



## DINNER MENU

*Boston Basil's offers bayfront dining, friendly service, live entertainment and a full bar in our upstairs lounge.*

*Our Executive Chef has carefully designed our menu to bring you authentic homestyle Italian cuisine using only the freshest local ingredients.*

75-5707 Ali'i Drive • Kailua-Kona, HI 96740 • (808) 326-7836



## Soup and Salad:

**Homemade Soup Of The Day:** Cup-3 Bowl-6  
 Chef's Daily Choice. Ask Your Server for Details.

**Soup & Salad Combo:** 10  
 A Bowl of Our Homemade Soup & Fresh Garden Salad.

**Boston Basil's Caprese Salad:** 10  
 Fresh Sliced Mozzarella, Tomatoes and Fresh Basil, Garnished with Artichoke Hearts and Black Olives, and Served with a Balsamic Reduction.

**Antipasto Salad:** 16  
 Fresh Local Romaine Lettuce, Onions, Tomatoes, Roasted Red Peppers, Artichoke Hearts, Black Olives, Topped with Pinwheels of Prosciutto, Salami and Provolone & Served with Our House Italian Dressing.

**Beet Salad:** 12  
 An Island Favorite! Roasted Local Beets, Fresh Greens, Feta Cheese and Candied Walnuts. Served with a Balsamic Reduction.

**Boston Basil's Greek Salad:** 12  
 Crisp Lettuce, Sun Dried Tomatoes, Onions, Artichoke Hearts, Feta Cheese, Green Peppers, Pepperoncini, Black Olives and Our House Italian Dressing.

**Classic Caesar:** 9  
 Fresh Local Romaine Lettuce, Seasoned Croutons, Romano Cheese and Caesar Dressing.

**Garden Salad:** side-5 large-10  
 Fresh Local Romaine Lettuce, Tomatoes and Carrots.

### Add to any salad:

Grilled Chicken: 5

Grilled Shrimp: 7

Fresh Grilled Big Island Mahi Mahi: 9

### Dressings:

Caesar, Papaya Poppy Seed  
 Oil & Vinegar, Ranch, Blue Cheese  
 House Italian, Honey Mustard

## Pupus:

**Chicken Caesar Lettuce Wraps:** 10  
 Panko Breaded Chicken with Fresh Cabbage and Mac Nuts Wrapped in Crisp Hearts of Romaine. Lightly Topped with Our Caesar Dressing.

**Boston North End Ravioli:** 9  
 Boston Basil's Own Seasoned, Breaded and Fried Cheese Ravioli Served with Our Homemade Marinara.

**Homemade Mozzarella Sticks:** 8  
 Breaded and Fried Fresh Mozzarella Sticks Served with Our Homemade Marinara.

**Boston Basil's Bruschetta:** 10  
 Lightly Toasted Italian Bread Topped with Fresh Marinated Tomatoes, Mushrooms, Black Olives, Garlic and Basil. Garnished with Romano Cheese and a Balsamic Reduction.

**Calamari:** 9  
 Tender Filets of Calamari Breaded, Fried and Served with Our Marinara Dipping Sauce.

**Eggplant Parmigiana:** 10  
 Panko Breaded and Fried Local Eggplant Topped with Melted Italian Cheeses, Marinara, Black Olives and Basil.

**Marinated Mushrooms:** 9  
 Fresh Mushrooms Sautéed in Garlic Butter and Tossed in Our House Italian Marinade.

**Cheesy Bread:** 6  
 Fresh Baked French Bread Toasted with Garlic Butter, Herbs and Melted Fresh Mozzarella.

**Chicken Fingers:** 8  
 All Natural White Meat Chicken Breaded, Fried and Served with BBQ, Honey Mustard or FIRE Sauce.

## Sides:

Two Meatballs or Two Sausages: 5

Basket of Beer Battered Onion Rings: 7

Basket of French Fries: 5

Boston Basil's Famous Seasoned Garlic Bread: 3

Side of Our Homemade Marinara: 2

Side of Your Choice Pasta with Butter or Marinara : 5

Pasta Salad: 5



## Boston Basil's Chef Specialties:

### Fresh Fish of The Day: MP

Ask Your Server for Details.

### Mac Nut Mahi Mahi: 21

Fresh Grilled Big Island Mahi Mahi with a Roasted Red Pepper Mac Nut Sauce and Sautéed Vegetables.

### Grilled Chicken: 14

Chicken Breast Marinated in House Italian Dressing Topped with Our Bruschetta Mix, Served over a Bed of Chef's Choice Vegetables with Our Polenta Cakes.

### Grilled 9 oz. Prime Ribeye: 20

Mouth-Watering Ribeye Served with Polenta Cakes, Sautéed Big Island Vegetables and Topped with a Savory Pine Nut and Herb Compound Butter.

### Stuffed Shrimp Florentine: 19

Jumbo Seasoned Shrimp Stuffed with Spinach and Ricotta Cheese. Served over Angel Hair Pasta with Spinach Cream Sauce.

### Sausage Peppers Onions and Mushrooms: 15

Inspired by a Staple Dish in Every Italian Household. Oven Roasted Italian Sausages and Sautéed Vegetables Served with Linguine and Our Homemade Marinara.

### Homemade Lasagna: 15

Our Secret Family Recipe! A Skyscraper of Lasagna with Beef, Pork, Melted Cheeses and Our Marinara.

