a cream, mushroom and thyme sauce **98**

Salad of beetroot, rocket, feta, toasted almonds with a balsamic glaze **98**

Salad of springbok carpaccio, rocket, toasted almonds, pecorino, avocado (seasonal) with a basil pesto dressing **109**

Selection of Italian cured meats with olives served with a small herb pita **129**

'Fior de Latte' mozzarella and tomato salad, Italian cold meats, olives, verdura mista, rocket and pecorino salad, herb pita **189**

SECONDI

Crumbed chicken fillet with black pepper and pecorino, zucchini fritters and fries **195**

Grilled pork fillet and honey parsnips in a garlic and ginger sauce served with a side of mash **199**

Grilled lamb rump served with a stew of garlic potatoes, mushrooms, spinach and a red wine sauce **240**

Fish of the day – ask your waitron about today's preparation method **260**

Grilled sirloin steak served with a brandy pepper sauce and fries **295**

Grilled barbeque lamb cutlets with a roast red pepper, cherry tomato and feta salad with fries **325**

Slow-roast lamb shank in a red wine jus, served with creamy mash **325**

Grilled medallions of beef fillet with grilled tomato, rocket and a honey mustard cream sauce served with fries **325**

PASTA

Choose from **fettuccine, penne or spaghetti** to accompany your sauce

CLASSIC

Oven roasted peppers, aubergine, zucchini in a napolitana sauce, topped with a pesto dressing **149**

Red and green peppers, chilli in a napolitana sauce **149**

Bacon, mushrooms in a cream sauce **159**

Flame-grilled chicken fillet in a cream and mushroom sauce with fresh thyme **159**

Beef ravioli in a light tomato cream sauce **159**

Ravioli filled with spinach and ricotta in a light tomato cream sauce **159**

GOURMET

Half-shell mussels in a leek, cream, garlic and white wine sauce **180**

Penne with black mushroom, chorizo, smoked paprika in a light cream sauce **180**

Spaghetti with oven baked meatballs in a napolitana sauce **185**

Penne with chicken, basil pesto, cream and traditional feta crumbs **185**

Prawns, leeks, garlic and chilli in a tomato cream white wine sauce **195**

Calamari, feta, cherry tomatoes in a light tomato, chilli, white wine and garlic sauce **195**

Norwegian salmon, mint and garden peas in a white wine, cream and Dijon mustard sauce **195**

RISOTTO

Flame-grilled chicken, mushrooms, spinach, mascarpone and pecorino cheese **185**

Spicy chorizo sausage, smoked paprika, pumpkin, peas and mascarpone **190**

Fresh Norwegian salmon, turmeric, cherry tomatoes, leeks, mascarpone and pecorino cheese **199**

INSALATA

Spinach, avocado (seasonal), grilled black mushrooms, warm crispy bacon, croutons and pecorino cheese with a balsamic mayonnaise dressing **145**

Mixed leaves with mozzarella, tomato, artichokes, olives, zucchini and basil served with a herb pizza **145**

Flame-grilled chicken on cos lettuce, deep fried capers, eggs, croutons, with a balsamic mayonnaise dressing **160**

Flame grilled chicken, roast pumpkin, feta, red onion, pumpkin seeds, cherry tomato, honey and mixed leaves with a balsamic mayonnaise dressing **155**

CONTORNI

Tomato and balsamic onion salad **45**

Green salad **45**

French fries **45**

Mixed salad **45**

Cinnamon pumpkin **45**

Rocket and pecorino salad **60**

A discretionary service charge of 10% will be added to tables of 6 or more

DOLCI

Double-cream vanilla ice cream served with chocolate sauce **59**

Malva pudding served with vanilla ice cream and a butterscotch sauce **85**

Tiramisu the 'Pick Me Up Dessert' made with Kahlua **85**

Citrus tart served with a shot of lemon vodka granita and vanilla ice cream **85**

Triple chocolate brownie served with ice cream and chocolate sauce **85**

Vanilla crème brûlée served with biscotti **85**

Apple crumble served with vanilla ice cream and butterscotch sauce **85**

*SHAKESPEARE SAID,
'GOOD WINE IS A GOOD FAMILIAR
CREATURE, IF IT BE WELL USED.'
AT BASILICO, WE PAIR GOOD WINE WITH
DELECTABLE FOOD, FRIENDLY SERVICE
AND A CONVIVIAL ATMOSPHERE TO PROVIDE
A MEMORABLE DINING EXPERIENCE.*

Sundaes

Caramel popcorn, chocolate and vanilla ice-cream, chocolate and butterscotch sauce **85**

Meringue, nut brittle, vanilla ice-cream and chocolate sauce **85**

Chocolate brownie, vanilla ice-cream, roasted almonds and chocolate sauce **85**

Crushed Oreo biscuit, chocolate and vanilla ice-cream and chocolate sauce **85**

Milkshakes

Vanilla **52**

Chocolate **52**

Strawberry **52**

Peppermint crisp **62**

Mixed Berries **62**

Milo **62**

Coffee **62**

KIDDIES: Chocolate **38**

Strawberry **38** Vanilla **38**

KIDDIES MENU

(For children under 12 years old)

PIZZA

CHOOSE TWO TOPPINGS
FROM THE FOLLOWING **90**

ham, salami, bacon, chicken,
pepperoni, mushrooms,
pineapple, olives, onion,
mozzarella, feta

PASTA

Spaghetti bolognese **90**

Spaghetti with
napolitana sauce **90**

Penne with grilled chicken
and napolitana sauce **90**

Penne with cheese sauce **90**

MAINS

Crumbed chicken
fingers and chips **90**

Deep-fried fingers of
calamari steak and chips **90**

Grilled beef fillet
served with chips **120**

DESSERTS

Chocolate brownie
with ice cream **49**

Ice cream with sprinkles **39**

WINE LIST

	Bottle 750ml	Glass 220ml
WHITE BLENDS		
Buitenverwachting Buiten Blanc	230	65
Springfield 'Miss Lucy'	305	
CHENIN BLANC		
Jordan	225	61
Diemersfontein	225	
Pecan Stream	255	
SAUVIGNON BLANC		
Diemersdal	245	70
Vondeling	245	
Iona		
'Sophie Te'blanche'	285	
Springfield		
'Life from stone'	355	

	Bottle 750ml	Glass 220ml
CHARDONNAY		
Diemersdal	250	70
Haute Cabrière		
Chard/Pinot Noir	295	
RED BLEND		
Jordan Chameleon	235	69
Pecan Stream		
Pebble Hill	270	
MERLOT		
Porcupine Ridge	230	65
Guardian Peak	275	
Groote Post	390	
SHIRAZ		
Vondeling	260	75
Guardian Peak	275	
Saronsberg	305	

	Bottle 750ml	Glass 220ml
ROSE		
Diemersfontein	230	65
Iona		
'Sophie Te'blanche'	260	
CABERNET SAUVIGNON		
Protea	245	70
Warwick First Lady	285	
Diemersfontein	345	
PINOTAGE		
Spier	260	75
Diemersfontein	330	
SPARKLING		
Krone (375ml)	230	
Krone	450	

R60*
We charge a
corkage fee for opening
and serving wines from
outside our cellar.
*PER BOTTLE