



OUR PHILOSOPHY

Baskk Italian presents an array of culinary offerings, including freshly prepared pizza dough, house-crafted pasta, and various other dishes meticulously crafted with imported, high-quality produce.

Our steadfast commitment lies in the utilization of premium ingredients and the in-house preparation of dishes, showcasing our unwavering dedication to delivering an outstanding dining experience to our esteemed patrons.

BREADS

BRUSCHETTA (V) - 18

Sourdough, tomatoes, feta cheese, olive oil and balsamic reduction

PIZZA GARLIC BREAD (V,GFO) - 14

House made pizza with herb butter and sea salt flakes
Add fior de latte -5

PANE DE CASA (V) - 10

Artisanal focaccia bread, garlic butter

INSALATA (ADD-ONS - Prawns (4 pieces) - \$8 | Chicken - \$6)

SALATA LENTICCHIE (VG,GF)- 16

Slow braised spiced lentils, diced beets, seasonal vegetables, balsamic dressing

BERRY & ALMOND BURST (V,GF) - 18 (CHEF'S CHOICE)

Mixed lettuce, berry and almond dressing, feta and strawberries, almond flakes

PERA DECANA (V,GF,VGO) - 18

Rocket, Australian pear, parmesan, pine nuts, balsamic vinaigrette

THE LITTLE ONES (For Under 12 years of age)

MOZZARELLA STICKS - 14

Crumbed mozzarella sticks, tomato sauce

BAMBINO PASTA - 14

Choice of Napoli, Bolognese or Butter & cheese (GFO)

BAMBINO PIZZA - 14

Choice of Margherita or Hawaiian (GFO)

ANTIPASTO

SICILIAN ARANCINI (GF) - 14

Truffle mushroom arancini, napolitana sauce, parmesan

FRITTO MISTO (GF) - 18 (CHEF'S CHOICE)

Chili and lemon marinated octopus, calamari, prawns, tartar

POLPETTE - 14

Nonna's famous slow cooked veal and pork meat balls, pomodoro sauce

BURRATA IN TOWN (V,GFO) - 20

Byron Bay's famous soft Burrata, tomatoes, artisanal focaccia

PATATA FRITTI (V,GF) - 14

Fries tossed in rosemary salt, choice of aioli or tomato sauce

VEGAN (ADD ON - Vegan Cheese - \$5)

SALATA LENTICCHIE - 16

Slow braised spiced lentils, diced beets, seasonal vegetables, balsamic dressing

PASTA E CECI - 26 (BASKK SIGNATURE)

Spaghetti, chickpea puree, tomato pesto, eggplant, Napolitana, chili, basil

AGLIO E OLIO - 24

Spaghetti, garlic, olive oil, chili flakes

BIANCA PIZZA - 23

Chickpea base, capsicum, eggplant, potato, caramelized onion, gremolata

ROSSO PIZZA - 24

Potatoes, caramelized onion, capsicum, asparagus, oregano

DOLCE

TIRAMISU - 12

Savoiardi biscuits, mascarpone, cream and espresso coffee

CHURROS - 14

Dipping Nutella and Vanilla ice cream

(V) VEGETARIAN | (VG) VEGAN | (VGO) VEGAN OPTION | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION

"WHILE WE DO OUR VERY BEST TO CATER FOR ALL DIETARY REQUIREMENTS. OUR KITCHEN CARRIES AND USES ITEMS THAT MAY CONTAMINATE EQUIPMENT THAT MAY NOT MEET ALL DIETARY RESTRICTIONS"

*15% SURCHARGE ON PUBLIC HOLIDAYS



I T A L I A N

LA PASTA

(Gluten free pasta available at an additional price of \$4)

PORTOBELLO - 35 (BASKK SIGNATURE)

Pappardelle, pan seared veal, creamy portobello mushroom sauce

LAMB RAGU - 34

12-hours cooked lamb shoulder ragu, pecorino cheese, gremolata

LASAGNE - 28

Lasagne with Bolognese, mozzarella, béchamel, Parmigiano Reggiano

PESTO CHICKEN - 28

Pappardelle, garlic chicken, creamy pesto, pecorino

SPAGHETTI BOLOGNESE - 26

Slow braised veal with tomato sugo, Parmigiano Reggiano

SPAGHETTI SCOGLIO - 37 (CHEF'S CHOICE)

Spaghetti, seafood mix (Moreton Bay bug, prawns, scallops, calamari, mussels), chili garlic, herbs, choice of napolitana or bianco sauce

GNOCCHI ALLA SORRENTINA (V) - 28

House made gnocchi, Sorrento's famous Napolitana sauce, buffalo mozzarella, gremolata

GNOCCHI CACIO E PEPE TARTUFO (V) - 34

House made gnocchi, forest mushrooms, alba truffle of Piedmont, served in aged pecorino cheese wheel of Sardinia

CREAMY AL CARBONARA - 26

Spaghetti, egg, cream, pancetta bacon, pecorino
(add chicken - 5 or mushrooms - 4)

SPAGHETTI GAMBERI- 32

Confit onion, prawns, chilli, garlic, rose sauce

AGLIO E OLIO-24

Spaghetti, garlic, chilli flakes, parsley
(Add chicken-5 or prawns(4 pieces)-8)

SECONDO PIATTO

GARLIC PRAWNS (GF) - 32

Pan fried prawns(8pcs), creamy garlic sauce, saffron rice, seasonal vegetables

PIATTI DI CARNE (GF) - 49 (BASKK SIGNATURE)

12 hours slow braised beef cheek, roasted pork belly and chicken, pan seared vegetables, red wine jus

LE NOSTRE PIZZE

San Marzano tomato base | Gluten free pizza base at an additional price of 5\$

BUFFALO (V) - 26

Buffalo mozzarella, basil

MORTEDELLA - 30

Fior de latte, mortadella, Stracciatella, roasted pistachio crumb

BUFFALO CARNE - 30

Pulled beef cheek, crispy pork belly, buffalo mozzarella, caramelized onion, barbeque sauce

BURRATA (V)- 30 (BASKK SIGNATURE)

Fresh Byron bay burrata, buffalo mozzarella, basil

KING OF PROSCUITTO - 30

Fior de latte, 24 months aged prosciutto, rocket leaves, parmesan

VERDURA (V) - 26

Fior de latte, potatoes, caramelized onion, capsicum, asparagus, gremolata

POLPETTE - 28

Fior de latte, Nonna's veal and pork meat balls

CHICKEN DELUXO - 28

Fior de latte, chicken, salami, capsicum, onion, peri peri sauce

MARGHERITA (V) - 24

Fior de latte mozzarella, basil

MEAT LOVER CARNIVORE - 26

Fior de latte, bacon, double smoked Italian aged ham, salami, barbeque sauce

HAWAIIAN - 26

Fior de latte, smoked ham, pineapple

DIAVOLA - 27

Fior de latte, salami

GAMBERATO - 30

Fior de latte, chilli flakes, marinated prawns, herbs

BIANCA PIZZE

GATEAUX - 28

Creamy pesto base, fior de latte, Potato, ham, oregano

FUNGHI E TARTUFO (V) - 30 (CHEF'S CHOICE)

Creamy wild mushroom pesto base, button mushrooms, fior de latte, black truffle oil

"FOR ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE ASK OUR FRIENDLY STAFF"