### Eggplant Parmigiana: 14

Panko Breaded Fried Local Eggplant Topped with Fresh Basil, Mozzarella and Marinara with a Side of Linguine.

### Chicken Parmigiana: 15

Breaded, Seasoned, & Baked Chicken Breast Topped with Mozzarella & Marinara with a Side of Linguine.

### Italian Sausage Sandwich: 13

Italian Sausage, Green Peppers, Roasted Red Peppers and Caramelized Onions on a Toasted Sub Roll. Served with French Fries or Pasta Salad.

### Cheese Ravioli: 12

Jumbo Cheese Stuffed Ravioli with Our Homemade Marinara. Seasoned Meat Sauce **add \$3**

## Pastas:

### Angel Shrimp: 16

Sautéed Shrimp, Roasted Red Peppers, Tomatoes, Mushrooms and Basil over a Bed of Angel Hair Pasta and Tossed in a White Wine and Garlic Butter Sauce.

### Chicken Pesto Linguine: 16

Linguine Pasta, Roasted Chicken, Caramelized Onions, Romano Cheese and Roasted Red Peppers, All Tossed in a Creamy Basil/Pine Nut Pesto Sauce.

### Fettuccine Primavera: 15

Sautéed Fresh Local Vegetables & Fettuccine Tossed in Our Famous Pink Tomato Cream Sauce. Substitute Whole Wheat Pasta **add \$2** (Allow extra time for wheat pasta)

### Chicken and Broccoli Alfredo: 16

Fettuccine Pasta, Roasted Chicken and Broccoli Tossed in Our Creamy Homemade Alfredo Sauce and Garnished with Herbs and Parmesan Cheese.

### Spaghetti and Meatballs: 14

Our Homemade Meatballs and Marinara on a Bed of Fresh Spaghetti. Garnished with Parmesan Cheese.

### Create Your Own Pasta with Sauce: (3 steps) 10

#### Step 1: Choose Your Pasta:

Fettuccine, Angel Hair, Linguine or Spaghetti  
Substitute Organic Whole Wheat Pasta **add \$2**

#### Step 2: Choose Your Sauce:

Marinara: Plain, Spicy or Mushroom; Alfredo: White or Pink; Butter: Plain or Garlic & White Wine; Extra Virgin Olive Oil; Bruschetta Mix; or Pesto: Creamy Basil/Pine Nut or Roasted Red Pepper Seasoned Meat Sauce **add \$3**

#### Step 3: Add Your Custom Choices:

Choose One or More Vegetables **\$1 each**  
Sautéed Onions, Black Olives, Green Peppers, Tomatoes, Carrots, Broccoli, Zucchini, Summer Squash, Spinach

Choose One or More Gourmet Vegetables **\$2 each**  
Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, Capers, Caramelized Onions, Roasted Red Peppers

Choose One or More Meats **\$5 each**  
Grilled Chicken Breast, Homemade Meatballs, Italian Sausages, Crumbled Sausages

Choose One or More Seafood  
Pan Seared Shrimp **add \$7**  
Pan Seared Scallops **add \$7**  
Grilled Big Island Mahi Mahi **add \$9**

*Please, no substitutions on entrees.*



**Beverages:**



**Coffees Of Hawaii:**

100% Kona Coffee Roasted for Boston Basil's by Coffees of Hawaii.  
*Regular or Decaf*

3

**Root Beer Float:**

5

**Waialua Soda Works:**

Gourmet Sodas Made Right Here in Hawaii.  
*Vanilla Cream, Pineapple, Mango, Root Beer*

3

**The Republic Of Tea:**

The Leading Purveyor of Premium Teas.  
*Pomegranate, Passion Fruit*

5

**Fountain Drinks / Iced Tea / Lemonade:**

*\*Free Refills on Fountain Drinks\**

3

**Iced Cappuccino:**

4

**Waiwera Water:**

Artesian Water from New Zealand.  
Voted Best in the World.  
*Sparkling or Regular*

sm-4 lg-6

**Italian Soda:**

*Vanilla, Raspberry, Strawberry*

4

**Sodas To Go / Sobe Lifewater:**

3

**Juices / Milk:**

*Apple, Orange, Cranberry, Pineapple, Whole Milk, Chocolate Milk*

3

**Desserts:**

**Tiramisu:**

7

Italian Sponge Cake, Mascarpone Filling and all the Flavors to Savor at the End of Your Meal!  
Totally Decadent!

**Italian Lemon Cream Cake:**

6.50

A Delightful Angel Food Cake with Mascarpone Filling Garnished with Whipped Cream, Cranberry Sauce, and Fresh Lemon.

**Homemade Italian Spumoni Ice Cream:**

7

Pistachio Ice Cream with Mixed Fruit & Almonds and Topped with Chocolate Sauce, Mac Nuts, Whipped Cream and a Cherry!

**Death By Chocolate Cake:**

8.50

This Devilish and Divine Tall Dark Chocolate Cake will Satisfy any Chocolate Lover! Garnished with Raspberry Sauce and Whipped Cream.

**Scoop Of Vanilla Ice Cream:**

2

**Mahalo for Voting Us  
Best Italian Restaurant of West Hawaii  
Three Years in a Row!**



*"Consuming raw or undercooked meats, poultry, seafood or shellfish may increase the risk of food borne illness."*

*\$10.00 Minimum for Credit Card Charges.  
Gratuity of 18% will be Dded to Parties of 5 or More.*

*No Split Entrées Please. We Will Happily Provide You with Extra Plates*