

Who Is Who

In 1984, **Pastas Café** restaurant opened its first location in New York and soon spread throughout the North Shore of Long Island. In 1988, we expanded our operation to the West Coast under the name **Pasta Primavera**. Although we are no longer affiliated with Pasta Primavera, we are responsible for the concept and the creation of the menu. The following year, **Pasta Villa** of Pleasanton, CA, was opened with our new ideas and recipes designed to delight Americans' palate for Italian cuisine. Shortly after, **Pastas Café** was opened on Main Street, Pleasanton, with again successful results. In 1994, **Pastas Café** of San Ramon was established as a neighborhood family restaurant. We then ventured into new territory with authentic northern Italian recipes and opened our first restaurant in Danville, CA, under the name of **Basil Leaf Café**. The idea then expanded to **Basil Leaf Panaterra** in Livermore, CA, and since 1998, **Basil Leaf Café** in Chicago.

Success is a direct result of our customers demanding the best.

Thank You

1998
Basil Leaf Café
2465 N. Clark St.

2005
Sage
2467 N. Clark St.

2008
Frost
2470 N. Clark

*18% Gratuity will be added to parties of 6 or more.
Host your next special event with us. Please ask to speak with a manager for more information.*

All Entrées are Available for Carry Out

Dinner Menu

Appetizer

<i>Fresh Mozzarella Caprice with Tomatoes and Onions</i>	8.95
<i>Meatball Sliders</i>	9.95
<i>Baked Portobello Mushroom with Melted Gorgonzola and Sun-dried Tomatoes</i>	8.95
<i>Fried Crustini Ravioli filled with Spinach & Artichoke served with a Marinara Sauce</i>	9.95
<i>Fresh String Beans with Shrimp, Tomatoes & Bacon in a Balsamic Vinaigrette</i>	9.95
<i>Sautéed Mussels & Calamari with Herbed Marinara Sauce</i>	10.95
<i>Fried Calamari Served with Spicy Marinara Sauce</i>	10.95
<i>Cajun Style Georgia Wild Shrimp & Crab Cakes with Andouille Sausage</i>	10.95
<i>Polenta Topped with Grilled Skirt Steak, Gorgonzola, Tomatoes & Onions (Spicy)</i>	10.95
<i>Shrimp Cocktail</i>	10.95
<i>Assorted Cheese and Fruit Platter for Two</i>	12.95

Salad

	<i>½ Order With Dinner</i>	<i>Full Order</i>
<i>Spring Mix with Mushrooms, Walnuts & Gorgonzola (Balsamic Vinaigrette)</i>	3.75	6.95
<i>Caesar Salad with Garlic Croutons (Homemade Caesar Dressing)</i>	3.75	6.95
<i>Greek Salad with Feta Cheese & Kalamata Olives (Lemon Vinaigrette)</i>	3.75	6.95
<i>Autumn Baby Spinach with Apples, Raisins & Walnuts (Honey Balsamic)</i>	4.25	7.95
<i>Spring Mix with Dried Cranberries, Almonds & Goat Cheese (Balsamic Vinaigrette)</i>	4.75	8.95
<i>Romaine Hearts with Avocado, Onions, Tomatoes, Carrots & Honey Sunflower Seeds</i>	4.75	8.95
<i>Baby Spinach with Poached Pears, Gorgonzola & Roasted Honey Sunflower Seeds</i>	4.75	8.95
<i>Spring Mix with Field Berries, Gorgonzola & Almonds (Honey Vinaigrette)</i>	5.25	9.95
<i>Spring Mix with Dried Cherries, Fried Brie & Almonds (Balsamic Glaze)</i>	5.25	9.95

Soup of the Day

Cup 3.50

Bowl 4.95

Vegetarian

<i>Linguine with Homemade Marinara Sauce</i>	10.95
<i>Linguine with Roasted Garlic & Mushrooms in a Basil Oil</i>	10.95
<i>Penne Broccoli with Roasted Garlic & Walnuts in a Basil Oil</i>	10.95
<i>Penne with Eggplant & Marinara Sauce Topped with Mozzarella Cheese</i>	11.95
<i>Cheese Ravioli with Marinara Sauce</i>	11.95
<i>Fresh Vegetable Risotto with Baby Spinach & Parmesan Cheese</i>	13.95
<i>Angel Hair with Fresh Garden Vegetables in a Fresh Basil Oil</i>	13.95
<i>Gnocchi served with Sun-dried Tomatoes & Pine Nuts in a Basil Pesto Sauce</i>	14.95
<i>Gorgonzola Filled Gnocchi with Fresh Spinach & Chopped Tomatoes in a Cream Sauce</i>	15.95
<i>Eggplant Parmagiana with Fresh Tomatoes & Mozzarella (Angel Hair)</i>	15.95
<i>Butternut Squash Ravioli with Fresh Spinach & Roasted Garlic in a Basil Oil</i>	15.95

