

# *Antipasti*

*Melanzane alla Parmigiana*  \$18.90

*Baked Eggplant layered with Tomato Sauce,  
Parmigiano Reggiano and Mozzarella Cheese.*

*Testaroli al Pesto*  \$18.90

*North Tuscany Eggless Pancake rolled with Pesto Sauce.  
A great start of a meal. Yummy!!*

*Calamari fritti* \$19.90

*Cecina con Baccala mantecato* \$23.90

*Chick Peas Pancake, whipped salt cod, parsley and garlic.  
My favourite.*

*Tagliere di Salumi* \$25.90

*Platter of 3 Italian cold cuts, Green Olives, Parmesan cheese.*

*Tonno del Chianti* \$19.90

*Tuscan traditional dish, Marinated pork neck, herbs and olive oil.  
Must try!!*

*Carpaccio di Pesce Spada Affumicato* \$24.90

*Carpaccio of Smoked sword fish, fresh Italian Tomatoes,  
Rocket salad, Parsley, Garlic, Oil and Lemon.*



*Trippa alla Fiorentina* \$19.90

*Stew veal tripe, tomato sauce, beans, rosemary and Parmesan cheese.*

# *Insalate*

- Insalata di Verdure alla Griglia*  \$18.90  
*Grilled Zucchini, Eggplant, Italian Tomatoes,  
Long sweet Shallot and Baby Capsicum.*
- Insalata di calamari tiepida* \$19.90  
*Grilled Fresh Squid, Black Olives, Red Radish,  
Capsicum Pesto and Rocket Salad*
- Rucola, Parmigiano e Pomodori Secchi*  \$17.90  
*Rocket Salad, Parmigiano Reggiano and Semi Dry Tomatoes  
with Extra Virgin Olive Oil and Balsamico dressing.*
- Insalata di Finocchi e Anatra* \$20.90  
*Thinly Sliced Fresh fennel, Orange Wedges, Duck Breast  
and Marinated Anchovies.*
- Insalata di pomodori*  \$17.90  
*Fresh Italian Tomato, Celery, Basil Leaves and  
Extra Virgin Olive Oil.*

# *Le Zuppe*

- Pappa al Pomodoro*  \$14.90  
*Traditional Tuscan thick Tomato Soup with Croutons.  
We love it!*
- Zuppetta di Vongole* \$26.90  
*Saute clams, white wine, fresh tomato, basil and garlic.*
- La Carabaccia*  \$15.90  
*Tuscan Onion Soup, Toasted Bread, Parmesan Cheese.*

10% Service Charge & Prevailing Government Charges not Included

# Pasta

*Tordelli al Ragu Chiantigiano* \$22.90

*Hand-Made Ravioli Sausage with Chianti Bolognese Sauce*

*Linguine con Vongole e Bottarga di Muggine* \$28.90

*Linguine with Clams and Grey Mullet Bottarga in Extra Virgin Olive Oil Parsley and Garlic*

*Lasagna* \$22.90

*The Classic Lasagna with Bolognese Sauce, Mozzarella Cheese, Parmesan Cheese and addition of Cooked Ham.*

*Pici con quaglia, cacio e pepe* \$28.90

*Hand-Made Tuscan Spaghetti with Quail Sauce, Parmigiano Reggiano and Pepper.*

*Gnocchi al Granchio* \$24.90

*Hand-Made Potato Dumpling, Crab Meat with Tomato and Cream Sauce.*

*Risotto ai funghi e Profumo di Tartufo* \$27.90

*Italian Risotto with Mix Wild Mushroom and Truffle Oil.*

*Fettuccine con Salsiccia e Tartufo* \$28.90

*Hand-Made Fettuccine with Pork Sausage and Black Truffle*

*Spaghetti ai Frutti di Mare* \$25.90

*Spaghetti with Seafood in Light Tomato Sauce*

# Secondi Piatti

- Branzino all' Isolana* \$34.90  
*Baked Sea-Bass, Fresh Tomatoes, Potatoes, Shallot and Black Olives*
- Ossobuco con Risotto allo Zafferano* \$37.90  
*Stew Veal Shank Sevr'd on Saffron Risotto*
- Galletto Disossato alla Diavola* \$30.90  
*Roasted Deboned Organic Spring Chicken marinated with Lemon, Chilli, Garlic, Honey and Fresh Tomatoes.*
- Merluzzo alla Livornese* \$38.90  
*Stewed Cod Fish in Tomato Sauce, Capers, Black Olives, Garlic and Parsley*
- Rib-Eye alla Griglia* \$48.90  
*Grilled 200 days Angus Beef Rib-Eye, Roasted Potatoes*
- Rosticciana alla Griglia* \$32.90  
*Grill Pork Ribs, Roasted Potatoes, Stew Kale, Mescaline Salad.*
- Pepero di Manzo* \$32.90  
*Braised Beef shin with Pepper Sauce, Saute Spinach and Toasted Bread*
- Stinco di Agnello Brasato al Vino Rosso* \$31.90  
*Lamb Shank Braised in Red Wine Sauce with Mashed Potatoes*
- Sogliola alla Griglia* \$38.90  
*Grill Lemon Sole with Mix Salad, Parsley and Garlic Oil*
- Bistecca alla Fiorentina* \$149.90  
*1kg Grilled Angus Beef T-Bone Steak with Roasted Potatoes and Cannellini Beans.*

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# Pizza

- Margherita*  \$18.90  
*Tomato Sauce, Mozzarella Cheese and Basil Leaves*
- Napoletana* \$22.90  
*Tomato Sauce, Mozzarella Cheese, Anchovies and Capers*
- Verdure*  \$22.90  
*Tomato Sauce, Mozzarella Cheese, Capsicum, Zucchini and Eggplant*
- Diavola* \$23.90  
*Tomato Sauce, Mozzarella Cheese and Spicy Salami*
- Prosciutto e Funghi* \$23.90  
*Tomato Sauce, Mozzarella Cheese, Cooked Ham and Mushroom*
- Quattro Formaggi*  \$23.90  
*Mozzarella Cheese, Blu Cheese, Smoked Cheese and Parmesan Cheese.*
- Tartufo nero*  \$26.90  
*Mozzarella Cheese, Black Truffle and Truffle Oil*
- Pietrasanta* \$26.90  
*Mozzarella Cheese, Fresh Tomatoes, Sliced Tenderloin and Smoked cheese..*
- Rucola Parma e Parmigiano* \$28.90  
*Tomato Sauce, Mozzarella Cheese, Rocket Salad, Parma Ham and Parmesan Cheese.*

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# *La Bussola Vegetarian Menu*

## *Appetizers*

*Vegetarian Board* *\$48.90*  
*Baked Veggies, Pickles Onion, Daily Cheese, Roasted Fennel, Capsicum, Pesto, Olives and Semi Dry Tomatoes.*

*Baked Portobello Mushroom* *\$18.90*  
*Baked Portobello Mushroom filled with Broccoli, Walnuts and Bread Crumb served with Aged Balsamico Vinegar.*

## *Main Courses*

*Lasagna Vegetariana* *\$19.90*  
*The Classic Lasagna with Vegetarian Bolognese Sauce.....*  
*A Must Try for the Non-Vegetarian as well!!!*

*Linguine Portobello, Pesto e Tartufo Nero* *\$26.90*  
*Linguine with Portobello Mushroom, Pesto Sauce and Black Truffle*

*Polpette al pomodoro* *\$26.90*  
*Impossible Meat-Ball, braised in Tomato Sauce*