

ANTIPASTI

CALAMARI FRITTI served with marinara sauce	\$18
MOZZARELLA BURRATA with heirloom 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	\$14
MOZZARELLA FRITTA served with marinara sauce	\$16
FUNGHI RIPIENI stuffed mushrooms	\$14
POLIPO ALLA GRIGLIA grilled octopus with pesto, butterbeans and fingerling potatoes	\$22
VONGOLE GRATINATE baked clams	\$16
ANTIPASTO FREDDO assorted cured meats, cheeses, vegetables and olives	\$18
INSALATA DI FRUTTI DI MARE cold salad of calamari, shrimp, clams and mussels	\$20

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	\$14
INSALATA DI BARBABIETOLE roasted beets, shallots, arugula and crumbled goat cheese	\$14
INSALATA ALLA CESARE classic Caesar salad	\$14
PANZANELLA ALLA "RAFFAELA" bread salad with tomatoes, cucumber, red onion, fresh mozzarella and basil	\$14
INSALATA DI SPINACI baby spinach, endive, grilled portobello mushroom and bacon	\$14
INSALATA ALLA BUSSOLA the original Bussola combination salad	\$14



Serving You Since 1980

DINNER MENU

PASTA

PENNE AL "PASQUALE" mushrooms, peas, asparagus, pancetta, tomato and cream	\$22
LINGUINE ALLE VOGOLE white or red with fresh chopped clams	\$24
ORECCHIETTE E BROCCOLI RABE broccoli rabe and sweet pork sausage	\$22
SPAGHETTINI ALL MARINARA Bussola's classic tomato, basil and garlic	\$22
LINGUINE E GAMBERI AREGANATO shrimp and spinach topped with toasted breadcrumbs and garlic	\$34
GNOCCHI CON PORCINI prosciutto, porcini mushrooms and parmesan cream	\$22
FUSSILI AL SORRENTINO ricotta, prosciutto, onions and tomato	\$22
PAPPARDELLE ALLA BOLOGNESE wide cut pasta ribbons with veal ragu	\$22
RIGATONI ALL'AMATRICIANA pancetta, onions and tomato	\$22
CALAMARATA AL TOSCANO fresh tomato, basil, garlic, chopped shrimp, cannellini	\$30

CONTORNI

MELANZANE FRITTE fried eggplant with grated ricotta salata	\$10
BROCCOLI DI RABE sauté broccoli rabe with garlic	\$12
SCAROLA E FAGIOLI sauté escarole with beans and garlic	\$12
PATATE ARROSTITE fingerling potatoes with rosemary and sea salt	\$10
POLENTA creamy polenta with marscapone	\$10
ZUCCHINI FRITTI crispy fried matchstick zucchini	\$10
ASPARAGI E PARMIGIANO grilled asparagus with melted parmesan	\$12
PEPERONICINI E FUNGHI SALTATI sauté assorted mushrooms and spicy cherry peppers	\$12

SECONDI PIATTI

COSTOLETTA DI MAILE double cut Berkshire pork chop with broccoli rabe, prosciutto and smoked mozzarella	\$32
OSSO BUCO braised veal shank served with risotto	\$48
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	\$45
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	\$47
SALMON AL MOSTARDA pan seared organic salmon with grain mustard, fennel and asparagus	\$34
SOGLIA ALLA LIVORNESE dover sole with olives, capers, onion and tomato	\$42
FRUTTI DI MARE calamari, clams, shrimp and mussels	\$34
BISTECCA DI MANZO ALL GRIGLIA grilled 16oz prime strip steak with truffle butter and crispy spinach	\$52
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	\$32
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	\$32
POLLO ALLA PICCATA sauté breast of chicken with lemon, butter, capers and artichoke hearts	\$24
FEGATO ALLA VENEZIANA seared calf's liver with onion and balsamic	\$29
COZZE AL POSSILIPO prince edward island mussels with white wine, tomato, basil and garlic	\$22