

# BASILICO

## FESTIVE DINNER

From 22 November 2025 to 2 January 2026

Mondays to Sundays  
6:30pm – 10:00pm  
(Last order at 9:45pm)

This festive season, Basilico invites you to celebrate with a sumptuous dinner that captures the spirit of togetherness and the art of indulgence. Discover a lavish spread of festive roasts, handcrafted pastas, over 40 artisanal cheeses from our signature cheese room, and seasonal dolci, crafted with the warmth and generosity that define true Italian hospitality.

Italian buffet with unlimited antipasti, fresh seafood,  
live carving, and more.

98 per adult  
49 per child (6 to 12 years old)

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## BUFFET HIGHLIGHTS

### ANTIPASTI

24 Months Prosciutto di Parma with Rock Melon, Salame Napoli,  
Cooked Ham, Porchetta Romana and Capocollo Pugliese

### MARE

Crayfish

Tiger Prawn

Crab Leg

Queen Scallop

Taranto Black Mussels

Clams

### SELECTION OF SEASONAL SALADS

Anchovies, Blood Orange, Baby Gem, Fresa Chili

Organic Roasted Celeriac, Radicchio, Almonds, Walnut Oil

Spicy Roast Pumpkin, Dates, Robiola Goat Cheese, Spinach

### SOUPS AND STEW

Crapiata Soup, Lentils, Crusco Peppers, Yogurt

Neapolitan Meatballs, San Marzano Tomato Sauce, Raisins, Pine Nuts

Roasted Pumpkin Soup, Nutmeg, Cinnamon, Toasted Almond

Slow Cooked Cotechino Salami, Lentil Stew

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## BUFFET HIGHLIGHTS

### PIZZA

Salsiccia al Finocchio, Broccoli, Smoked Scamorza, Chili Oil  
Seasonal Vegetables, Cheeses

### PASTA

Wagyu Beef Lasagna  
Spaghettoni, Genovese, Caramelized Onions, Minced Pork Shoulder  
Rigatoni alla Norma, Fried Eggplant, Cherry Tomatoes, Salted Ricotta Cheese  
Tagliatelle al Lamb Ragu, Green Apple, Chardonnay Wine, Pecorino Romano  
Spaghetti alle Vongole, Pumpkin, Chestnut  
Trofie al Pesto, Green Bean, Potato  
Cavatelli, Codfish Ragout, Raisins

### LIVE GRILL STATION

Slow Roasted Porchetta, Stuffed Dry Prunes, Rosemary Apple Sauce

### SECONDI

Sicilian-style Braised Snapper in Garlic Sauce, Tomato Sauce, Garlic, Vinegar, Chili  
Fisherman's Stew, Spiced Brodetto, Sea Bass Fillet, Mussels, Clams, Squid

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## BUFFET HIGHLIGHTS

### SOUTHERN FRESH CHEESE SECTION

Cow and Buffalo Mozzarella Cheeses

Smoked Ricotta

Infused Burrata

Italian Heirloom Tomatoes: Ciliegino Pachino, Cuore di Bue, Roma Tomatoes

### CHEESE ROOM

Over 40 Artisanal Italian Aged Cheeses, Truffle Honey, Nuts, Assorted Dried Fruits

Tomini Marinati, Gorgonzola al Pistachio and Caramel Chocolate

### DESSERTS

Traditional Tiramisu

Cannoli Siciliana

Rum Baba

House made Gelati and Sorbetti

Affogato, Vanilla Gelato, Pistachio Liqueur, Moka Coffee

Fresh Locally Sourced Seasonal Fruits

Panettone

Pandoro

### COFFEE AND DRINKS FROM OUR BARISTA

Espresso Corretto, Amaro del Capo

Homemade Gassosa al Caffè

Cappuccino, Latte, Americano, Babycino

Selection of Soft Drinks and Juices