



**BUSSOLA**



## Starters and Salads

⊛ **Bruschetta con pomodori secchi e freschi, cipolla rossa, carciofi, olive e basilico, crema al parmigiano**

(N)(D)(G)(V) Garlic toasted tuscan bread with tomatoes, artichokes, olives and basil, parmesan cheese crème-fresh

60

⊛ **Lattughino, frutti di bosco, formaggio di capra, noci pecan e vinaigrette al miele e mostarda**

(V)(D)(N)(M) Baby gem lettuce with goat cheese, pecan nuts, berries and honey mustard dressing

75

⊛ **Melanzane e zucchine alla parmigiana**

(G)(D)(V) Traditional oven baked eggplant and zucchini parmigiana

75

⊛ **Burrata con pomodori heirloom confit, aceto balsamico, olive, cipolla rossa e pesto ai pinoli e pistacchio**

(N)(D)(V) 150 g Burrata cheese, heirloom tomatoes, extra virgin olive oil and pine nuts and pistachio pesto

80

⊛ **Carpaccio di branzino e agrumi**

(S) Line caught seabass carpaccio, citrus, celery, fennel, fine herbs salad

80

⊛ **Insalata di culatello di zibello, melone, caprino e pesto**

(P)(N)(D) Culatello ham salad with sweet melon, goat cheese and basil pesto dressing

95

⊛ **Tartare di manzo (150 gr)**

(D)(M)(S)(E) Classic raw beef tartare

105

⊛ **Crudo di Ostriche con mignonette (per pezzo)**

(S) Raw oyster served with red vinegar mignonette

20 per piece

**Insalata di rucola**

(V)(D) Arugula salad with grana padano cheese, cherry tomatoes and balsamic dressing

58

**Tonno battuto a coltello con fragole e capperi**

(S) Yellow fin tuna tartare with capers, basil and strawberry capers relish

78

***Frittura mista di gamberi e calamari con maionese all'aglio***  
**(S)(G)(E)(SO)** Deep fried assorted mediterranean prawns and calamari with zucchini and  
roasted garlic mayonnaise  
**105**

***Carpaccio di manzo con funghi, dressing cipriani e parmigiano***  
**(D)(SO)(E)(G)** Raw beef carpaccio with cipriani dressing, croutons, mushrooms and parmesan cheese  
**110**

***Tagliere di salumi e formaggi***  
**(P)(D)(N)(G)** Selection of pork cold cuts with aged cheeses and condiments  
**128**  
(Recommended for two)

## **Soups**

***Minestrone di verdure***  
**(D)(N)(G)(V)** Hearty vegetables soup with basil pesto and bread  
**54**

***Zuppa di pesce***  
**(S)(G)** Assorted mediterranean seafood stew with garlic bread and fresh parsley  
**78**

# Pastas

## Our pasta selection

⊛ **Calamarata con pesto di pomodori secchi, ricotta di pecora salata, melanzane, capperi e basilico**  
(V)(D)(G) Calamarata with fried eggplant, sun-dried tomatoes salty goat cheese ricotta, capers and fresh basil  
90

⊛ **Tortelli ripieni di ricotta e spinaci al burro e salvia e nocciole tostate**  
(E)(V)(D)(N)(G) Tortelli pasta filled with ricotta cheese and spinach, and toasted hazelnuts  
90

⊛ **Gnocchi di patate e ricotta con fonduta di taleggio e salsiccia di maiale su crema di asparagi**  
(A)(P)(G)(D)(E) Handmade ricotta and potato gnocchi with taleggio cheese fondue, pork sausage and asparagus cream  
90

⊛ **Spaghetti alla carbonara**  
(G)(P)(E)(D) Traditional spaghetti with eggs, pork guanciale, black pepper, parmesan and pecorino cheese  
95

⊛ **Linguine alle vongole lupini, asparagi e bottarga**  
(D)(S)(G)(A) Linguine with fresh mediterranean clams, asparagus tips and grated bottarga  
125

⊛ **Linguine all'astice e pomodorini**  
(A)(S)(D)(G) Linguine with fresh half lobster and cherry tomatoes  
190

**Pappardelle al sugo di ossobuco di vitello e gremolata**  
(E)(D)(G) Home made pappardelle with ossobuco ragout and fresh gremolata  
95

**Ravioli con funghi misti e tartufo**  
(G)(E)(D)(V) Mushroom ravioli with wild mushrooms and truffle sauce  
110

**Spaghetti ai frutti di mare**  
(G)(S)(A) Spaghetti with fresh mediterranean seafood in light tomato sauce and parsley  
140

# Risotti

## Our rice selection

**Risotto ai funghi**  
(A)(V)(D) Acquerello rice with mushrooms, creamed with parmigiano reggiano cheese  
96

**Risotto alla pescatora**  
(S)(A)(D) Acquerello rice with fresh mediterranean seafood, light tomato sauce and fresh parsley  
130

