

PICCOLA BUSSOLA

RISTORANTE

Appetizers

Prices = Small | Family Style (serves 2 to 3)

Nonna's Meatballs 16 | 26
in tomato sauce served with fresh ricotta cheese

Eggplant Balls 12 | 22
eggplant "meatless-balls" in tomato sauce served with fresh ricotta cheese

Fresh Mozzarella & Tomato 14 | 24
served with a light caponata of olives, basil & sun-dried tomatoes

Grilled Octopus 20 | 32
tenderized Spanish Octopus with celery and a dressing of EVOO & lemon

Fried Calamari 17 | 27
served with a pan of fresh marinara sauce

Baked Clams 14 | 24
"oreganata style" topped with seasoned breadcrumbs, garlic, and parmesan

Stuffed Artichoke (seasonal) 14 | 24
filled w/ olives, capers, anchovies, garlic, & breadcrumbs

Cold Antipasto 17 | 27
assorted cured meats, cheeses, vegetables and olives

Mussels 18 | 28
*Luciana – white wine, garlic & oil
Marinara – plum tomatoes, olive oil, garlic, basil
Fra Diavolo – spicy plum tomato sauce*

Fried Zucchini 12 | 22
served with a pan of fresh marinara sauce

Fried Mozzarella 12 | 22
served with a pan of fresh marinara sauce

Stuffed Mushrooms 12 | 22
mushroom caps filled w/ mushrooms, roasted peppers, onions, bacon, parmesan cheese, & breadcrumbs

Frutti di Mare 19 | 30
fresh calamari, shrimp, clams, & mussels served chilled in a light dressing of EVOO and lemon

Salads

Bussola Salad 14 | 22
iceberg, arugula, radicchio, endive, tomatoes, onions, roasted peppers, & cucumbers, in a balsamic vinaigrette
Chopped 15 | 23

Caesar Salad 14 | 22
fresh romaine lettuce and croutons with our classic Caesar dressing, freshly made in house

Chopped Antipasto Salad 18 | 27
iceberg, tomato, fresh mozzarella, roasted peppers, asparagus, olives, prosciutto di parma, genoa salami & sharp provolone cheese, in a balsamic vinaigrette

Arugula Salad 15 | 23
arugula, fennel, pears, walnuts & shaved parmesan cheese

Pasta

Penne Pasquale 22 | 33
w/ peas, mushrooms, asparagus, pancetta & tomato sauce with a touch of cream

Linguine Seafood Marechiaro 27 | 45
chopped shrimp, scallops, clams, with tomato, garlic & oil

Linguine Clam Sauce 25 | 38
freshly chopped clams w/ white sauce or red sauce

Rigatoni Matriciana 21 | 32
Italian plum tomatoes with bacon & onions

Tortellini Alfredo 22 | 33
cheese filled tortellini in traditional Alfredo sauce w/ peas & prosciutto

Orecchiette Country Style 24 | 35
fresh orecchiette pasta with sausage, broccoli rabe, sun-dried tomatoes, cannellini beans, garlic & oil

Rigatoni Vodka 21 | 32
vodka infused tomato cream sauce

Penne Broccoli 21 | 32
with sauteed broccoli, chopped olives, capers, garlic & oil

Pappardelle Bolognese 23 | 33
fresh pappardelle pasta w/ hearty beef & tomato sauce and a touch of cream

Penne Shrimp Oreganata & Spinach 28 | 46
penne pasta topped with shrimp oreganata, spinach, breadcrumbs, parmesan cheese, garlic & oil

Fussili Filetto 21 | 32
hearty tomato sauce, prosciutto, onions

Cappellini Marinara 19 | 29
Italian plum tomatoes, olive oil, garlic, fresh basil

Entrées

Chicken 24 | 36

Veal 29 | 42

Piccata: *with marinated artichoke hearts, capers & lemon*

Marsala: *with mushrooms in a Marsala wine sauce*

Sorrentino: *topped with eggplant, prosciutto & melted mozzarella*

Francese: *egg battered and sautéed with lemon & butter*

Pizzaiola: *with red peppers & mushrooms in white wine tomato sauce*

Parmigiana: *a breaded cutlet w/ tomato sauce & melted mozzarella*

Chicken Scarpariello 24 | 36
roasted bone-in chicken and potatoes sauteed w/ olive oil, garlic, white wine & lemon

Chicken Campagnola 29 | 48
our classic Chicken Scarpariello prepared w/sausage red peppers, potatoes, mushrooms & onions

Chicken Paillard 25 | 38
tenderized grilled chicken breast with choice of sauteed "Primavera" vegetables or broccoli rabe

Chicken Spiedini 24 | 36
Rosemary skewered chicken breast, stuffed with raisins, pine nuts, prosciutto & imported sharp provolone cheese

Italian Pork Sausage 23 | 34
grilled sweet sausage with sauteed onions, mushrooms, & red peppers

Veal Milanese 29 | 42
thin pounded and breaded veal, topped with arugula, tomato & endive salad

Veal Saltimbocca 30 | 43
veal & prosciutto with a demi-glaze of white wine & butter, served over a bed of spinach

Veal Chop Bussola* 56
a thick broiled chop with sautéed mushrooms, red peppers & onions

NY Strip Steak* 45
certified all-natural Black Angus steak with sautéed mushrooms, roasted potatoes & bacon

Center Cut Pork Chop 28 | 40
with sautéed broccoli rabe and cherry peppers

Grilled Shrimp Toscano 27 | 43
with baby spinach, cannellini beans, fresh tomatoes

Shrimp Oreganata 25 | 38
with breadcrumbs, garlic & olive oil

Scallop Risotto 28 | 48
pan seared scallops with bacon, baby spinach, sweet corn and leek risotto

Salmon 28 | 48
*Dijon: dijon mustard sauce, capers, & olive oil
Oreganata: topped w/ breadcrumbs, garlic, olive oil
Broiled*

Grilled Branzino 31 | 50
w/ broccoli rabe

Clams Possilipo 24 | 36
plum tomatoes, olive oil, garlic, basil

Seafood Diavolo 26 | 42
calamari, shrimp, little neck clams & mussels in a spicy plum tomato sauce

Calamari Marinara 24 | 36
plum tomatoes, olive oil, garlic, basil

Eggplant 22 | 34
*Parmigiana: with tomato sauce & melted mozzarella
Rollatini: rolled w/ ricotta cheese, with tomato sauce*

Sides & Vegetables

Sauteed Broccoli, Spinach or Escarole 11 • Broccoli Rabe 14 • Asparagus 12 • Escarole & Beans 14
Potato Croquettes(6) 10 • Roasted Cauliflower *with fennel, pine nuts, toasted breadcrumbs* 15 • Side of Linguine Marinara 10

Substitutions will be charged accordingly.

*This menu item can be cooked to order. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Before placing your order, please inform your server if a person in your party has a food allergy.