

ANTIPASTI

CALAMARI FRITTI served with marinara sauce	\$18
MOZZARELLA BURRATA with tomato and arugula	\$16
BOCCONCINI AL FORNO fior di latte mozzarella wrapped with prosciutto and baked in marinara sauce	\$16
CARCIOFI RIPIENI stuffed artichoke	\$15
CALAMARI ALLA GRIGLIA grilled calamari with cherry peppers, lemon and garlic	\$18
POLPETTE DI MELANZANE eggplant "meatballs" with marinara sauce and ricotta	\$15
MOZZARELLA FRITTA served with marinara sauce	\$16
FUNGHI RIPIENI stuffed mushrooms	\$15
POLIPO ALLA GRIGLIA grilled octopus with pesto, butterbeans and fingerling potatoes	\$22
VONGOLE GRATINATE baked clams	\$18
ANTIPASTO FREDDO assorted cured meats, cheeses, vegetables and olives	\$18
INSALATA DI FRUTTI DI MARE cold salad of calamari, shrimp, clams and mussels	\$22

ZUPPE E INSALATE

MINISTRONE classic vegetable and bean soup	\$12
STRACCIATELLE spinach and egg drop soup	\$12
INSALATA DI ARUGULA, FINOCCHIO, PERE E PARMIGIANO arugula, fennel, pears, walnuts and shaved parmesan	\$15
INSALATA DI BARBABIETOLE roasted beets, shallots, arugula and crumbled goat cheese	\$15
INSALATA ALLA CESARE classic Caesar salad	\$15
PANZANELLA ALLA "RAFFAELA" bread salad with tomatoes, cucumber, red onion, fresh mozzarella and basil	\$16
INSALATA DI SPINACI baby spinach, endive, grilled portobello mushroom and bacon	\$15
INSALATA ALLA BUSSOLA the original Bussola combination salad	\$15



Serving You Since 1980

DINNER MENU

PASTA

PENNE AL "PASQUALE" mushrooms, peas, asparagus, pancetta, tomato and cream	\$24
LINGUINE ALLE VONGOLE white or red with fresh chopped clams	\$27
ORECCHIETTE E BROCCOLI RABE broccoli rabe and sweet pork sausage	\$24
SPAGHETTINI ALLE MARINARA Bussola's classic tomato, basil and garlic	\$24
LINGUINE E GAMBERI AREGANATO shrimp and spinach topped with toasted breadcrumbs and garlic	\$34
GNOCCHI CON PORCINI prosciutto, porcini mushrooms and parmesan cream	\$24
FUSSILI AL SORRENTINO ricotta, prosciutto, onions and tomato	\$24
PAPPARDELLE ALLE BOLOGNESE wide cut pasta ribbons with veal ragu	\$24
RIGATONI ALL'AMATRICIANA pancetta, onions and tomato	\$24
CALAMARATA AL TOSCANO fresh tomato, basil, garlic, chopped shrimp, cannellini	\$34

CONTORNI

MELANZANE FRITTE fried eggplant with grated ricotta salata	\$12
BROCCOLI DI RABE sauté broccoli rabe with garlic	\$14
SCAROLA E FAGIOLI sauté escarole with beans and garlic	\$12
PATATE ARROSTITE fingerling potatoes with rosemary and sea salt	\$12
POLENTA creamy polenta with marscapone	\$12
ZUCCHINI FRITTI crispy fried zucchini	\$12
ASPARAGI E PARMIGIANO grilled asparagus with melted parmesan	\$14
PEPERONICINI E FUNGHI SALTATI sauté assorted mushrooms and spicy cherry peppers	\$14

SECONDI PIATTI

COSTOLETTA DI MAILE pork chop milanese with cherry peppers, melted mozzarella in a garlic white wine sauce	\$32
OSSO BUCO braised veal shank served with risotto	\$65
SCALOPPINE DI VITELLO piccata, marsala, francese, pizzaiola, sorrentino, saltimbocca	\$29
SPIEDINI DI POLLO rosemary skewered chicken breast stuffed with raisins, pine nuts, prosciutto and caciocavallo cheese	\$26
FILET MIGNON gorgonzola breadcrumb crusted beef tenderloin	\$49
POLLO SCARPARELLO chunks of chicken on the bone roasted with lemon and garlic	\$26
COSTOLETTA DI VITELLO veal chop with cippolini onions, mushrooms, bacon, and roasted fingerling potatoes	\$55
SALMON AL MOSTARDA pan seared organic salmon with grain mustard, fennel and asparagus	\$34
SOGLIA AL AREGANATO dover sole with toasted breadcrumbs, garlic, olive oil, white wine	\$45
FRUTTI DI MARE calamari, clams, shrimp and mussels	\$36
BISTECCA DI MANZO ALL GRIGLIA grilled 16oz prime strip steak with truffle butter and crispy spinach	\$55
VITELLO ALLA MARGHERITA rolled stuffed veal with prosciutto, mozzarella, mushroom and marsala	\$29
CAPESANTE CON RISOTTO pan seared scallops with bacon, baby spinach, sweet corn and leek risotto	\$34
IL POLPETTE slow simmered meatballs in tomato ragu	\$24
SALSICCIA ALLA BUSSOLA grilled homemade sweet pork sausage with saute onions, mushrooms, and peppers	\$24
BRANZINO ALLA GRIGLIA grilled whole Mediterranean Sea bass with lemon, extra virgin olive oil and garlic	\$36
POLLO ALLA PICCATA sauté breast of chicken with lemon, butter, capers and artichoke hearts	\$26
FEGATO ALLA VENEZIANA seared calf's liver with onion and balsamic	\$32
COZZE AL POSSILIPO prince edward island mussels with white wine, tomato, basil and garlic	\$24