## Meat

⊛ **Ossobuco di Vitello con orzotto allo zafferano e verdure**

(G)(D) *Slow-cooked veal shank with saffron barley and vegetables*

160

⊛ **Costolette di agnello , carciofi, pecorino, verdure saltate e salsa**

(D) *Lamb carre' with artichokes purée, pecorino cheese, roasted seasonal vegetables and lamb jus*

195

**Polletto alla diavola con patate arrosto al rosmarino**

(D) *Corn fed baby chicken deboned with chilly marinade served with roasted potatoes*

162

**Tagliata di Striploin con insalata di rucola, pomodorini, funghi e grana padano con salsa al pepe nero**

(D) *300 gr. Beef striploin with aragula salad, cherry tomatoes, mushrooms, grana padano cheese and peppercorn sauce*

190

**Filetto di manzo, crema di patate, vegetali glassati e jus di manzo**

(D) *210 gr. Beef tenderloin with potato cream, glazed vegetables and beef jus*

218

**Fiorentina alla griglia**

(D) *T-bone steak served with two side dish and pepper corn sauce or mushroom sauce*

465

*(Recommended for two)*

## Seafood

⊛ **Branzino al forno all'acquapazza**

(A)(S) *Baked seabass with zucchini, tomatoes, capers and olives*

220

*(Recommended for two)*

⊛ **Aragosta intera alla griglia con julienne di verdure saltate e bisque**

(G)(A)(D)(S) *Whole grilled lobster with julienne vegetable and bisque*

320

⊛ **Sogliola alla mugnaia con zucchine alla scapece**

(G)(A)(D)(S) *Baked dover sole fish served with marinated fried zucchini*

420

*(Recommended for two)*

**Merluzzo con salsa di piselli, legumi verdi e funghi morel e chantarelle**

(D)(S) *Black cod with spring peas puree, green legumes and morel and chantarelle mushrooms*

198

## Side Dishes

45 each

### ***Pure' di patate***

**(D)(V)** Mashed potato

### ***Verdure al burro***

**(V)(D)** Heirloom vegetables with butter

### ***Spinaci cremosi al parmigiano***

**(V)(D)** Fresh spinach with butter and Parmesan cream

### ***Broccolini aglio, olio e peperoncino***

**(V)** Broccoli tossed with red chili and garlic

### ***Asparagi verdi al burro***

**(V)(D)** Grilled green asparagus

## Desserts

### *Tiramisù tradizionale*

**(A)(D)(E)(G)(N)** Traditional layered mascarpone cheese cream with savoiardi biscuits dipped in espresso coffee and amaretto di saronno

45

### *Tortino al cioccolato “Valrhona” con cuore caldo fondente, coulis di frutti di bosco e gelato alla vaniglia*

**(D)(G)(E)** Hot Valrhona chocolate lava cake with vanilla ice cream and berries coulis

45

### *Crostatina al limone, meringa bruciata e sorbetto al limone*

**(D)(E)(G)(N)** Lemon custard tart with burnt merengue and lemon sorbet

45

### *Millefoglie alla nocciola*

**(G)(D)(N)(E)** Mille-fuille with hazelnut cream and toasted nuts

45

### *Zuppa Inglese*

**(A)(G)(D)(N)(E)** Chocolate and vanilla custard with Savoiardi biscuits dipped in Bitter Campari

45

### *Affogato al caffè*

**(D)(N)(E)** Traditional hazelnut ice cream served with whipped cream and espresso coffee shot

45

### *Gelato*

**(E)(D)(N)** Vanilla, pistachio, lemon sorbet, mixed berries sorbet, chocolate, hazelnut

25 per scoop



## Liqueur Coffee

58 Each

### **Caffé Corretto**

Coffee, Grappa

### **Irish Coffee**

Coffee, Irish whisky, whipped cream, brown Sugar

### **Caffé Royal**

Coffee, Cognac, whipped cream

### **Bailey's Coffee**

Coffee, Bailey's, whipped cream

### **Tia Maria Coffee**

Coffee, Tia Maria, whipped Cream

### **Mexican Coffee**

Coffee, Patron café, whipped Cream

### **Saronno Coffee**

Coffee, Amaretto, whipped Cream

## Digestive

45 Each

### **Jägermeister**

**Drambuie**

### **Peach Schnapps**

**Sambuca**

**Kahlua**

**Tia Maria**

**Benedictine**

### **Southern Comfort**

**Galliano**

**Limoncello**

## Coffee

<b>Ristretto</b>	25
<b>Espresso</b>	25
<b>Macchiato</b>	25
<b>Americano</b>	28
<b>Double Espresso</b>	28
<b>Caffé Latte</b>	28
<b>Cappuccino</b>	28
<b>Hot Chocolate</b>	28
<b>Ice Coffee</b>	30

## Tea

25 Each

**Chamomile**

**Green Tea**

**Earl Grey**

**Jasmine**

**Assam Breakfast**

**Peppermint leaf**

**Lemon Grass**

**Hibiscus**

