

## Mare

### Seafood Selections

#### *Ostriche* \*\*

**(S)(D)** Oysters Gillardeau No.3, Marenne d' Oleron

246

#### *Carpaccio di branzino e agrumi*

**(S)(R)** Line caught seabass carpaccio, citrus, fine herbs salad

98

#### **Pane tostato con sarde affumicate, peperoni arrosto, Burratina e salsa di capperi e pistacchi**

**(N)(D)(S)** Smoked Sardines with roasted capsicum, 8ogr Burrata cheese, cream of pistachio and capers

95

#### *Battuto di gamberi rosa, stracciatella e basilico*

**(D)(R)(S)** Pink prawns tartare, stracciatella cheese, lemon salt, basil oil

96

#### *Tonno battuto a coltello con fragole, capperi e salicornia*

**(D)(R)** Yellow fin Tuna tartare with capers, basil, samphire and strawberry capers relish

86

#### *Frittura mista di paranza* \*

**(S)** Deep fried assorted Mediterranean seafood with zucchini and roasted garlic mayonnaise


155

#### **Calamaro grigliato ripieno di patata e provola con broccolini e crema di cannellini** \*

**(S)(D)** Stuffed giant calamari with potatoes, Provola cheese, sautéed broccoli and cannellini beans emulsion

140

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# Terra

## Land Appetizers

### *Burrata & culatello di zibbello\**

**(P)(D)** Burrata cheese served with traditional culatello di zibbello ham

166

### *Prosciutto San Daniele Dop "Addobbo"*

**(P)(D)** 18 months 'San Daniele ham' served with figs carpaccio and Blue cheese

112

### *Tavola di salumi e condimenti*

**(P)(D)** Selection of pork cold cuts with aged cheeses and condiments

82/128



### *Burrata classica con pomodori e basilico*

**(D)** 300g Burrata cheese, heirloom tomatoes, extra virgin olive oil and fresh basil

155

### *Carpaccio di manzo con funghi, dressing Cipriani e parmigiano*

**(D)(R)** Raw beef Carpaccio with Cipriani dressing, croutons, mushrooms and Grana Padano cheese

112

### *Vitello tonnato alla maniera della Bussola*

**(D)** Slow cooked veal served with tuna mayo sauce, crunchy vegetables and marinated egg yolk

92

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## Insalate

### Salads

#### *Insalata di pomodori*

**(V)** Heirloom tomato salad with fresh basil, onion and extra virgin olive oil

78

#### *Panzanella Toscana*

**(V)** Tuscany style panzanella salad with cucumber, tomatoes, red onions, croutons and vinaigrette

58

#### *Lattuga, frutti di bosco, formaggio di capra, noci e olio al limone*

**(V)(D)(N)** Baby gem lettuce with goat cheese, walnuts, berries and citronette dressing

77

#### *Cavolo verde, zucca, ceci e melograno*

**(D)(V)(N)** Crunchy kale, roasted butternut squash, chickpeas, mix seeds and nuts, pomegranate

77

#### *Insalata di mare del Mediterraneo*

**(S)** Ensemble' of Mediterranean seafood and crustaceous, crunchy vegetables, lemon dressing

104

## Zuppe

### Soups

#### *Zuppa di verdure*

**(V)(D)(N)** Healthy vegetables soup with basil pesto and bread

66

#### *Caciucco alla livornese*

**(S)** Assorted Mediterranean seafood stew with garlic bread and fresh parsley

92

## Risotti

#### *Risotto ai funghi*

**(V)(D)** Riserva San Massimo rice with mushrooms, creamed with Parmigiano Reggiano cheese and fresh truffle

96

#### *Risotto alla pescatora*

**(A)(D)** Riserva San Massimo rice with fresh Mediterranean seafood, light tomato sauce and fresh parsley

136

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# Paste

## Our Pasta Selections

### *Strozzapreti con ragu di branzino, asparagi e pomodorini*

Priest chockers with seabass ragout, green asparagus and cherry tomatoes

126

### *Fusilloni alla Norma*

**(D)(V)** Fusilloni pasta with aubergine, tomato sauce, aged ricotta cheese and fresh basil

88

### *Ravioli ripieni ai funghi con salsa al tartufo*

**(D)(V)** Home made mushroom ravioli with truffle cream and parsley

110

### *Pappardelle al sugo di ossobuco di vitello e gremolata*

**(A)(D)** Home made pappardelle with Ossobuco ragout and fresh gremolata

89

### *Cannelloni di ricotta e spinaci con sugo di pomodoro*

**(V)(N)(D)** Cannelloni pasta with spinach, ricotta and tomato sauce

96

### *Agnolotti del plin ripieni di vitello con fondo di pollo e parmigiano*

**(N)(P)(D)** Hand made Agnolotti stuffed with roasted veal and Parmigiano Reggiano cheese, tossed with butter and sage

106

### *Bucatini alla Amatriciana*

**(P)(D)** Bucatini pasta with pork guanciale, mild spicy tomato sauce and Pecorino Romano cheese

108

### *Spaghettoni di Gragnano al limone, gamberi rossi crudi e caviale* \*\*

**(S)(D)** Spaghetti creamed with lemon butter, red prawns and Sevruga caviar

265

### *Linguine all'astice* \*\*\*

**(S)(A)** Linguine "Monograno Felicetti" with Canadian lobster, cherry tomatoes and basil  
(Good to share)

465

### *Spaghetti con vongole, asparagi e bottarga*

**(S)(A)** Spaghetti with clams, green asparagus and bottarga


126

### *Gnocchi di patate, zucca e guanciale*

**(P)(D)** Home made potato gnocchi with butternut squash and crispy guanciale

98

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## Carne e Pollame

