

PICCOLA BUSSOLA

RISTORANTE

Appetizers

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

Nonna's Meatballs 14 | 24
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 15 | 25
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 12 | 20
iceberg, arugula, radicchio, endive, tomatoes, onions, roasted peppers, & cucumbers, in a balsamic vinaigrette
Chopped 13 | 21

Caesar Salad 12 | 20
fresh romaine lettuce and croutons with our classic Caesar dressing, freshly made in house

Chopped Antipasto Salad 16 | 26
iceberg, tomato, fresh mozzarella, roasted peppers, asparagus, olives, prosciutto di parma, genoa salami & sharp provolone cheese, in a balsamic vinaigrette

Arugula Salad 13 | 21
arugula, fennel, pears, walnuts & shaved parmesan cheese

Pasta

Penne Pasquale 21 | 32
w/ peas, mushrooms, asparagus, pancetta & tomato sauce with a touch of cream

Lobster Ravioli 24 | 39
lobster stuffed ravioli topped with shrimp & asparagus in a light tomato cream sauce

Linguine Clam Sauce 24 | 36
freshly chopped clams w/ white sauce or red sauce

Rigatoni Matriciana 20 | 30
Italian plum tomatoes with bacon & onions

Tortellini Alfredo 21 | 32
cheese filled tortellini in traditional Alfredo sauce w/ peas & prosciutto

Orecchiette Country Style 22 | 33
fresh orecchiette pasta with sausage, broccoli rabe, sun-dried tomatoes, cannellini beans, garlic & oil

Rigatoni Vodka 20 | 30
vodka infused tomato cream sauce

Penne Broccoli 20 | 30
with sauteed broccoli, chopped olives, capers, garlic & oil

Pappardelle Bolognese 22 | 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

Spaghetti Carbonara 20 | 30
pancetta, onion, egg yolk, parmesan cheese

Cappellini Marinara 17 | 26
Italian plum tomatoes, olive oil, garlic, fresh basil

Entrées

Chicken 22 | 34

Veal 28 | 39

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 22 | 34
roasted bone-in chicken and potatoes sauteed w/ olive oil, garlic, white wine & lemon

Chicken Paillard 24 | 36
tenderized grilled chicken breast with choice of sauteed "Primavera" vegetables or broccoli rabe

Veal Chop Bussola* 45
a thick broiled chop with sautéed mushrooms, red peppers & onions

Veal Chop Milanese 45
thin pounded and breaded veal chop, topped with arugula, tomato & endive salad

Italian Pork Sausage 22 | 34
grilled sweet sausage with sauteed onions, mushrooms, & red peppers

Chicken Campagnola 28 | 46
our classic Chicken Scarpariello prepared w/sausage red peppers, potatoes, mushrooms & onions

Chicken Fontina 24 | 36
chicken breast with broccoli, roasted red pepper, fontina cheese, in a light lemon & butter sauce

NY Strip Steak* 42
certified all-natural Black Angus steak with sautéed mushrooms, roasted potatoes & bacon

Veal Saltimbocca 29 | 38
veal & prosciutto with a demi-glaze of white wine & butter, served over a bed of spinach

Center Cut Pork Chop 26 | 39
with sautéed broccoli rabe and cherry peppers

Grilled Shrimp Toscano 26 | 43
with baby spinach, cannellini beans, fresh tomatoes

Shrimp Oreganata 23 | 36
with breadcrumbs, garlic & olive oil

Scallop Risotto 26 | 43
pan seared scallops with bacon, baby spinach, sweet corn and leek risotto

Salmon 26 | 43
*Dijon: dijon mustard sauce, capers, & olive oil
Oreganata: topped w/ breadcrumbs, garlic, olive oil
Broiled*

Grilled Branzino 28 | 48
w/ broccoli rabe

Filet of Sole Francese 29 | 49
w/ spinach

Seafood Diavolo 24 | 36
calamari, shrimp, little neck clams & mussels in a spicy plum tomato sauce

Calamari Marinara 22 | 34
plum tomatoes, olive oil, garlic, basil

Eggplant 20 | 32
*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.