



Lunch Menu

Lunch

Monday - Friday
11 a.m. - 2 p.m.

Evenings

Monday - Saturday
5 p.m. - 10 p.m.

Jazz Night

Every Thursday
6 p.m. - 9 p.m.

Appetizers

Bruschetta \$ 6

Grilled garlic bread brushed with pesto, topped with fresh tomato, basil and grated Parmesan.

Garlic Bread \$ 4

Our own fresh baked bread topped with roasted garlic bread and extra virgin olive oil, served with marinara.

with Mozzarella \$ 5

Toasted Ravioli \$ 6

Cheese-filled raviolis tossed in Italian bread crumbs, baked to perfection and served with marinara sauce and Parmesan cheese.

Stuffed Portabella \$ 8

Mushroom

Marinated portabella cap filled with a fresh spinach and artichoke blend.

Crab Cakes \$ 10

Broiled Chesapeake-style crab cakes served with a lemon Alfredo sauce and Parmesan cheese.

O'Neill's "Peels" \$ 6

Homemade Irish chips with creamy dill dipping sauce.

Crab-Stuffed \$ 6

Mushrooms Alfredo

Mushroom caps stuffed with a crab and sage dressing baked in Alfredo sauce, topped with Provolone.

Mussels Marinara \$ 9

Fresh, hand-picked mussels steamed in a tomato-lemon-wine gravy.

Soup and Salad

House Salad \$ 5

Fresh greens, tomato, cucumber, red onion, pepperoncini and calamata olives served with the dressing of your choice.

Caesar Salad \$ 7

Fresh Romaine crowns, tomatoes and homemade garlic croutons tossed in a creamy Caesar dressing, topped with fresh Romano Cheese.

with grilled chicken \$ 2

Chef Salad \$ 10

Fresh greens topped with ham, bacon, chicken, salami, Mozzarella, Provolone and fresh grated Romano cheese.

Spinach Salad \$ 10

Fresh spinach tossed with bacon, chopped egg, sliced mushrooms, finished with our warm Balsamic vinaigrette.

Sicilian Cream Soup/ Cup: \$ 4

Soup of the Day Bowl: \$ 6

Our signature cream-based Italian vegetable soup with Italian sausage and meatballs.

Sanwiches, House Specialties, Pasta & more on next pages...



Sandwiches

Served with side of Penne Pasta.

Italian Meatball \$ 6

Homemade meatballs simmered in marinara sauce and served on fresh baked bread.

with Mozzarella \$7

Irish Sausage \$ 7

Irish sausage pounded flat and charbroiled with melted Provolone, pepperoncinis and Dijon mustard on fresh baked bread.

Italian Sausage Giardiniera \$ 7

Charbroiled Italian sausage topped with spicy vegetables in marinara sauce served on fresh baked bread.

For cheese, add 1.00

Grilled Chicken Portabella \$ 7

Grilled chicken breast and sautéed mushrooms on fresh baked bread with pesto mayonnaise.

For cheese, add 1.00

Three Cheese Meatloaf \$ 7

Mozzarella, Swiss and Romano cheese all rolled with ground sirloin, Italian sausage and spinach. Served hot with lettuce, tomato and mustard mayonnaise on fresh baked bread.

Chargrilled Steak Sandwich \$ 9

Served on toasted homemade baguette with grilled onions and your choice of French fries or O'Neill's Peels.

House Specialties

Irish Stew \$ 7

Tender, lean lamb and sirloin-tip beef braised with leeks, potatoes, carrots and onions in a Guinness beef gravy.

Shepherd's Pie \$ 7

Succulent ground sirloin, carrots and onions in a rich brown gravy, topped with our smashed potatoes and baked to perfection

Fish and Chips \$ 7

"An Irish Classic"

Beer-battered cod fillets served with malt vinegar and your choice of homemade potato chips or wedges.

Sausage & Peppers \$ 8

Charbroiled Italian sausage smothered in sweet peppers and onion gravy. Served over spaghetti.