### Meat and Poultry

 **Filetto di manzo in crosta di mostarda, fonduta di fontina, salsa al vino rosso, Asparagi ciliegie e spugnole\*\***

**(A)(D)** Beef tenderloin with mustard crust, Fontina cheese fondue, morels, asparagus and red wine sauce with cherries

218

**Carre' di agnello in panure di erbe aromatiche, scorzanera, legume verdi e funghi \***

**(A)(D)** Lamb carre' with aromatic herbs, salsify, wild mushrooms and green legumes

182

**Pancetta di maiale con miele speziato, rapette glassate e salsa alla mela verde**

**(D)(P)** Pork belly with spiced honey, glazed baby roots and green apple sauce

165

**Petto di pollo con tartufo, patate e pastinaca**

**(D)** Corn- fed chicken breast with truffle, confit potatoes, and parsnip

192

**Controfiletto di manzo con zucca, funghi e anice \*\***

**(A)** Ranger Valley Angus beef striploin with butternut squash, mix mushroom and anise sauce

268

**Bistecca Fiorentina \*\*\*\***

**(D)** T-bone steak Fiorentina style (1.2 kg)


(Choose your 2 side dishes)

(good to share)

(Recommended rare or medium rare)

465

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# Pesci e crostacei

## Our Seafood Selections

 **Branzino alla planchia, con vegetali e salsa ai crostacei \***

**(D)(S)** Seabass a la plancha with red prawns, vegetables brunoise and bisque reduction

208

**Polipo alla planchia con nuvola di patata e padron peppers fritti \***

**(S)(D)** Octopus tentacle with potato foam and deep fried Padron peppers

210

 **Grigliata di pesce e crostacei del Mediterraneo \*\*\***

**(A)(S)** Mediterranean grilled seafood with giant langoustine, red prawns, amberjack, octopus, squid, baby cuttlefish and salmoriglio  
(Choose your 2 side dishes)  
(good to share)

407

**Merluzzo, porri, spugnole, crema di cavolfiore e salsa al franciacorta \*\***

**(A)(D)** Pan fried black cod, morel mushrooms, baby leeks, cauliflower puree and Franciacorta froth

242

**Tonno pinna gialla con agrodolce Siciliana, ribes infuse al the verde e limoni \***

**(S)(N)** Yellow fin tuna with Sicilian agrodolce, tea soaked currant, parsley, pine nut and lemon salad

216

**Spigola da 1,2kg al forno \*\*\*\***

Oven baked Seabass 1.2kg served with potatoes, tomatoes, capers and olives  
(Choose your 2 side dishes)  
(good to share)

450

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## Contorni

### Side Dishes

45 Each

#### *Pure' di patate*

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

#### *Vegetali 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


#### *Zucchine alla escabeche*

**(V)(D)** Roman fried zucchini with vinegar, mint and garlic

#### *Asparagi verdi al burro*

**(V)** Grilled green asparagus

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# DOLCI ARTIGIANALI

## Our Dessert Selection

 **Tiramisu**

**(A)(D)(N)** Traditional layered mousse of Mascarpone cheese and zabaione with savoiardi biscuits dipped in espresso and black rum

50

**La Mafalda - Semifreddo nocciola e stracciatella con cioccolato e pralinatura alle nocciole**

**(D)(N)** Hazelnut parfait with stracciatella, chocolate mousse and praline nougat

54

**Fondente al cioccolato con sorbetto alla pera, coulis di ciliege e amaretto**

**(A)(D)(N)** Molten dark chocolate cake, cocoa crumble, Morello jam, Amaretto jelly, berries and pear sorbet (allow us 20 minutes)

50

 **Millefoglie con crema diplomatica aromatizzata e frutti di bosco**

**(D)(N)** Bussola mille-fuille with diplomat cream and berries fruit

50

**Affogato al caffè**

**(D)(N)** Hazelnut gelato, whipped cream, chocolate chips with hot espresso

38

**Crostatina ai limoni di Amalfi**

**(D)** Short crust pastry filled with Amalfi lemon curd, baked meringue and citrus sorbet

45

 **Lo Strudel della Bussola**

**(N)(D)** Made to order apple strudel “Bussola style” with cinnamon sauce, vanilla gelato and almond crumble (allow us 20 minutes)


50

**Frutta fresca di stagione**

Seasonal fruit platter

58

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# Gelati

## Our Artisanal Ice Creams

**26 Each**

### *Classic flavours*

Bourbon Vanilla  
Pistachio  
Chocolate  
Hazelnut

### *Variegated*

Ferrero Rocher  
Coconut & Nutella  
Stracciatella  
Cherry nuts & Brittles

### *Fruit flavours*

Mango  
Strawberry  
Pear  
Lemon

## Liqueur Coffee / 58

### Caff'e Corrector

Coffee, Grappa

### Irish coffee

Coffee , Irish whisky, whipped cream, brown Sugar

### Café 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

## Coffee

Ristretto	25
Espresso	25
Macchiato	25
Americano	28
Double espresso	28
Café Latte	28
Cappuccino	28
Hot Chocolate	28
Ice Coffee	30

## Digestive / 45

Jagermeister  
Drambuie  
Peach Schnapps  
Sambuca  
Cointreau  
Kahlua  
Tia Maria  
Bailey's  
Benedictine  
Southern Comfort  
Galliano  
Limoncello  
Amaro Averna  
Amaretto  
Fernet Branca  
Frangelico

## Jing Tea / 25

Chamomile  
Green Tea  
Earl Grey  
Jasmine  
Assam Breakfast  
Peppermint leaf  
Lemon Grass  
Blackcurrant

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