



**BUSSOLA**

## **Sapori d'Italia**

*A feast for the senses, celebrating the flavours of Italy*

## Crudo

⊕ **Carpaccio di Ricciola** **RS 95**

Amberjack carpaccio, cucumber, lemon vinaigrette, capers, mango

⊕ **Carpaccio di Manzo al Tartufo** **G D R M 120**

Seared beef carpaccio with honey mustard dressing, mixed pickled mushrooms, rocket leaves, Parmigiano, black truffle

**Gambero Rosso** **S C E R 155**

Sicilian red prawn carpaccio, celery, chilli, lemon, olive oil

**Tartare di Tonno** **RS 98**

Bluefin tuna, parsley sauce, passion fruit

**Tartare di Manzo** **D M E R 120**

Classic raw beef tartare, parmesan, shallots, capers, balsamic vinegar

## Antipasti

**Vitello Tonnato** **E S M SO 105**

Cold sliced veal, tuna caper sauce

**Tagliere di Salumi e Formaggi** **D N G Pork 140**

Selection of pork cold cuts with aged cheeses and condiments

⊕ **Burrata** **D N 98**

Burrata cheese, pesto, heirloom tomatoes

⊕ **Parmigiana** **D G 85**

Traditional oven-baked aubergine parmigiana

⊕ **Baccalà Mantecato** **S G 85**

Creamed cod with Samphire, polenta chips

**Frittura Mista** **S G E S O M 130**

Deep-fried assorted Mediterranean seafood, served with courgetti and garlic aioli

⊕ New Arrival

**V** Vegetarian **R** Raw **N** Nuts **D** Dairy **S** Fish/Shellfish **CE** Celery **G** Gluten **E** Egg **M** Mustard **SO** Soy Beans **P** Pork

All prices are in AED and inclusive of 10% service charge, 7% government fees and 5% VAT

## Salad

⊕ **Insalata di Carciofi** **MDGSOV 90**

*Artichoke, spinach, Parmesan, truffle mustard dressing*

⊕ **Panzanella** **SCEG 90**

*Cherry tomato, cucumber, onion, taralli, shrimps, kalamata olives*

⊕ **Insalata di Polpo** **SCE 105**

*Octopus, potato, cherry tomato, Taggiasche olive*

⊕ **Misticanza** **MV 75**

*Orange, grapefruit, mixed berries,  
mixed leaves, red currant dressing*

## Soup

**Minestrone di Verdure** **CEDNGV 60**

*Hearty vegetable soup*

⊕ **Impepata di Cozze** **S 85**

*Mussels, tomato sauce, pepper, chilli*

، إن استهلاك منتجات الحيوانات و المأكولات البحرية الغير مطبوخة  
و الدواجن النيئة مثل البيض قد يزيد من خطر الإصابة بالأمراض التي تنتقل عن طريق الطعام

Consumption of raw or uncooked animal, seafood or poultry products such as eggs may increase your risk of food borne illness

## Pizze

### **Bussola** **G D N V** 110

*Tomato sauce, burrata, mozzarella, pesto, basil*

### **Margherita** **G D V** 78

*Tomato sauce, mozzarella, fresh basil*

### **Tartufata** **G D N V** 125

*Mozzarella, truffle, mushroom pesto, black truffle shavings, pecorino*

### **Diavola** **G D** 95

*Tomato sauce, mozzarella, spicy beef pepperoni*

### **Parma** **G D Pork** 125

*Tomato sauce, mozzarella, Parma ham, rocket leaves, Grana Padano*

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## Risotto

### **Risotto ai Funghi DV 110**

*Carnaroli rice, mixed mushrooms, Parmesan, truffle*

### ⊕ **Amarone DV Alcohol 100**

*Carnaroli rice, Amarone wine, Monte Veronese cheese*

### ⊕ **Pescatora SDR 130**

*Carnaroli, mixed seafood, tomato, red prawn tartare*

## Pasta

### ⊕ **Agnolotti CEDGE 95**

*Pasta filled with veal, Parmesan cream, jus*

### **Bucatini Cacio Pepe DGE 90**

*Bucatini pasta with black pepper and pecorino cheese sauce*

### ⊕ **Gnocchi al Pesto NDGEV 98**

*Potato gnocchi with basil pesto and caprino cheese*

### ⊕ **Fusilloni al Pomodoro DGV 90**

*Fusilloni pasta with San Marzano tomato sauce, aubergine, salty ricotta cheese, smoked mozzarella*

### **Linguine alle Vongole e Bottarga GDS 140**

*Linguine with fresh Mediterranean clams, parsley, grated bottarga*

### **Pappardelle Ossobuco GDECE 115**

*Pappardelle with ossobuco ragu, fresh gremolata*

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## Pesce

⊕ **Orata all'Acqua Pazza** **SD 140**

Seabream fillet, potato, cherry tomatoes,  
garlic, parsley, taggiasca olives

**Merluzzo** **DS 200**

Chilean sea bass, spring pea purée,  
green legumes, morel, chanterelle mushrooms

**Frittura Mista** **SGESOM 130**

Deep-fried assorted Mediterranean seafood,  
served with courgetti and garlic aioli

## Carne

⊕ **Agnello** **DCE 230**

Lamb chops with green crust, artichoke, lamb jus

**Filetto di Manzo** **DCE 220**

Beef tenderloin with potato purée, glazed vegetables, beef jus

⊕ **Tagliata di Manzo** **MB 5+ DCE 270**

Black Angus MB5+ ribeye, rocket salad, Parmesan,  
cherry tomatoes, pepper sauce

**Polletto alla Diavola** **165**

Corn-fed baby chicken with chilli marinade,  
served with roasted potato, chicken jus

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## Specials

*Recommended for sharing*

### **Linguine all'Astice S G 340**

*Linguine with fresh lobster, cherry tomatoes, bisque*

### ⊕ **Tagciolioni Con Granchio S D G E 195**

*Blue king crab meat, Osetra caviar, crab emulsion, beurre blanc*

### **Branzino in Crosta S E G 320**

*Mediterranean seabass baked in salt crust*

*Recommended for 3 to 4 pax*

### ⊕ **Cotoletta alla Milanese D G E 295**

*Veal rib chop, bread crumbs, rocket salad*

*Recommended for 2 pax*

### **Fiorentina D C E 510**

*T-bone steak served with choice of two side dishes*

*Recommended for 3 to 4 pax*

## Side Dishes

### **Purée di Patate D V 45**

*Mashed potato*

### **Asparagi D V 45**

*Sautéed asparagus*

### **Spinaci D V 45**

*Sautéed spinach, parmesan cream*

### **Broccolini V 45**

*Sautéed broccolini, red chilli and garlic*