Three Cheese Meatloaf \$ 7

Mozzarella, Swiss and Romano cheeses all rolled with ground sirloin, Italian sausage and spinach. Served with a rich brown gravy, smashed potatoes and green beans.

Basta-ccoli \$ 8

Tubular pasta with Ricotta cheese, red onion, sweet peppers, Italian sausage and meatballs in a tomato sauce. Baked with Mozzarella and Parmesan cheeses.

Basta's Pasta

Baked Mostoccoli \$ 7

Tubular pasta topped with a Ricotta cheese and tomato sauce, then baked with Mozzarella and Parmesan cheeses.

Fettuccini Alfredo \$ 7

Flat pasta tossed in a creamy Parmesan Alfredo sauce.

Pasta con Fungo \$ 8

Spaghettini rolled in roma tomatoes, button mushrooms and sliced portabella mushrooms. Served in our tomato gravy.

Pasta Primavera \$ 8

Fresh steamed vegetables in cream sauce with Parmesan and fresh basil. Served over fettuccini.

Tortellini Carbonara \$ 8

Ham, bacon, mushrooms and peas sautéed in Alfredo sauce with cheese tortellini and ziti pasta.

Penne Pasta \$ 8

Tubular pasta with your choice of meatballs or sausage in our rich tomato sauce.

Baked Tortellini \$ 8

Cheese-filled pasta wraps baked in a rich marinara sauce with Mozzarella and Parmesan cheeses.

Spaghettini \$ 8

Thin spaghetti with your choice of sausage or meatballs in our rich marinara.

Seafood, Chicken, & Desserts *next page...*

Seafood

Basta Pasta - It's Spicy! **\$ 9**
Shrimp, scallops and crabmeat sautéed in a flavored olive oil with cayenne pepper, sweet peppers, tomatoes and fresh shredded Parmesan. Served over fettuccini.

Pasta Compomare **\$ 9**
Chicken, shrimp and crabmeat in a spicy alfredo sauce with broccoli, tomatoes, and mushrooms over fettuccini.

Shrimp Pesto **\$ 9**
Sautéed shrimp, mushrooms and tomatoes simmered in a basil cream sauce topped with fresh grated Parmesan over spaghetti.

Seafood Casino **\$ 9**
Shrimp, crab and scallops cooked in a creamy Romano sauce with sliced button mushrooms and tomatoes. Baked with Parmesan and Mozzarella cheeses. Served on a bed of fettuccini.

Shrimp Scampi **\$ 9**
Plump shrimp sautéed in a white wine sauce flavored with garlic, butter and lemon. Served over spaghetti.

All items served à la carte. 18% gratuity added to parties of six or more. We accept Visa, Mastercard and American Express. Prices subject to change.

Chicken

Chicken Parmesan **\$ 8**
Lightly breaded chicken breast simmered in olive oil and baked with Parmesan and Mozzarella cheeses. Served on a bed of spaghetti tossed in our tomato gravy.

Chicken Pesto **\$ 8**
Charbroiled chicken breast in a creamy basil sauce with tomatoes and mushrooms over spaghetti.

Chicken Marsala **\$ 8**
Chicken breast sautéed with capers, roasted garlic, portabella and button mushrooms in a Marsala wine sauce. Served on a bed of spaghetti.

Chicken Corvino **\$ 8**
Pan-seared chicken breast topped with prosciutto ham and Provolone cheese, then baked and served with marinara and Alfredo sauce over fettuccini.

Chicken Alfredo **\$ 8**
Sautéed chicken in a rich Alfredo sauce over fettuccini.

Chicken Cacciatore **\$ 8**
Sautéed chicken, mushrooms and tomatoes in a rich marinara served over fettuccini and baked with Mozzarella and Parmesan cheeses.

Chicken Piccata **\$ 8**
Sautéed chicken breasts simmered in a lemon and caper white wine sauce with artichokes. Served over spaghetti.

Desserts

Tiramisu

Cheesecakes

Spumoni

Bread Pudding

Cannoli

Bailey's Creme Brulee

