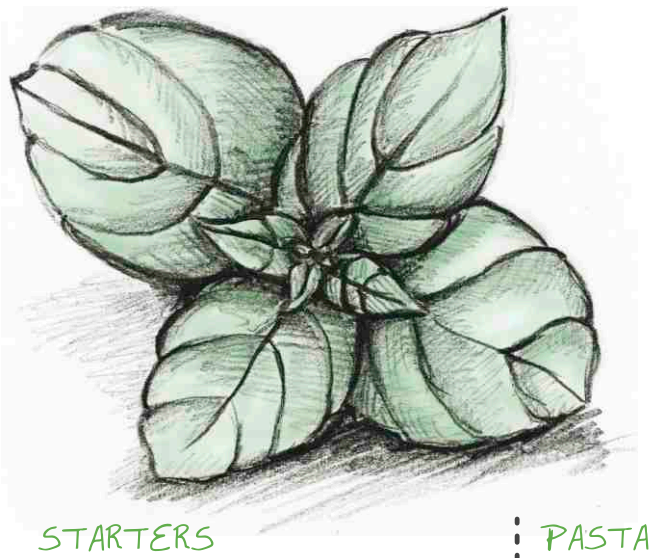


IL BASILICO

PIZZERIA NAPOLETANA

MEDITERRANEAN FOOD AND GRILL

STARTERS

from vegetables garden

CRUDO CON BUFALA 14 €
Bufala mozzarella accompanied by Italian ham.

-With burrata cheese instead of bufala 14,5 €
Falanghina IGP

MELANZANE ALLA PARMIGIANA 12 €
Parmigiana of eggplants made in the traditional Neapolitan way. Eggplant, mozzarella, tomato sauce, grana cheese and basil.
Aglianico DOP

TARTARE DI FASSONA AL NATURALE 11,5 €
100g of raw meat seasoned as you want
Falanghina IGP

'A BRUSCHETTA CLASSICA 7,5 €
Homemade toasted bread flavored with extra virgin olive oil, fresh tomatoes, oregano and garlic.
- with anchovies from Cetara 9,5 €
Falanghina DOP

from sea

MARE NOSTRUM 18,5 €
Sea salad composed of octopus*, clams, mussels, and shrimps*, vegetables and extra virgin olive oil.
Pigato Ponente Ligure

FRIED

O'CUOPPO 'E TERRA 12,5 €
Traditional Neapolitan mixed fried foods: zeppoline, potato croquettes*, arancini* of rice, polpetta* of eggplant.
Birra Kolsch

FRITTATINA DI PASTA FATTA IN CASA 4,5 €
Pasta omelette with Bucatini, peas, minced meat , cooked ham and bechamel.
Birra Weiss

MONTANARE DI BENEVENTO 8 €
Pieces of fried pizza with tomato sauce, grana padano cheese and basilic.

-With genovese meat sauce 10 €
(with onion and beef)
Quid Falanghina Brut

BUFALA MOZZARELLA

LA ZIZZONA DI BUFALA (Minimo 2 persone) 25 €
Bufala mozzarella (about 500gr) with a witty and captivanting shape.
Falanghina DOP

MOZZARELLONE 13 €
Bufala mozzarella (250g) served on a bed of plum tomatoes, salad rocket, toasted bread and extra virginolive oil.
Falanghina IGP

PASTA

LA CARBONARA 14,5 €
Bucatini pasta flavored, with cheek lard, pecorino cheese, egg, salt and pepper.
Nero d'Avola IGT

MAIORI 18,5 €
Homemade pasta seasoned with tomatoes, parsley, garlic, squid*, shrimps*, mussels, clams and extra virgin olive oil.
Colle di Tilio

BREZZA DI MARE 17,5 €
Fresh homemade pasta with fresh clams, garlic, extra virgine olive oil, presley and black pepper.
Pietralata

PESTO ALLA GENOVESE 13,5 €
The Liguria tradition. Basil, pine nuts, grana padano cheese, extra virgin olive oil and pecorino cheese.
Vermentino Ponente Ligure

SORRENTINA 14,5 €
Typical dish of Amalfi Coast. Gnocchi pasta flavored with tomatoes and bufala mozzarella.
Falanghina IGP

SIDE DISHES

STICK STYLE FRENCH FRIES* 6 €

DIPPERS STYLE FRENCH FRIES* 6,5 €

PER I BIMBI

0-10 years old

Pasta tomatoes sauce
Chicken cutlet
Stick* French fries
(one dish) 12 €

CHEESEBURGHER BABY 10 €
Hamburgher of Fassona Piemontese (100 g) grilled with Sannita caciottina cheese. Served with Stick* style French fries.

