

baskk
I T A L I A N

MENU

OPEN WED-SUN FROM 12PM

2 FOR 1 COCKTAILS

AVAILABLE FRIDAY, SATURDAYS, SUNDAY
3-5PM

FIND US ON INSTAGRAM:



BASKKITALIANGC

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

*15% SURCHARGE ON PUBLIC HOLIDAYS

TO SHARE

WARM OLIVES IN OIL - 8 (V, VG)
RAINBOW OLIVES IN EVO W/ CONFIT GARLIC & ROSEMARY

GARLIC BREAD - 12(V)
W/ SMOKED CONFIT GARLIC, GARDEN HERBS ON TURKISH

FRESH FOCCACIA (4P) - 12 (V)
ROSEMARY INFUSED EVO AND BALSAMIC- ADD STRACCIATELLA(5)

SICILIAN ARANCINI - 15 (V,GF)
W/ CAULIFLOWER PUREE & PARMESAN REGGIANO

SALT & PEPPER CALAMARI - 17(GF)
W/ HOUSE MADE AIOLI & ROCKET

GARLIC PRAWNS. 20 (GF)
LOCALLY SOURCED (6) ON CREAMY GARLIC SAUCE ,
SERVED WITH SAFFRON RICE AND INSALATA

HEIRLOOM BRUSCHETTA - 16(GFO)
HEIRLOOM TOMATOES, CHERRY TOMATOES, GOATS CHEESE & BALSAMIC REDUCTION ON SOURDOUGH W/
FRESH GARDEN HERBS

ITALIAN BURRATA - 16 (GFO)
W/ FRESH FOCCACIA (2P) & CHERRY TOMATO

TRUFFLE & PARMESAN CROSSCHIPS - 18 (GF,V)
GOLDEN FRIED POTATO SERVED W/ WHITE TRUFFLE OIL & SHAVED PARMESAN

ANTIPASTO CHARCUTERIE - 28 (GFO)
W/ FRESH BREAD, OLIVES, TRIO OF CURED MEATS,
ITALIAN CHEESE, TRIO OF DIPS & PICKLED VEGETABLES

TASTING PLATTER - 40 (GFO)
ITALIAN BURRATA CHEESE, CALAMARI, ARANCINI,
GARLIC PRAWNS, FRESH FOCCACIA, INSALATA



FOR THE SIDE

ROCKET, PARMESAN & PEAR SALAD- 16 (V,VGO)
GORGONZOLA, PINENUTS AND BALSAMIC GLAZE

CAPRESE FRESCA - 18 (GF,V)
TRADITIONAL BUFFALO MOZZARELLA, HEIRLOOM TOMATO, BASIL & BALSAMIC REDUCTION

CLASSIC CAESAR SALAD-19.95(GFO)
COS LETTUCE,CRISPY BACON,FRESH PARMESAN,HOMEMADE CROUTONS,BOILED EGG
(ADD CHICKEN 5)

GARDEN SALAD - 12 (V,GF)
TOSSED ITALIAN GREENS, CHERRY TOMATO.
BASIL, BALSAMIC
(ADD FIVE GARLIC PRAWNS FOR 8)

SHOESTRING FRIES W/ AIOLI OR TOMATO SAUCE
- 14 (GF)

TRIPLE COOKED POTATOES W/ ROSEMARY AND
SMOKED SALT - 14 (GF,V)

PIZZA

MARGHERITA DI BUFFALO - 22 (GFO,V,VGO)
SAN MARZANO TOMATO BASE, BUFFALO MOZZARELLA,
FRESH BASIL,

HAWAIIAN. 23 (GFO)
SAN MARZANO TOMATO BASE, FIOR DI LATTE, SMOKED
HAM, PINEAPPLE

MEAT LOVER CARNIVORE - 24 (GFO)
SAN MARZANO TOMATO BASE, MOZZARELLA, BACON,
DOUBLE SMOKED ITALIAN AGED HAM,
PEPPERONI,PULLED BEEF, OREGANO AND BBQ SAUCE

PIZZA AI FUNGHI - 25 (GFO,V)
MUSHROOM CARPACCIO, MOZZARELLA, BLACK TRUFFLE
CREAM AND TRUFFLE OIL

CHICKEN DELUXO - 25 (GFO)
CHICKEN BREAST STRIPS, PEPPERONI, RED CAPSICUM,
FIOR DI LATTE, SPANISH ONION, BASIL, CREAMY BASE
AND AIOLI

SPICY VESUVIO - 24 (GFO)
HOT SALAMI, FRESH CHILLI, HOT TOMATO BASE, FIOR
DI LATTE AND LONG PICKLED PEPPERONCINO

SICILIAN VEGO FARMERA - 24 (GFO,VG)
SAN MARZANO TOMATO BASE, EGGPLANT, MUSHROOM,
VEGAN PESTO,
SPANISH ONION, CONFIT SUNDRIED TOMATO, CASHEW
CHEESE

