

AT THE *Basa Mia* *Hawthorne*

12pm – 5pm

Appetizers

ANTIPASTO ARTIGIANALE	14	CALAMARI FRITTI CROCCANTI	14
Selection of cured meats imported, artisan cheeses, legumes		Crispy lightly fried tender squid with spicy marinara sauce	
GAMBERTINI PRESSATO	15	MOZZARELLA IN CAROZZA	12
Shrimp cocktail in martini glass, lobster meat, citrus		Freshly fried mozzarella served with marinara sauce	

Salads

MEDITERRANEA	13	CESARE	12
Mixed greens, tomato, cucumbers, olives, gorgonzola, artichokes, chickpeas		Crispy romaine hearts, garlic croutons, parmigiano shavings, romano cheese, anchovies	

Add a house salad to any entrée for \$4.00

Soups

LOBSTER BISQUE	8	FRENCH ONION	8
Crème fraiche and mascarpone		Gruyere and emmental cheese and parmigiana	

Thanksgiving Dinner

TURKEY OR HAM 25

Served with stuffing, green beans, mashed potatoes, roasted sweet potatoes, cranberry sauce, gravy

Pasta / Risotto

LINGUINE A MARECHIARO	25	RISOTTO MEDITERRANEO	28
Shrimp, scallops, clams, mussels in a spicy fresh tomato sauce		Arborio rice, lobster meat, scallops, shrimp, fresh tomatoes, peas, saffron	
RIGATONI BOLOGNESE	20	SPAGHETTI ALLA CARBONARA	22
Rigatoni pasta, meat sauce, cheese		Crispy pancetta, Romano cheese, black pepper	

Entree

PETTO DI POLLO PICCATO	22	PETTO DI POLLO MARSALA	22
Sautéed chicken breast in a lemon wine butter sauce with garlic, capers, potatoes, vegetables		Sautéed chicken breast with mushrooms and marsala wine sauce	
SALMONE IN CROSTA	26	COSTATINE D'AGNELLO NOSTRANO	35
Atlantic Salmon with simple herb crust, citrus sauce, potatoes, vegetables		New Zealand lamb rack, rosemary, garlic, citrus herb pesto, potatoes, vegetables	

Chops

*All our beef is USDA prime 21-day dry aged, cut in house and seasoned with Italian herbs
All served with asparagus and a choice of potato.*

NEW YORK STRIP 18oz	36	TRADITIONAL CUT PRIME RIB 22oz	35
BONE IN RIBEYE 28OZ (COWBOY)	44	KING CUT PRIME RIB 28oz	42

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.