HOT DOG DI BOVINO 9 €
Sandwich with beef Wurstel. Served with Stick* style French fries.

SECOND AND GRILL

from vegetables garden

ARROSTICINI DI BLACK ANGUS 17 €
8 roasts served with Dippers* style french fries.
Arces

HAMBURGER SANNITA 18,5 €
Hamburger* of Fassona meat (200g) with tomatoes, fresh salad, smoked ham and provola cheese. Served with Dippers* style french fries.
Arces

HAMBURGER CLASSICO 17 €
Hamburger* of Fassona meat (200g) with tomatoes, fresh salad, smoked ham and provola cheese. Served with Stick* style french fries.
Chianti DOCG

CHICKEN BURGER 14 €
Chicken sandwich with fresh salad. Served with Stick* style French fries.
Aglianico DOP

from sea

GRIGLIA DI MARE 24 €
Grilled argentinian shrimps*, squid* and swordfish*
Adria

IMPEPATA DI COZZE 15 €
Classic impepata with fresh mussels, extra virgin olive oil, garlic, black pepper, parsley and homemade croutons.
Colle di Tilio

O'CUOPPO MISTO 'E MARE 21 €
Mix of fried fish, vegetables and crustaceans. Argentinian shrimps *, squid* and morsels of cod*.
Quid Falanghina Brut

PURP BURGHER 19 €
Sandwich with octopus*, stracciatella cheese and fresh tomatoes.
Quid Rosato

SALADS

MEDITERRANEA 7 €
Green salad with tomatoes

PIZZA

BUFALELLA 11 €
Tomatoes, bufala mozzarella, extra virgin olive oil and basil.

IL BASILICO 12,5 €
Fresh tomatoes, bufala mozzarella, extra virgin olive oil and basil.

REGINA MARGHERITA DOP 11 €
Fresch tomatoes "Piennolo del Vesuvio", mozzarella, extra virgin olive oil and basil.

A' MEZA LUNA 12,5 €
Half pizza with ricotta cheese, mozzarella, backed ham, extra virgin olive oil, basil and half "margherita".

MARGHERITA 8 €
Tomatoes, mozzarella, extra virgin olive oil and basil.

A' FRESCHEZZ 13,5 €
Focaccia with fresh tomatoes, bufala mozzarella, ham, grana cheese, extra virgin olive oil and basil. All after cooking.

DUE GOLFI 12,5 €
Pesto, mozzarella, fresh tomatoes, grana cheese, extra virgin olive oil and basil.

CORNICIONE RICCO 13 €
Smoked provola cheese, fresh tomato "Piennolo del Vesuvio", ricotta cheese in the pizza cornice.

VESUVIO DOP 13 €
Fresch tomatoes "Piennolo del Vesuvio", bufala mozzarella, extra virgin olive oil and basil.

U'FRIARIELL 12 €
Smoked provola cheese, rabe, fresh sausage and extra virgin olive oil.

GUSTOSA 12 €
Mozzarella, smoked provola cheese, caciocavallo cheese, gorgonzola cheese, extra virgin olive oil and basil.

U'MBUTTUNAT' AL FORNO 13 €
Calzone with tomatoes, salami, ricotta cheese, mozzarella, extra virgin olive oil and basil.

U'MBUTTUNAT' CON SCAROLA 13,5 €
Calzone with escarole, capers, anchovies from Cetara olives, smoked provola cheese extra virgin oil and basil.

BRONTE 12 €
Mozzarella, Bologna ham, pistachio nut cream, extra virgin olive oil and basil.

QUATTRO PROVINCE 12,5 €
Tomatoes, mozzarella, artichokes, black olives, champignon mushrooms, salami, baked ham, extra virgin olive oil and basil.

'A PEPICELLA 11,5 €
Tomatoes, mozzarella, spicy salami, extra virgin olive oil and basil.

'A ZINGARA 13,5 €
Fresh tomatoes, mozzarella, ham, rochet salad, grana cheese, extra virgin olive oil and basil.