QUEEN OF STRACCIATELLA - 26 (GFO)
SAN MARZANO TOMATO BASE, CHERRY TOMATO, FIOR
DI LATTE, PROSCUTTIO, STRACCIATELLA, ROCKET

FRUTTI DE MARE PITTTSA - 28 (GFO)
SAN MARZANO TOMATO BASE, PRAWNS,MARINARA
SEAFOOD MIX,LOCAL BLACK MUSSEL



PASTA



CARBONARA - 26 (GFO)
PANCETTA, BACON, PEPPER, PARMIGIANO
REGGIANO, EGG YOLK
ADD CHICKEN (5)

GENOVESE RIGATONI - 23 (V,VGO,GFO)
GENOVESE PESTO, PINE NUTS, BASIL, CHERRY
TOMATO, STRACCIATELLA, PARMESAN
(ADD CHICKEN 5)

RAGÙ ALLA PAPPARDELLE - 28 (GFO)
SLOW COOKED PRIMAL BEEF, RAGU SAUCE,
PECORINO

FRUTTI DI MARE LINGUINE- 32 (GFO)
MARINARA SEAFOOD SELECTION, ARRABBIATA,
PINOT GRIGIO, CONFIT GARLIC

SCAMPI LINGUINE - 28 (GFO)
LOCALLY SOURCED PRAWNS, BUTTER, CHERRY
TOMATO, GARLIC, CHILLI,NAPOLITANA, PINOT
GRIGIO

FOMARGGIO QUATTRO - 27 (V,GFO)
FOUR CHEESE RIGATONI

GNOCCHI ALLA VODKA - 32 (V,GFO)
VODKA, TOMATO MUTTI, BASIL, STRACCIATELLA

SALVIA BURRO GNOCCHI - 32 (V)
BURNT BUTTER, GARLIC & SAGE GNOCCHI W/
CARAMELISED PUMPKIN CREAM, PINENUTS &
GORGONZOLA

FUNGHI TARTUFO PAPPARDELLE - 36 (GF0,V,)
FOREST MUSHROOMS, BLACK TRUFFLE, MASCARPONE
& CONFIT GARLIC SERVED W/ POURING CHEESE
SAUCE

RISOTTO OF THE DAY - 28 (GF)
ASK OUR FRIENDLY STAFF

SOMETHING BIGGER

FORMAGGIO POLLO - 30 (GF)

PROSCIUTTO WRAPPED CHICKEN BREAST IN PINOT GRIGIO CREAM SAUCE, PESTO, CHERRY TOMATO & FENNEL W/ TRIPLE COOKED POTATOES OR SAFFRON RICE

MARKET FISH ITALIAN STYLE - 38 (GF)

MARKET FISH (250-300G) IN WHITE WINE, GARLIC & BUTTER W/ SALAD
SERVED W/ SHOESTRING FRIES OR ITALIAN CRUSHED POTATO

CHAR GRILLED EYE FILLET 250G - 47 (GF)

W/ BAVAROLA BUTTER JUS, TRUFFLE & PARSNIP MASH, SEARED BROCCOLINI

BUTTER BASTED PORTERHOUSE 300G - 42 (GF)

W/ TRUFFLE CHIPS, MUSHROOM CREAM SAUCE & ROCKET SALAD

AGNELLO PATATA DOLCE - 45 (GF)

ITALIAN HERB AND MUSTARD MARINATED LAMB CUTLET (3) W/ ROASTED SWEET POTATO AND CAULIFLOWER PUREE

LOCAL BLACK MUSSEL POT 27.95 (GFO)

ROSE SAUCE, ITALIAN HERBS SERVED, W/SOURDOUGH

THE LITTLE ONES

(FOR OUR KIDDIES 12YR AND UNDER)

BAMBINO PASTA BOWL: NAPOLI, BRISKET BEEF OR BUTTER & CHEESE - 10 (GFO)

BAMBINO PITTSA: MARGHERITA OR HAM & CHEESE - 12(GFO, VGO)

OCEANO FRIENDS: 3 CALAMARI +PRAWNS, W/ CHIPS - 15 (GF)

POLLO TENDERS: CLASSIC CRUMB CHICKEN TENDERS, W/CHIPS - 12

SOMETHING SWEET

CLASSIC TIRAMISU - 16

ESPRESSO, MARSALA, MASCARPONE, SAIVORDI

VANILLA PANNA COTTA - 16 (GF)

W/ RASPBERRY PUREE & PISTACHIO CRUMBLE

ITALIAN CHURROS - 12 (VGO)

W/ NUTELLA & VANILLA ICECREAM

NON-ALCOHOLIC AFFOGATO -8

'ADD SOME ALCOHOL'

W/FRANGELICO, KAHLUA, BAILEYS- 17