

Basilico Best of the Best (2008-2020)

Caciucco alla Livornese | Year 2015

Tuscan-style Seafood Stew with Sea Bass, Salmon, Mussels, Prawns, Scallops, Olives, Fava Beans and Capers

Wagyu Beef Lasagna | Year 2016

Basilico's Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout and Fontina Cheese Fondue

Orecchiette alla Barese | Year 2018

Organic Semolina Orecchiette Pasta with Wild Broccoletti, Anchovies and Peperoncino

Spaghettoni Carbonara e Tartufo | Year 2019

Bronze Drawn Durum Wheat Spaghetti with Pork Guanciale, Egg Yolk, Pecorino and Black Pepper

Focaccia al Tartufo | Year 2011

Three-milk Robiola Cheese, Mascarpone Cheese and Provolone Cheese Focaccia with Norcia Black Truffle

Risotto alla Pugliese | Year 2009

Carnaroli Rice with Lobster, King Scallop, Tiger Prawns, Asparagus and Prosecco

Bombette alla Locorotondese | Year 2008

Wagyu Beef Roll stuffed with Smoked Scarmoza Cheese over a Wild Rocket and Cherry Tomato Salad

Agnello alla Sarda | Year 2010

Sardinian Roasted Rack of Lamb with Artichokes, Dried Tomatoes, Durum Wheat Fregola and Thyme Jus

Tentacolo di Polipo | Year 2020

Char-grilled Octopus with Potato, Haricot Beans, Datterino Tomatoes and Ligurian Basil Pesto

Baccala con Cozze alla Tarantina | Year 2014

Herb-roasted Atlantic Cod Fillet, Black Mussels in Spicy Tomato Broth and Cannellini Beans

Branzino al Cartoccio | Year 2012

Parchment-baked Sea Bass Fillet with Vongole, Taggiasche Olives, Pachino Tomatoes Pinot Grigio Wine and Fresh Dill

Porchetta alla Romana | Year 2013

Slow-cooked Roman-style Crispy Pork Belly infused with Wild Fennel Seeds, Braised Sour Cabbage and Caramelised Apple

For Two

Pentolone Di Carne | Year 2017

Char-grilled and Hay-smoked Wagyu Beef Bombetta, Lamb Chop, Pork Collar Fillet with Seasonal Vegetables and Ratte Potatoes

Prices are in SGD, subject to 10% service charge and applicable government taxes.