NAPOLI 12,5 €
Mozzarella, tomatoes, anchovies from Cetara, extra virgin olive oil and basil.

LEGGERA 11 €
Mozzarella, grilled vegetables, extra virgin olive oil and basil.

MARECHIARO 14,5 €
Tomatoes, sea food, extra virgin olive oil, parsley and basil.

BURRATOSA 13 €
Fresh tomatoes, burrata cheese, extra virgin olive oil and basil.

STRACCIATELLA 14 €
Stracciatella of burrata, mozzarella,italian raw ham, organic fig jam,extra virgin olive oil and basil.

AMERICANA 11,5 €
Tomato, mozzarella, stick French fries, wurstel, extra virgin olive oil and basil.

GOLOSA 12 €
Tomato, mozzarella, eggplant parmigiana extra vergin olive oil and basil.

IMBRIANI NON MOLLARE 11,5 €
Tomatoes, mozzarella, tuna and onions, extra virgin olive oil and basil

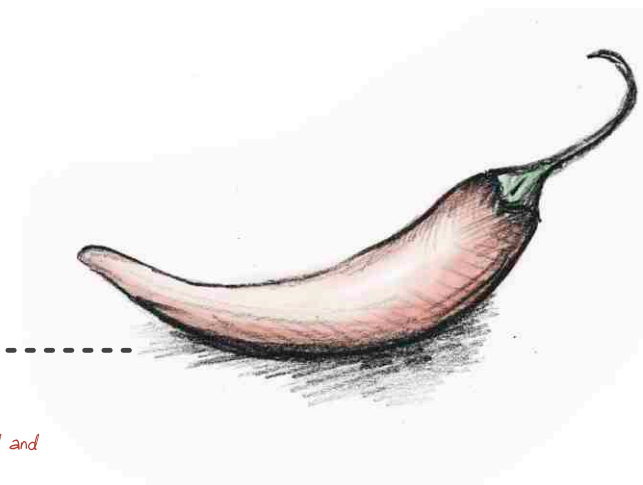
PRATO NEVOSO 13,5 €
Smoked provola cheese, porcini mushrooms and fresh sausage.

With wholemeal dough + 2 €

VARIATIONS: from 0,5 to 4 euro.
BABY VERSION PIZZA: - 0,5 euro.

COVER AND SERVICE 2€

Luigi Minervini, Sommelier, has taken care of the wine selection and the suggestions made.
For our fried foods we only use peanut oil.
The bread we serve is exclusively homemade.
*Frozen product
**It could be slaughtered



Follow us Instagram www.ilbasilico.menu

Dear customer, if you have food allergies and/or intolerances, ask for information about our food and drinks. We are prepared to advice you best of ways.

LOANO. Corso Roma 218/220 - tel **334.36.27.204**

FINALE LIGURE. Via Concezione 57 - tel **0196898023**

DESSERT AND FRUIT

PASTIERA NAPOLETANA (SAL DE RISO) 7 €
Cooked wheat, fresh ricotta cheese,
Candied fruit and citrus peels

DELIZIA AL LIMONE (SAL DE RISO) 7,5 €
Sponge cake with lemon custard,
covered with a sauce scentedwith peels
of '' lemons costa di Amalfi IGP''

O BABA' (SAL DE RISO) 7,5 €
Babà soaked with rhum wetna

CHEESECAKE ALLA NUTELLA 7 €
Biscuit base on which fresh cheese
and Nutella

TIRAMISU' DEC 7 €
Biscuits soaked with dec campanian coffee
wrapped in mascarpone and cocoa cream

PANINO FATTO IN CASA CON NUTELLA 6,5 €
Baked pizza dough stuffed with nutella

CREMA CATALANA 7 €
Soft and creamy base topped with
caramelised sugar

FRESH PINEAPPLE 6,5 €
LEMON SORBET 5 €
SGROPPINO 6 €
Lemon sorbet, vodka and berries

