Basilico
Italian Restaurant

BRUSCHETTE

Classic Tomato Basil V — FJD 24
Fresh tomatoes, grilled onion and basil tossed with virgin olive oil and shaved parmesan

Peperonata V — FJD 23
Roasted assorted peppers, grilled onions, garlic and fresh garden basil mixed with virgin olive oil and finished with shaved parmesan

Eggplant Tapenade V — FJD 23
Grilled local eggplants, roasted dates, peppers, olives and fresh herbs toasted with virgin olive oil and finished with shaved parmesan

INSALATE

Insalata di Frutti di Mare V — FJD 37
Octopus, shrimp, calamari, black mussels, clams, and potato

Garden Salad V — FJD 35
Assorted greens tossed with shaved red onion, pepper and walnuts, with a balsamic mustard dressing

Panzanella Salad V — FJD 34
Toasted island greens, fresh basil, cucumber, tomato and onion with fresh Italian bread, virgin and olive oil

Caprese V — FJD 42
Buffalo mozzarella with fresh tomatoes, basil pesto

ANTIPASTI

Beef Carpaccio — FJD 45
A salad of shaved onions, artichokes, bitter greens and tomatoes, topped with shaved parmesan and toasted ciabatta

Baked Pancetta Wrapped Prawns — FJD 50
On tartar mayonnaise and Italian salad

Calamari — FJD 42
Tossed with a wedge of charred lemon, served with a garlic tomato sauce

Arancini — FJD 36
Curated fried rice, mozzarella cheese, tomato sauce, spicy sauce

PASTE & RISOTTI

Ravioli Ricotta E Spinaci — FJD 40
Homemade ravioli stuffed with ricotta cheese and spinach, fresh tomato sauce

Spaghetti With Clams — FJD 36
Fresh clams, white wine, garlic, parsley

Classic Lasagna — FJD 36
Oven baked homemade lasagna, bechamel, Bolognese sauce

Penne Arrabbiata — FJD 35
Spicy tomato sauce, parmesan cheese

Penne Amatriciana — FJD 40
Bacon, tomato sauce, parmesan cheese

Gnocchi Primavera V — FJD 43
Tossed with fresh tomatoes, seasonal vegetables and fresh basil

Spaghetti Carbonara — FJD 48
Toasted with crispy crispy pancetta pecorino and egg

Linguine With Prawns — FJD 52
Tossed with a basil pesto, prawns and parmesan

Prawn And Calamari Risotto — FJD 59
Garlic white wine seared prawn and calamari

Saffron Risotto With Beef Cheek — FJD 55
Garlic white wine seared prawn and calamari

Vegetarian Risotto V — FJD 41
Local roasted pumpkin, seasonal vegetables tossed with cream, parmesan and fried onion

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PLEASE BE ADVISED THAT A 10% SURCHARGE WILL APPLY ON ALL FOOD AND BEVERAGE PURCHASES DURING PUBLIC HOLIDAYS.

Look out for the following food labels to be advised on ingredients.

Gluten, Gluten-free, Eggs, Crustaceans, Fish, Peanuts, Soya, Molluscs
Dairy, Dairy-free, Nuts, Celery, Mustard, Sesame, Sulfites, Lupin

PLEASE INFORM OUR CHEF OF ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES.

PIATTI PRINCIPALI

Sicilian Baked Local Reef Fish — FJD 70
Topped with garlic and parsley crust, surrounded by tomato, pepper and basil sauce, potato mash

Bistecca di Manzo Scotch Ribeye 200g — FJD 101
Served with Patate arrosto , Grilled seasonal vegetables Beef Tenderloin

Seared Beef Tenderloin Medallion — FJD 93
Roasted potato, caramelized onion, puree, and seasonal grilled vegetables

Cioppino — FJD 87
A hearty mix of local fish, prawns, squid, mussels and calamari simmered in a tomato, garlic and pepper sauce, served with toasted garlic bread croutons

Chicken Parmigiana — FJD 51
Crumbed chicken breast topped with tomato sauce and mozzarella cheese

Chicken Saltimbocca alla Romana — FJD 66
Chicken escallops, parma ham, mashed potatoes, baby vegetables

Scaloppine di Pollo al Vino Bianco — FJD 61
Chicken escallops, white wine, rosemary, mashed potato, sautéed garden vegetables

DOLCI

Tiramisu — FJD 25
Espresso-soaked lady fingers layered with sweet mascarpone cream, double chocolate cookie crumble and coffee cream

Vanilla Panna Cotta — FJD 25
With chocolate blueberry

Crema Catalana — FJD 25
Custard cream, caramelized top, soft powdered sugar and Savoiardi. A reminder of the Catalan influence in Rome – first made in 1745 by Nuns

Gelati and Sorbetti — FJD 25
Ask your waiter for flavors available

Lemon Tart — FJD 27
Custard, lemon, caramelized sugar

GRAND PIATTI (2 OR MORE)

