

## **ANTIPASTI**

<b>Antipasto Italiano</b>	<b>9.95</b>
(Mixed cold cuts, and cheeses, with antipasto mista)	
<b>Olives mista</b>	<b>7.95</b>
(Mixed olives)	
<b>Prosciutto e Melone</b>	<b>11.95</b>
(Prosciutto di Parma and honeydew)	
<b>Pimentos e Filet of Anchovies</b>	<b>9.95</b>
<b>Lumache alla Romana</b>	<b>9.95</b>
(Snails in mushroom caps with garlic butter sauce)	
<b>Baked Clams Arreganata</b>	<b>9.95</b>
(Fresh clams baked with fresh Italian seasoning)	
<b>Baked Atlantic Scallops</b>	<b>10.95</b>
(Scallops baked in a herb and garlic sauce)	
<b>Pacific Smoked Salmon</b>	<b>10.95</b>
<b>Prawns sauteéd in vodka marinara sauce</b>	<b>13.95</b>
<b>Fresh Oysters Raw or Baked</b>	<b>10.95</b>
(when available)	
<b>Seafood Salad</b>	<b>15.95</b>
(Steamed clams, squid, octopus and prawns in a lemon vinaigrette)	
<b>Steamed Mussles Marinara</b>	<b>10.95</b>
(Mussels steamed with a garlic, tomato and white wine sauce; when available)	
<b>Brushcetta della Casa</b>	<b>5.95</b>
<b>Italian Style Garlic Bread</b>	<b>3.50</b>
<b>Appetizer platters available for large groups.</b>	

## **MINESTRE**

<b>Minestrone</b> (All vegetable soup)	<b>5.95</b>
<b>Stracciatella</b> (Eggdrop consommé)	<b>6.95</b>
<b>Tortellini in Brodo</b>	<b>6.95</b>

## **INSALATE**

<b>Insalata Verde</b> (Mixed greens with a Italian dressing)	<b>5.95</b>
<b>Tomato and Onion Salad</b>	<b>6.95</b>
<b>Insalata Caprese</b> (Tomato e Mozzarine in a basil vinaigrette)	<b>12.95</b>

## **PASTA SPECIALITIES**

<b>Spaghetti Bolognese</b> (Marinara meat sauce)	<b>14.95</b>
<b>Spaghetti Puttanesca Style</b> (Capers, anchovies, olives and spicy tomato sauce)	<b>15.95</b>
<b>Spaghetti ai Funghi</b> (Tomato and mushroom wine sauce)	<b>15.95</b>
<b>Linguini alla Pescatore</b> (Mixed seafood in tomato sauce)	<b>19.95</b>
<b>Linguini alle Vongole</b> (Red or white clam sauce)	<b>17.95</b>
<b>Linguini al Pesto</b> (Basil Sauce)	<b>15.95</b>
<b>Penne all'Arrabbiata</b> (Spicy tomato sauce)	<b>14.95</b>
<b>Penne all'Amatriciana</b> (Italian bacon, peppers, egg and tomato)	<b>16.95</b>
<b>Lasagna al Forno</b>	<b>16.95</b>
<b>Cannelloni al Forno</b>	<b>16.95</b>
<b>Tortellini alla Panna</b> (A cream and cheese sauce)	<b>16.95</b>
<b>Gnocchi Laretta Style</b> (Ricotta cheese dumpling, baked in a rose sauce)	<b>17.95</b>
<b>Fettuccine Alfredo</b> (A cream and cheese sauce)	<b>16.95</b>
<b>Fettuccine al Salmone Affumicato</b> (Green onions, smoked salmon in a cream sauce)	<b>18.95</b>
<b>Ravioli della Casa</b> (Baked in a rose sauce)	<b>17.95</b>

### **Pasta Appetizers Available**

<b><u>Add</u></b>	
<b>Meat Balls</b>	<b>3.95</b>
<b>Chicken</b>	<b>5.95</b>
<b>Shrimp</b>	<b>5.95</b>