BEERS
on tap

BLONDE SMALL 5 €
BLONDE MEDIUM 6,5 €
RED SMALL 5,5 €
RED MEDIUM 7 €
PANACHE' SMALL 4,5 €
PANACHE' MEDIUM 6 €

in the bottle

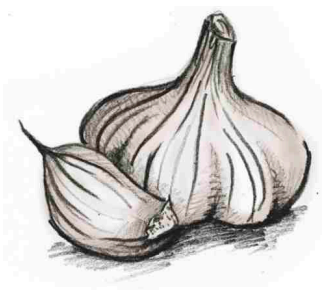
BEERS MESSINA 0,33l 4,5 €
ICHNUSA NON FILTRATA 0,33 l 5 €
Birrificio Ichnusa, Assemini (CA)
BEERS LEFFE Red 0,33l 4,5 €
BEERS LEFFE Blonde 0,33l 4,5 €

PIZZA
The real queen of Napels. Kneaded with carefully selected flour, which has leavened for at least 24 hours and is baked at a temperature of over 400 degrees in an typical traditional Neapolitan oven

PASTA
We are pleased to offer our guests pasta from Campania,
one of the very few places where pasta is still made in a
traditional way. Completely in line with our philosophy,
Campania pasta applies the same values of supremacy of taste and quality

BUFALA MOZZARELLA CHEESE
We are pleased to offer our guests Mozzarella di Bufala Campana DOP
from Paestum.
For us this is an important product which evidences the good taste
from the Campania region.

FIOR DI LATTE CHEESE
We offer our guests only fior di latte cheese produced by selectioned.
Benevento companies, with milk coming from Alto Sannio.



PIZZA AND WINE, A MEDITERRANEAN CHOICE
by Luigi Minervini

Maybe you never thought of it or maybe not that often, but a marriage between pizza and wine can create a sublime mixture of taste and flavours. Underlining the variety of a mediterranean get together.
Choosing between with tomatoes or without, mozzarella or mozzarella di bufala, blue cheese or goat cheese, charcuterie, meat or vegetables: all these characteristics require a precise choice in wine to pair up with your food.
However, you do not have to think about it, we already took care of it.
The classic Margherita pizza matches perfectly with a discretely sour white or rose wine, that has a proper fruitiness, either sparkling or still.
A Fiano, Falanghina or a sparkling chardonnay will suits marvelously.
If your choice falls on a pizza with an abundance of cheese, like the pizza with mozzarella di bufala or the pizza Quattro Formaggi (four cheeses), pick the Greco di Tufo or the Fiano to complete your eating experience.
Don't turn your nose up at the ton-sur-ton and be bold, pair a red Aglianico up with a pizza Margherita with mozzarella di bufala, creating an all Campania combination.
If you choose a pizza with a blue cheese topping, like gorgonzola for instance, you can enjoy a rose wine o a red medium-bodied wine.
Red wine to accompany your pizza? Of course! Try one of the red wine-paring we put together for you.
And if it wasn't enough already, some of the specifics of wine make it not only a tasty companion of your pizza but also a digestive.
So, let yourself be tempted.

Luigi Minervini, Sommelier

Crafts

KOLSCH (blonde), 0,75 l 14 €
Birrificio Saint John, Faicchio (BN)

WEISS (blonde), 0,75 l 14 €
Birrificio Saint John, Faicchio (BN)

MARZEN (red), 0,75 l 14 €
Birrificio Saint John, Faicchio (BN)

COFFEES

COFFEE FROM CAMPANIA 2 €
DECAF 2,5 €
CAPPUCCINO 2,5 €

GRAPPE E AMARI

AMARO E GRAPPE (glass) 4 €

Specialities

AMARO VESUVIANO (glass) 4,5 €
Citrus Fruits liquor, Masseria Orlando, Terzigno (NA)

LIMONCELLO DEL VESUVIO al bic (glass) 4,5 €
With untreated Vesuvian lemons, Masseria Orlando, Terzigno (NA)

APPETIZER

SPRITZ 8 €

SPARKLING WINES

VALDOBBIADENE PROSECCO SUPERIORE DOCG BRUT 25 €
Ville D'Arfanta

WHITE WINES

VERMENTINO PONENTE LIGURE DOC 24 €
Pegaso

PIGATO PONENTE LIGURE DOC 24 €
Perseo

RED WINES

CHIANTI DOCG 19 €
Casa Antica

NERO D'AVOLA IGT 21 €
Terra Moresca

GLASS OF WINE

FALANGHINA IGP. 4,5 €
AGLIANICO IGP. 4,5 €
SPUMANTE FALANGHINA BRUT 5,5 €
Quid, La Guardiense