Big Bowl of Steamed Fresh Local Prawns Italiano

With white wine, garlic and fresh herbs, Italian tomato. Served with garlic herb toasted bread and a side of island salsa or Caesar salad

250 gm – FJD 72 | 500 gm – FJD 117

Steamed or Grilled Local Fijian Lobster

Served with garlic butter, spiced tomato concasse, roasted potato coins and side Salad

500 gm – FJD 185 | 1000 gm – FJD 306

Antipasti Platter

Served with garlic butter, spiced tomato concasse, roasted potato coins and side Salad

FJD 166



SPARKLING & ROSÉ

GLERA (PROSECCO)

	GLASS	BOTTLE
MIONETTO PROSECCO DOC TREVISO BRUT ITALY	25	120
VALDO ORIGINE BRUT ROSE ITALY	19	84

GRENACHE & BLENDS (ROSÉ)

TE HENGA ROSE NEW ZEALAND	19	80
WIRRA WIGLEY GRENACHE ROSE AUSTRALIA	21	98
MATUA ROSE DRY AND ELEGANT NEW ZEALAND		98

WHITE WINES

	GLASS	BOTTLE
PINOT GRIS		
PINOT GRIS RESCHKE AUSTRALIA	17	78

SAUVIGNON BLANC

BAROSSA SAUVIGNON BLANC AUSTRALIA		102
MATUA MARLBOROUGH NEW ZEALAND	18	81
STONEFISH LIMESTONE COAST SAUVIGNON BLANC AUSTRALIA	22	104

CHARDONNAY

BIN 65 CHARDONNAY AUSTRALIA	14	68
WAIPARA HILLS CHARDONNAY NEW ZEALAND		95
MUDHOUSE MARLBOROUGH CHARDONNAY NEW ZEALAND	23	103
PENFOLD KOONUNGA HILL CHARDONNAY AUSTRALIA		104
STONEFISH LIMESTONE COAST CHARDONNAY AUSTRALIA	22	104

VIOGNIER & BLENDS

PICCINI MEMORO BIANCO VIOGNIER AUSTRALIA		75

RED WINES

MARIO PRIMO CHIANTI ITALY		80

PINOT NOIR

BABICH PINOT NOIR NEW ZEALAND	21	95
LITTLE YERING PINOT NOIR AUSTRALIA	23	102

SHIRAZ (SYRAH)

BAROSSA SHIRAZ AUSTRALIA		98
STONEFISH LIMESTONE SHIRAZ AUSTRALIA	22	104

MERLOT

TAYLORS PROMISED MERLOT AUSTRALIA	21	93

CABERNET SAUVIGNON

PENFOLD KOONUNGA HILL CABERNET AUSTRALIA		103

MERLOT

STONEFISH LIMESTONE MERLOT AUSTRALIA	22	104

CHAMPAGNE

LAURENT PERRIER FRANCE	369
MOET CHANDON	311
VEVUE CLICQOUT	300

SIGNATURE COCKTAILS

ACQA AZZURRA SPRITZ 27
MALFY GIN,BRUT, SODA WATER, RASPBERRIES, MINT & LIME JUICE

LIMONCELLO SPIRITS 27
MALFY GIN, LIMONCELLO, BRUT & SODA WATER

ROSSO NEGRONI 27
MALFY CON ROSA, CAMPARI, SWEET VERMOUTH & ORANGE SLICE

SGROPPINO AL LAMPONE 33
MALFY CON LIMONE, BRUT, RASPBERRY SORBET, MINT, LIME JUICE & SUGAR SYRUP

ARANCIA GINTONICA 33
MALFY GIN CON ARANCIA, CAMPARI, TONIC WATER, GREEN OLIVE & ORANGE SLICE

ENERGY DRINKS

V DRINK	19
RED BULL ENERGY	20
RED BULL SUGAR FREE	20
BUNDABERG LEMON LIME BITTERS	17
BUNDABERG LEMONADE	17

BEERS / VODKA RTD CANS

FIJI GOLD / FIJI BITTER	13
VONU LAGER	16
HEINEKEN	16
PURE BLONDE	16
PERONI	16
TOOHEYS EXTRA DRY	16
PALS ASSORTED	17
VB BEER	12
HEINEKEN *NON-ALCOHOLIC*	11

LOCAL SPIRITS (30ML)

VULA VITI	VODKA	15
VULA VITI KOFI	VODKA	15
VULA VITI CHILI	VODKA	15
BATI ASSORTED	RUM	14
KALOKALO WHITE RUM	RUM	15
RATU 8 YO SIGNATURE	RUM	18
BLUE TURTLE	*GIN*	15
BOMBAY GIN & TONIC (MIXED DRINK)		26