## FROM OUR GRILL

<b>Filet Mignon</b>	<b>38.95</b>
(Alberta beef tenderloin, topped with sautéed Marsala mushrooms)	
<b>New York Steak</b>	<b>28.95</b>
(Alberta beef, topped with sautéed Marsala mushrooms)	
<b>New York Steak Pizzaiola</b>	<b>29.95</b>
(Alberta beef, with a spicy tomato pizzaiola sauce)	
<b>Fresh Rack of Lamb (when available)</b>	<b>38.95</b>
(Baked with seasoned bread crumbs and a martini rossi mint sauce)	

### Add

<b>Jumbo Prawns</b>	<b>16.95</b>
<b>Scampi</b>	<b>18.95</b>

## FISH SPECIALTIES

<b>Scampi Bussola Style</b>	<b>37.95</b>
(Butterflied and baked in a light butter lemon sauce)	
<b>Lobster Tails Alla Italiana</b>	<b>36.95</b>
(Butterflied and baked in a light butter lemon sauce)	
<b>Gamberoni della Casa</b>	<b>31.95</b>
(Jumbo Prawns, butterflied and baked in a light butter lemon sauce)	
<b>Fresh Halibut (Seasonal April - October)</b>	<b>29.95</b>
(Baked in a creamy lemon saffron sauce)	
<b>Salmone del Pacifico</b>	<b>24.95</b>
(Baked Pacific Salmon, in a lemon white wine cream sauce)	

## CHICKEN SPECIALTIES

<b>Chicken Parmigiana</b>	<b>24.95</b>
(Chicken Cotoletta baked with cheese and mushroom rose sauce)	
<b>Chicken Bussola Speciale</b>	<b>24.95</b>
(Chicken breast sliced and cooked with a mushroom rose sauce)	
<b>Chicken Piccata</b>	<b>24.95</b>
(Chicken breast sautéed in a lemon white wine cream sauce)	
<b>Chicken Breast Grilled in Herbs</b>	<b>24.95</b>
(With a lemon and herb sauce)	

All come with choice of Minestrone Soup or Insalata Verde or Spaghetti

## **VEAL SPECIALTIES**

<b>Veal Cotoletta alla Milanese</b>	<b>25.95</b>
(A lightly breaded and pan fried veal)	
<b>Veal Parmigiana</b>	<b>25.95</b>
(Cotoletta baked with cheese, ham and a mushroom rose sauce)	
<b>Veal Speciale alla Bussola</b>	<b>25.95</b>
(Veal with ham, cheese and a mushroom rose sauce)	
<b>Scaloppine of Veal Piccata</b>	<b>25.95</b>
(Veal sauté with a lemon white wine sauce)	
<b>Scaloppine of Veal Marsala</b>	<b>25.95</b>
(Veal sauté in a Marsala wine sauce)	
<b>Scaloppine of Veal Mushroom</b>	<b>25.95</b>
(Veal sauté in a tomato and mushroom wine sauce)	
<b>Scaloppine of Veal Pizzaiola</b>	<b>25.95</b>
(Veal sauté in a spicy tomato sauce)	
<b>Saltinbocca alla Romana</b>	<b>27.95</b>
(Veal sauté with prosciutto di Parma and sage with a Marsala wine sauce)	

## **COMBINAZIONI DELLA CASA**

<b>Veal Italiana e Cotoletta alla Milanese</b>	<b>25.95</b>
(Veal with marinara sauce and lightly breaded and pan fried veal)	
<b>Veal Bussola Speciale e Gamberoni</b>	<b>31.95</b>
(Veal Bussola and Jumbo Prawns)	
<b>Scampi e Lobster Tail</b>	<b>36.95</b>
(Butterflied and baked in a light butter lemon sauce)	
<b>N.Y. Steak e Scampi</b>	<b>36.95</b>
(Alberta beef, topped with sautéed Marsala mushrooms)	
<b>N.Y. Steak e Lobster Tail</b>	<b>36.95</b>
(Alberta beef, topped with sautéed Marsala mushrooms)	

All come with choice of Minestrone Soup or Insalata Verde or Spaghetti