WINES ON TAP

SPARKLING WINE ROSE', Restino
SPARKLING WINE WHITE, Restino

0,25 l 4,5 €
0,5 l 8 €
1 l 15 €

WATER

ACQUA ALISEA 2 €
0,5l Glass

SOFT DRINKS

COCA COLA 4 €
0,33l Glass

COCA COLA ZERO 4 €
0,33l Glass

SPRITE, FANTA 3,5€
0,33l Can

ESTATHE' PEACH, LEMON 4 €
0,33l Can

CHINOTTO LURISIA 4 €
0,275l Glass

SANNIO WINES

SANNIO EUROPEAN
WINE CITY 2019

SPARKLING WINES

SPUMANTE FALANGHINA BRUT 23 €
Quid, La Guardiense

SPUMANTE FALANGHINA ROSATO 23 €
Quid, La Guardiense

WHITE WINES

FALANGHINA DOP 23 €
Janare, La Guardiense

COLLE DI TILIO 24 €
Fiano DOP, La Guardiense

PIETRALATA 24 €
Greco DOP, La Guardiense

ADRIA 26 €
Falanghina del taburno DOP, Torre dei Chiusi

FALANGHINA IGP 19 €
Torre dei Chiusi

RED WINES

AGLIANICO DOP 23 €
Janare, La Guardiense

AGLIANICO IGP 19 €
Torre dei Chiusi

ARCES 26 €
Aglianico del Taburno DOCG, Torre dei Chiusi

IL BASILICO

PIZZERIA NAPOLETANA
MEDITERRANEAN FOOD AND GRILL

Attenzione alcuni dei piatti e degli alimenti serviti in questo locale potrebbero contenere sostanze che provocano allergie e/o intolleranze:
1. Cereali contenenti glutine, cioè: grano, segale, orzo, avena, farro, kamut o i loro ceppi ibridati e prodotti derivati, tranne:
a) sciroppi di glucosio a base di grano, incluso destrosio [1];
b) maltodestrine a base di grano [1];
c) sciroppi di glucosio a base di orzo;
d) cereali utilizzati per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
2. Crostacei e prodotti a base di crostacei.
3. Uova e prodotti a base di uova.
4. Pesce e prodotti a base di pesce, tranne:
a) gelatina di pesce utilizzata come supporto per preparati di vitamine o carotenoidi;
b) gelatina o colla di pesce utilizzata come chiarificante nella birra e nel vino.
5. Arachidi e prodotti a base di arachidi.
6. Soia e prodotti a base di soia, tranne:
a) olio e grasso di soia raffinato [1];
b) tocoferoli misti naturali (E306), tocoferolo D-alfa naturale, tocoferolo acetato D-alfa naturale, tocoferolo succinato D-alfa naturale a base di soia;
c) oli vegetali derivati da fitosteroli e fitosteroli esteri a base di soia;
d) estere di stanolo vegetale prodotto da steroli di olio vegetale a base di soia.
7. Latte e prodotti a base di latte (incluso lattosio), tranne:
a) siero di latte utilizzato per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola;
b) lattiolo.
8. Frutta a guscio, vale a dire: mandorle (Amygdalus communis L.), nocciole (Corylus avellana), noci (Juglans regia), noci di acagiù (Anacardium occidentale), noci di pecan [Carya illinoinensis (Wangenh.) K. Koch], noci del Brasile (Bertholletia excelsa), pistacchi (Pistacia vera), noci macadamia o noci del Queensland (Macadamia ternifolia), e i loro prodotti, tranne per la frutta a guscio utilizzata per la fabbricazione di distillati alcolici, incluso l'alcol etilico di origine agricola.
9. Sedano e prodotti a base di sedano.
10. Senape e prodotti a base di senape.
11. Semi di sesamo e prodotti a base di semi di sesamo.
12. Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/litro in termini di SO 2 totale da calcolarsi per i prodotti così come proposti pronti al consumo o ricostituiti conformemente alle istruzioni dei fabbricanti.
13. Lupini e prodotti a base di lupini.
14. Molluschi e prodotti a base di molluschi.

[1] E i prodotti derivati, nella misura in cui la trasformazione che hanno subito non è suscettibile di elevare il livello di allergenicità valutato dall'Autorità per il prodotto di base da cui sono derivati.