

La Bussola

Restaurant Pizzeria Bar



Zuppe Soups

Zuppa del Giorno

Soup of the Day
Ec. 29

Bisque All'Aragosta

Lobster Bisque
Ec. 32

Antipasti Starters

Frittura di Anelli di Calamari, Gamberetti e Verdurine con Salsa Marinara

Deep-fried Calamari, Shrimps and Vegetables with homemade marinara sauce
Ec. 42

Tagliere Italiano con Prosciutto di Parma, Salame, Bruschetta, Mortadella alla Griglia e Fritto dello Chef

Parma ham, Bruschetta, Tuscan salami, Grilled Italian Bologna and Chef's fried Special
Ec. 55

Antipasto di Mare con Pepata di cozze, Tartar di Tonno, Gamberetti al vapore con salsa Cocktail e Calamari Fritti

Sautéed Mussels in Champagne Sauce, Tuna Tartar, Shrimp Cocktail, and Fried Calamari
Ec. 60

Caprese all'Italiana, Mozzarella, Pomodoro e Pesto

Fresh mozzarella & Tomatoes served with our Homemade Pesto Sauce
Ec. 42

Tartar di Tonno su Crostone di Avocado, Rucola, Capperi e Salsa alle Cipolle Rosse con Lasagnetta Fritta

Tuna Tartar with Avocado Paste, Rocket, Capers and Onion Sauce with Fried Lasagna
Ec. 48

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Primi Piatti **Middle Courses**

Spaghetti Aglio, Olio e Peperoncino

Spaghetti Garlic, Extra Virgin Olive Oil and Red Pepper
 Ec. 35

Gnocchi alla Bolognese di Manzo con Parmigiano

Homemade potatoes gnocchi with our homemade beef Bolognese sauce
 Ec. 45

Tortelloni all'Aragosta con Gamberetti e Pomodoro Fresco (Stagionale)

Homemade Lobster Tortelloni with diced Shrimp & Fresh Tomatoes (Only on Season)
 Ec. 54

Risotto Arborio alla Aragosta, Asparagi e Pomodoro Fresco (Stagionale)

Italian style Arborio rice risotto With Lobster, Asparagus and Fresh Tomatoes
 (Only on Season)
 Ec. 58

Lasagna Romagnola

Traditional Italian Lasagna with Béchamel, Bolognese sauce, baked with Mozzarella & Parmesan
 Ec. 48

Spaghetti allo "Scoglio" Bianco e Pomodoro Fresco

Seafood Spaghetti in White Wine Sauce and Fresh Tomatoes
 Ec. 58

Linguine alla Panna

Linguine in Alfredo sauce
 Ec. 35

- Add of fresh Tomatoes or Tomatoes Sauce Ec. 4
- Add of Mushrooms Ec. 8
- Add of Chicken Ec. 10
- Add of Shrimps Ec. 15
- Add of Lobster Ec. 16
- Vegetables (Zucchini, Broccoli, Carrots, Green Beans Brussels Sprouts) Ec. 10
- Broccoli or Zucchini or Carrots or Etc. Ec. 8

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Secondi Piatti  Main Courses

Carni ❖ Meat

Grigliata Mista di Carne con Agnello, Filetto di manzo, Filetto di maiale, Petto di Pollo Con Patate Arrosto

Mix Of Grilled Meat "Lamb, Chicken, Pork & Beef" with Gravy & Roasted Potatoes
Ec. 120

Filetto di Maiale alla Diana con Bacon e Dijon in Grani Con Patate Arrosto
Pan-Fried Pork Tenderloin with Bacon, Grain Dijon, Cognac and Cream With Roasted Potatoes

Ec. 81

Petto di Pollo in Parmigiana con Pure' di Patate

Chicken Parmigiana with Tomatoes Sauce, Mozzarella Cheese & Parmesan with Mash Potatoes

Ec. 78

Filetto di Manzo alla Griglia al Fondo Bruno con Funghi e Asparagi con Patate a Spicchio Fritte al Parmigiano

Grilled Beef Tenderloin with Asparagus & Mushrooms Gravy Sauce & Parmesan Fried Potatoes Wedges

Ec. 120

Porchetta Umbra con Finocchietto, Rosmarino e Patate Arrosto

Umbrian's Style Baked Pork with Fennel and Rosemary with Roast Potatoes

Ec. 81

Agnello Marinato allo yogurt in crosta di pane alla menta Con Patate Soute

Rack and Leg of Lamb Marinated with Yogurt & Baked With Mint Bread and Garlic Butter Served with Sautéed Potatoes

Ec. 115

Every Main course will be served with Baked Vegetables

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Piatti vegetariani  **Vegetarian Options**

Medaglioni di Melanzane in Parmigiana Con Pure' di Patate

*Baked Eggplants Medallions with homemade Tomato Sauce, Parmesan cheese and Basil Oil
with Mash Potatoes*

