



BUSSOLA

Sapori d'Italia

A feast for the senses, celebrating the flavours of Italy

Delizie

⊕ **Marinara** **G D S** 45

Flatbread, tomato sauce, anchovies, capers, Taggiasca olives

⊕ **Bianca** **G V** 40

Flatbread, garlic oil, rosemary

⊕ **Prosciutto e Melone** **Pork** **خنزير** 35

Prosciutto and melon skewers

⊕ **Baccalà Fritto** **D G S** 35

Fried cod with aioli sauce

⊕ **Polpette al Sugo** **G CE D** 35

Meatballs, tomato sauce, basil

⊕ **Arancini** **G D E** 30

Mini mushroom arancini

⊕ **Polipetto e Patate** **S** 30

Baby octopus with mashed potatoes

⊕ **Polenta Fritta** **D G** 30

Taleggio-stuffed fried polenta with puttanesca sauce

⊕ **Olive** 30

Marinated mixed olives

⊕ **Alici Stracciatella** **D S** 30

Anchovies marinated in oil and lemon, stracciatella cheese

⊕ **Bruschetta** **G** 30

Fresh tomato, basil, garlic

⊕ **Verdure Grigliate** 30

Grilled aubergine, zucchini, bell pepper

⊕ New Arrival

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

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

Crudi di Mare

⊕ **Bussola Plateau R S 420**

Oysters, scallops, Sicilian red prawns, langoustine served with citronette, vinaigrette and Tabasco
Recommended for two

⊕ **Caviar S D G R 400**

Baeri caviar 30g, focaccia crisp, sour cream, lemon

⊕ **Gambero Rosso S C E R 155**

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

⊕ **Tartare di Tonno R S 95**

Bluefin tuna, parsley sauce, strawberry

Antipasti Italiani

⊕ **Tartare di Manzo D M S E R New 120**

Classic raw Fassona beef tartare, Parmesan flakes, balsamic vinegar

⊕ **Vitello Tonnato E S D 105**

Cold sliced veal, tuna caper sauce

⊕ **Capesante Gratinata S G D 98**

Oven-baked jumbo scallops, parsley sauce

Tagliere di Salumi e Formaggi D N G Pork خنزير 140

Selection of pork cold cuts with aged cheeses and condiments

Burrata D N 95

Burrata cheese, pesto, heirloom tomatoes

Parmigiana D G 85

Traditional oven-baked aubergine parmigiana

Salads

⊕ **Insalata di Mare S M C E 90**

Mixed seafood salad, cherry tomatoes, lemon vinaigrette, carrots, celery

⊕ **Insalata di Pomodori N 75**

Mixed tomatoes, cucumber, olives, onion, basil, olive oil

Lattughino Insalata N M D 75

Baby gem lettuce, goat cheese, pecan nuts, berries, mustard dressing

، 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

⊕ **Frutti di Mare GDS 98**

Tomato sauce, mixed seafood

⊕ **Bussola GDN 110**

Tomato sauce, burrata, mozzarella, pesto, basil

⊕ **Gorgonzola & Speck GD Pork خنزير 95**

Cheese sauce, mozzarella, gorgonzola, pork speck

⊕ **Ortolana GD 95**

Tomato sauce, mozzarella, grilled zucchini, aubergine and peppers

Bianca GV 50

Garlic oil, rosemary

Margherita GD 78

Tomato sauce, mozzarella, fresh basil

Tartufata GDN 125

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

Diavola GD 95

Tomato sauce, mozzarella, spicy beef pepperoni

Parma GD Pork خنزير 125

Tomato sauce, mozzarella, parma ham, rocket leaves, Grana Padano

Soups

Minestrone di Verdure CEDNG 60

Hearty vegetable soup with basil pesto and bread

Zuppa di Pesce SGD 78

Assorted Mediterranean seafood stew with
garlic bread and fresh parsley

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Primi Piatti

Fresh Pasta - Risotto

⊛ **Risotto alla Milanese** **D CE 160**

Aquarello rice with saffron, veal ossobuco

⊛ **Fettuccine Funghi e Tartufo** **G D 120**

Fettuccine with mushrooms, truffle sauce

⊛ **Tortelli all'Anatra** **G D N CE 120**

Confit duck filling, wild mushroom sauce

⊛ **Gnocchi Quattro Formaggi** **G D N 95**

Gnocchi with four-cheese sauce, nuts

Tagliolini ai Frutti di Mare **S D G E 148**

Fresh mediterranean seafood in light tomato sauce, parsley

Linguine alle Vongole e Bottarga **G D S 135**

Linguine with fresh mediterranean clams, parsley, grated bottarga

Risotto ai Funghi **D 100**

Aquarello rice with mushrooms, creamed with Parmigiano Reggiano

Pappardelle Ossobuco **G CE D E 105**

Homemade pappardelle with ossobuco ragù, fresh gremolata

Tortelli Ricotta e Spinaci **G E D N 95**

Tortelli pasta filled with ricotta cheese and spinach, toasted hazelnuts

Classici

⊛ **Amatriciana** **G E D Pork** **خنزير 98**

Calamarata pasta, tomato, pecorino, guanciale

⊛ **Cacio e Pepe** **G E D 98**

Bucatini, pecorino, Parmigiano, black pepper

Carbonara **G E D Pork** **خنزير 98**

Spaghetti, egg, pecorino, guanciale

For special pasta requests, please ask your waiter for availability

From the Land

⊕ **Cotoletta alla Milanese** **E D G** 130

*Pan-fried chicken breast served with wild rocket,
Parmesan, cherry tomatoes, aged balsamic*

Filetto di Manzo **D CE** 218

Beef tenderloin with potato purée, glazed vegetables, beef jus

Tagliata di Striploin **D CE** 190

*Beef striploin with wild rocket salad, cherry tomatoes,
Grana Padano cheese, peppercorn sauce*

Polletto alla Piasta **D** 165

*Corn-fed baby chicken deboned with chilli marinade
served with roasted potatoes*

From the Sea

⊕ **Rombo** **S D** 295

Pan-fried turbot fillet, parsley cream, fresh fennel salad

⊕ **Frittura Mista** **S G E** 125

*Deep-fried assorted Mediterranean seafood
served with courgette and garlic aioli*

Merluzzo **D S** 200

*Black cod with spring pea purée, green legumes, morel,
chanterelle mushrooms*

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Specials

Recommended for two

⊕ **Linguine all'Astice S G 340**

Linguine with fresh lobster, cherry tomatoes, bisque

⊕ **Risotto Parmigiano e Tartufo D 180**

Truffle and Parmesan risotto

⊕ **Branzino in Crosta S E 260**

Mediterranean seabass baked in salt crust

⊕ **Wagyu Ribeye MB 6-7 320**

300g Wagyu ribeye MB 6-7 served with a choice side dish

⊕ **Fiorentina D CE 485**

T-bone steak served with choice of two side dishes

Sogliola alla Mugnaia G D S 420

Baked Dover sole served with marinated zucchini

⊕ **Grill**

As per market availability

Atlantic Lobster S 295

Caribbean Red Prawn S 180

Jumbo Prawn S 60

Side Dishes

45 each

⊕ **Funghi Trifolati**

Mixed wild mushrooms sautéed with parsley

Purè di Patate D

Mashed potato

Verdure al Burro D

Heirloom vegetables with butter

Spinaci D

Fresh spinach with butter and Parmesan cream

Broccolini

Broccoli tossed with red chilli and garlic

Insalata di Rucola

Rocket salad