VODKA

ABSOLUT	17
TITOS	18
GREY GOOSE	19
BELVEDERE	21
DEUS	20

COCKTAILS

FRENCH MARTINI 36
VODKA, CHAMBORD, PINEAPPLE

MARGARITA 26
JOSE CUERVO SILVER, TRIPLE SEC, LIME, SUGAR

PIÑA COLADA 26
KALOKALO RUM, COCONUT, PINEAPPLE

WHISKY SOUR 26
JIM BEAM, LEMON, ORANGE, MARASCHINO

ESPRESSO MARTINI 26
VULA VITI VODKA, ESPRESSO, SUGAR

ROCCIA ROSA 25
TEQUILA, PINK GRAPEFRUIT, LIME, PROSECCO

NEGRONI 25
GIN, CAMPARI, MARTINI ROSSO, ORANGE

TROPICAL SPRITZ 25
APEROL, MALIBU, BRUT, PEACH, COCONUT WATER

BASILICO SPRITZ 25
GIN, BRUT, GRAPEFRUIT, APPLE, LYCHEE, MINT

SINGLE MALT

GLENFIDDICH MALT	20
LAPHORAIG	22
GLENLIVIT	23

RUM

CAPTAIN MORGAN (DARK)	18
MALIBU	18
BACARDI	18
BUNDABERG	18

BOURBON

JIM BEAM	18
JACK DANIEL'S	20
SOUTHERN COMFORT	19
GENTLEMEN JACK	21

WHISKY

CANADIAN CLUB	18
CHIVAS REGAL	23
JAMESON IRISH	20
JOHNNIE WALKER (RED)	20
JOHNNIE WALKER (BLACK)	23

GIN

BOMBAY SAPPHIRE	17
GORDON'S	16
HENDRICK'S	20
MALFY GIN	19
MALFY ARANCIA	19
MALFY LIMONE	19
MALFY ROSA	19

TEQUILA

JOSE CUERVO SILVER	18
JOSE CUERVO GOLD	18
PATRON ANEJO	21
PATRON REPOSADO	21

LIQUEURS

LIMONCELLO	17
BOTTEGA GRAPPA	17
BOTTEGA MELONE	17
BOTTEGA NERO	17
BOTTEGA PISTACHIO	17
APEROL	13
KHALUA	17
AMARETTO	17
FRANGELICO	17
DRAMBUIE	18
TIA MARIA	18
COINTREAU	18
GALIANO (VANILLA)	18
GALIANO SAMBUCA (BLACK)	18
GALIANO SAMBUCA (WHITE)	18
BAILEYS IRISH CREAM	19
MIDORI MELON	19
JAGERMIESTER	18
GRAND MARNIER	19

APERITIFS

MARTINI DRY	11
MARTINI ROSO	11
CAMPARI	16
PIMMS	17

MIXERS / SOFTDRINKS

FEVER TREE ELDERFLOWER TONIC WATER 200 ML	13
FEVER TREE INDIAN TONIC WATER 200 ML	13
FEVER TREE PINK GRAPEFRUIT SODA WATER 200 ML	13

SPIRITS / WHISKEY

SKYY VODKA	16
SYNTORY HAKU VODKA	20
JOSE CUREVO COCONUT TEQUILLA	24
LAPHROAIG 10Y MALT WHISKEY	24
LAPHROAIG 1815 LEGACY EDITION SINGLE MALT WHISKEY	37
THE MACALLAN WHISKEY 12YO DOUBLE CASK	37

Non Alcoholics

WATER

	Small	Large
AQUA PACIFIC STILL	9	10
FIJI WATER	9	10
SANTA VITTORIA 1 LI	18	26

ICE COFFEE

	Large
CAPPUCCINO, MOCHA, CARAMEL, HAZELNUT, AMERICANO	14

SOFT DRINKS

COKE, COKE ZERO, FANTA, SPRITE	9
CHAPMAN	10
SODA, TONIC WATER, GINGER ALE	7
BUNDABERG ASSORTED	17

MOCKTAILS

DENARAU TROPICAL	11
VIRGIN MOJITO	11
COCO COLADA	11

COFFEE

	Small	Large
ESPRESSO, CAPPUCCINO, LATTE, CHAI , MOCHA, LONG BLACK, HOT CHOCOLATE	8	10
LATTE		10

ASSORTED TEAS

	Small	Large
CAMMOMILE, EARL GREY, MINT TEA, GREEN TEA , ENGLISH TEA	7	9

JUICES

ORANGE, APPLE, PINEAPPLE TROPICAL, TOMATO	9
CRANBERRY	13



Milkshakes

KIDS MILKSHAKES

BANANA DREAM	15
OREO COOKIES & CREAM MILKSHAKE	15
STRAWBERRY DELIGHT MILKSHAKE	18
CLASSIC VANILLA MILKSHAKE	15
CHOCOLATE INDULGENCE MILKSHAKE	15
HAZELNUT HEAVEN MILKSHAKE	18
RAINBOW UNICORN MILKSHAKE	15

ADULT MILKSHAKES

HAZELNUT HEAVEN	30
MIDNIGHT AVALANCHE	30
BANOFFEE RUM SHAKE	30
ESPRESSO MARTINI MILKSHAKE	30
NUTELLA & BAILEYS ADULTS SHAKE	35

Our daily dose of happiness, blended fresh.