Ec. 62

Parmigiana di Tofu con Pure' di Patate

*Tofu Parmigiana with Tomatoes Sauce, Mozzarella Cheese & Parmesan with Mash Potatoes
Ec. 65*

Secondi Piatti  **Main Courses**

Pesce ❖ **Fish**

Mojito Snapper in Salsa Cremosa di Rum Bianco, Lime e Menta con Patate Arrosto

*Mojito Pan-fried Red Snapper With Creamy Rum, Lime and Mint Sauce Served with Roast
Potatoes*

Ec. 78

**Arrosto Misto di Mare, Snapper Mahi Mahi, Gamberetti e Aragosta Con Graten di
Pane al Prezzemolo e Patate a Spicchio Fritte al Parmigiano (Stagionale)**

*Baked Mix Fish Selection With Snapper, Mahi Mahi, Shrimps and Lobster with Italian bred
Crumbs Served With Parmesan Fried Potatoes Wedges (Only on Season)*

Ec. 140

**Filetto di Mahi Mahi in Crosta di Pasta Fillo e Patè di Pomodori Secchi in Salsa
Rosata Con Patate Soute'**

*Baked Mahi Mahi filet rolled in Fillo pastry & Homemade Sundried Tomatoes Pate on Pink
Sauce With Sautéed Potatoes*

Ec. 85

Tagliata di Tonno Rucola e Salsa all' Aceto Balsamico con Pure' di Patate

Grilled Antiguan Tuna steak with Modena Balsamic Vinegar Sauce with Mash Potatoes

Ec. 95

Aragosta in salsa di Aglio, Zucchine e Funghi Con Patate Arrosto (Stagionale)

*Antiguan Lobster baked with Garlic Sauce, Mushrooms, Zucchini, and Parmesan Cheese &
Roasted Potatoes (Only on Season)*

Ec. 120

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Insalate Salads

Insalata Mista Grande

Mixed Salad with romaine heart, radicchio, cucumber & tomatoes

Ec. 27

Insalata di pollo con crostini

Mixed Salad with Grilled Chicken & croutons

Ec. 32

Insalata di Gamberetti con Crostini

Mixed Salad with sauté' Shrimps & croutons

Ec. 34

Insalata di Pomodori e Cetrioli

Garden salad with tomatoes and cucumbers (no lettuce)

Ec. 27

Insalata di Pomodori e Cipolla

Salad made with tomatoes and onions (no lettuce)

Ec. 27

Insalata di Tonno con crostini e Sesamo

Mixed Salad made with Tuna with sesame seeds & croutons

Ec. 36

Insalata Italiana con Rucola, Prosciutto Crudo, Crostini e Restrizione Balsamica

Mixed Salad made with Parma Ham, croutons and a balsamic vinegar restriction

Ec. 36

Dressings Available

- *Italian Dressing*
- *Thousand Island*
- *Caesar Dressing*
- *Or Enjoy Our Extra Virgin Olive Oil And Balsamic Vinegar on the table*