Beef & Pork

<i>Rigatoni with Italian Sausage, Bell Peppers & Onions in a Light Tomato Sauce</i>	11.95
<i>Linguine Carbonara with Prosciutto, Bacon & Scallions in a Cream Sauce</i>	11.95
<i>Linguine with Meatballs in a Marinara Sauce</i>	12.95
<i>Rigatoni Bolognese with Ground Beef, Mushrooms & Sun-dried Tomatoes in a Pink Sauce</i>	13.95
<i>Cheese Tortellini with Prosciutto, Peas & Mushrooms in an Alfredo Sauce</i>	13.95
<i>Veal Piccata with Capers, Mushrooms & Chopped Tomatoes (Linguine)</i>	17.95
<i>Veal Marsala with Mushrooms, Artichoke Hearts & Cherry Tomatoes (Linguine)</i>	17.95
<i>Veal Parmagiana with Eggplant, Fresh Tomatoes & Mozzarella (Rigatoni)</i>	17.95
<i>Garlic Crusted Pork Chops served with Fresh Garden Vegetables & New Roasted Potatoes</i>	19.95
<i>10oz New York Strip with New Roasted Potatoes & Broccoli</i>	23.95

Poultry

<i>Fettuccine Alfredo with Grilled Chicken & Broccoli</i>	13.95
<i>Angel Hair with Grilled Chicken & Fresh Tomatoes in a Basil Oil</i>	14.95
<i>Rigatoni with Chicken & Fresh Spinach in a Tomato Alfredo</i>	14.95
<i>Linguine with Grilled Chicken & Fresh Spinach in a Lemon Chardonnay Sauce</i>	14.95
<i>Fettuccine with Grilled Chicken & Sun-dried Tomatoes in a Creamy Pesto Sauce</i>	14.95
<i>Wild Mushroom Risotto with Grilled Chicken & Sun-dried Tomatoes</i>	14.95
<i>Chicken Sicilian with Italian Sausage, Mushrooms, Bell Peppers & Onions (Linguine)</i>	15.95
<i>Chicken Marsala with Mushrooms, Artichoke Hearts & Cherry Tomatoes (Linguine)</i>	15.95
<i>Chicken Rustica with Fresh Tomatoes, Asparagus & Mozzarella Cheese (Rigatoni)</i>	15.95
<i>Chicken Parmagiana with Eggplant and Fresh Tomatoes Topped with Mozzarella (Rigatoni)</i>	16.95
<i>Chicken Piccata with Capers, Mushrooms & Tomatoes in a Lemon White Wine Sauce (Linguine)</i>	16.95
<i>Chicken Milano with Artichoke Hearts, Sun-dried Tomatoes & Asparagus (Linguine)</i>	16.95

Seafood

<i>Linguine Vongole with Baby Clams in a White or Red Clam Sauce</i>	15.95
<i>Penne Ala Vodka with Poached Salmon, Pencil Asparagus & Peapods</i>	15.95
<i>Linguine with Shrimps & Scallops in our Homemade Marinara Sauce</i>	15.95
<i>Fettuccine with Wild Caught Blue Crab Meat & Sweet Peas in a Creamy Dill Sauce</i>	15.95
<i>Angel Hair with Shrimp & Calamari in a Spicy Marinara Sauce</i>	16.95
<i>Fettuccine Jambalaya with Shrimp, Chicken, Mushrooms, Artichokes & Cajun Spices</i>	16.95
<i>Lobster Ravioli with Fresh Asparagus & Peapods in a Creamy Tomato Sauce</i>	16.95
<i>Fettuccine with Smoked Salmon & Fresh Spinach in a Creamy Gorgonzola Sauce</i>	16.95
<i>Fresh Rainbow Trout with Baby Spinach, Wild Mushrooms & New Roasted Potatoes</i>	17.95
<i>Smoked Trout with Sun-dried Tomatoes, Mushrooms & Roasted Garlic (Angel Hair)</i>	18.95
<i>Linguine with Fresh Mix Seafood in a Spicy Marinara Sauce</i>	19.95
<i>Grilled Salmon with Asparagus & Peapods in a Creamy Dill Sauce (Angel Hair)</i>	19.95