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Pizza

	9 Inch Small	12 Inch Medium		9 Inch Small	12 Inch Medium
1. Margherita <i>Tomato, Mozzarella & fresh basil</i>	Ec. 27	Ec. 33			
2. Prosciutto & Funghi Ham & Mushrooms <i>Tomato, Mozzarella, Mushrooms, Ham</i>	Ec. 34	Ec. 43			
3. Salamino ~ Pepperoni <i>Tomato sauce, Mozzarella, Pepperoni</i>	Ec. 30	Ec. 38			
4. Salsiccia ~ Italian Sausage <i>Tomato, Mozzarella, Italian Sausage</i>	Ec. 32	Ec. 40			
5. Quattro Stagioni ~ 4 Seasons <i>Tomato, Mozzarella, Mushrooms, Ham, Artichokes, Olives (Divided)</i>	Ec. 35	Ec. 44			
6. Capricciosa ~ Capricious Pizza <i>Tomato, Mozzarella, Mushrooms, Ham, Artichokes, Olives (Mix)</i>	Ec. 35	Ec. 44			
7. Miramare ~ Seafood <i>Tomato, Mozzarella, Seafood</i>	Ec. 38	Ec. 50			
8. 4 Formaggi ~ 4 Cheese <i>Mozzarella, Blu Cheese, Brie, Parmigiano</i>	Ec. 35	Ec. 44			
9. Tonno & Cipolla ~ Tuna & Onion <i>Tomato, Mozzarella, fresh Tuna & Onions</i>	Ec. 38	Ec. 50			
10. Dell' Orto ~ Vegetarian <i>Tomato, Mozzarella, Vegetables</i>	Ec. 35	Ec. 44			
11. Prosciutto Crudo ~ Parma Ham <i>Tomato, Mozzarella cheese & Parma ham</i>	Ec. 36	Ec. 45			
12. Hawai <i>Tomato, Mozzarella, Ham & Pinapple</i>	Ec. 35	Ec. 44			
13. Mezzo E Mezzo ~ Half & Half <i>Tomato, Mozzarella and Ham (Half Pocket)</i>	Ec. 32	Ec. 40			
14. Calzone <i>Tomato, Mozzarella and Ham (Pocket)</i>		Ec. 37			
15. Calzone Vegetariano <i>Tomato, Mozzarella & Vegetables (Pocket)</i>		Ec. 45			
16. Calzone Salamino ~ Peperoni <i>Tomato, Mozzarella and Pepperoni (Pocket)</i>		Ec. 38			
			17. Calzone Salsiccia ~ Italian Sausage <i>Tomato, Mozzarella & Italian Sausage (Pocket)</i>		Ec. 40
			18. Calzone Umbro <i>Mozzarella, Spinach & Italian Sausage</i>		Ec. 45
			 19. Ammanniti <i>Tomato, Mozzarella, Anchovies & Capers</i>	Ec. 35	Ec. 44
			 20. Badia <i>Garlic sauce, Mozzarella, Grilled Chicken & Sweet peppers</i>	Ec. 36	Ec. 45
			 21. Cassero <i>Garlic Sauce, Mozzarella, Shrimps, Jalapeño</i>	Ec. 40	Ec. 50
			 22. Contrastanga <i>Lobster, Shrimps, Seafood & Tuna</i>	Ec. 50	Ec. 65
			 23. Croce Bianca <i>Tomato, Mozzarella, Rocket, Corn & Shrimp</i>	Ec. 45	Ec. 55
			 24. Giotti <i>Tomato, Mozzarella, Mushroom, Italian Sausage & Jalapeño</i>	Ec. 37	Ec. 48
			 25. La Mora <i>Garlic Sauce, Mozzarella & Lobster</i>	Ec. 43	Ec. 54
			 26. Morlupo <i>Tomato, Mozzarella, Pepperoni, Sweet peppers, Italian Sausage, Onions & Ham</i>	Ec. 45	Ec. 55
			 27. Pugilli <i>Mozzarella, Parma Ham, Rocket & Parmesan Cheese</i>	Ec. 45	Ec. 55
			 28. Spada <i>Tomato, Mozzarella, Ham, Pepperoni, Chicken & Italian sausage</i>	Ec. 45	Ec. 55

Toppings Available (extra)

- ★ Artichokes 8Ec ★ Parma Ham 14Ec ★ Ham 8Ec
- ★ Italian Sausage 7Ec ★ Pepperoni 8Ec ★ Sweet Peppers 8Ec
- ★ Grilled Chicken 10Ec ★ Shrimps 14Ec ★ Rocket 9Ec ★ Corn 4Ec
- ★ Tuna 15Ec ★ Mushrooms 9Ec ★ Anchovies 9Ec ★ Capers 7Ec
- ★ Bacon 8Ec ★ Parmigiano 10Ec ★ Extra Mozzarella 7Ec
- ★ Brie 10Ec ★ Blu Cheese 9Ec ★ Olives 8Ec ★ Onions 3Ec
- ★ Pineapple 6Ec ★ Jalapeño 3Ec ★ Lobster 20Ec

All prices are tax included, 10% service charge will be added to the bill. ONE bill per party



Dolci Desserts

Tortino al Cioccolato Fondente su Crema alla Vaniglia
Hot dark chocolate cake on a bed of Vanilla Cream
Ec. 32

Tortino al Cioccolato Bianco su Crema al Cioccolato
Hot white chocolate cake on a bed of dark chocolate Cream
Ec. 32

Torta al Formaggio e Cioccolato Bianco alle Fragole e Restrizione di Aceto Balsamico
White chocolate Cheesecake with Strawberry topping ad Balsamic Vinegar Restriction
Ec. 32

Crème Brule' La Bussola
Crème Brulé
Ec. 29

Tiramisù al Caffè e Amaretto
Traditional tiramisù made with ladyfingers biscuits soaked in coffee & Amaretto
Ec. 32

Semifreddo al Lampone e Frutto della Passione con Biscotto e Salsa al Cioccolato
Semi-Cold Cake Made with Raspberry, Passion Fruit and biscuit with Chocolate Topping
Ec. 32

Gelato
Choice of Ice Creams (3 Scoops)
Flavors: Vanilla / Chocolate / Rum & Raisin / Strawberry / Coconut
Ec. 32

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Caffetteria  **Cafeteria**

Caffè Americano

American Coffee

Ec. 8

Espresso

Espresso Coffee

Ec. 11

Cappuccino

Cappuccino

Ec. 18

Caffelatte

Latte

Ec. 13

Irish Coffee

American coffee with Irish whiskey & whipped cream

Ec. 21

Monte Cristo Coffee

American coffee with Kahlua, Grand Marnier, Whipped cream and Chocolate Topping

Ec. 23

Calypso Coffee

American coffee with Tia Maria, whipped cream & chocolate

Ec. 21

Caffè La Bussola (cold)

Shaken espresso coffee with Baileys and brown sugar

Ec. 21

Tea

Selection of Tea

Ec. 8

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