









ANTIPASTI

	Antipasto Italiano	9.95
	(Mixed cold cuts, and cheeses, with antipasto mista)	
	Olives mista	7.95
	(Mixed olives)	
	Prosciutto e Melone	11.95
	(Prosciutto di Parma and melon)	
	Pimentos e Filet of Anchovies	9.95
	(Roasted red peppers with filet of anchovies and olive oil and vinegar)	
	Lumache alla Romana	9.95
	(Snails in mushroom caps with garlic butter sauce)	
	Baked Clams Arreganata	10.95
	(Fresh clams baked with marinara and fresh Italian seasoning)	
	Baked Baja Scallops	11.95
	(Baja Scallops baked in a herb and garlic sauce)	
	Pacific Smoked Salmon	11.95
	(Pacific smoked salmon with onion and capers drizzled with olive oil)	
	Raw Oysters served in the half shell.	12.95
	(Six oysters served with hot sauce and a vinaigrette)	
	Fresh Baked Oysters	12.95
	(Fresh oysters baked with marinara and fresh Italian seasoning)	
	Steamed Mussels Marinara	11.95
	(Mussels steamed with a garlic, tomato and white wine sauce; when available)	
	Seafood Salad in lemon vinaigrette	15.95
	(Steamed clams, squid, octopus and prawns in a lemon vinaigrette)	
	Brushcetta della Casa	5.95

Appetizer platters available for large groups.

ZUPPE

	Minestrone (All vegetable soup)	5.95
	Stracciatella (Eggdrop consommé)	6.95
	Zuppa del Giorno (Soup of the day)	6.95

INSALATE

	Insalata Verde (Mixed greens with a Italian dressing)	5.95
	Tomato and Onion Salad	6.95
	Insalata Caprese	13.95
	(Italian mozzarella di buffola and tomato with a basil vinaigrette)	

Gluten Free options are available, please ask your server.

Ocean Wise.  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

PASTA SPECIALITIES

Spaghetti Bolognese con Polpette di Vitello (Spaghetti with a tomato meat sauce and veal meatballs)	18.95
Spaghetti Puttanesca Style (Capers, anchovies, olives and spicy tomato sauce)	16.95
Spaghetti ai Funghi (Spaghetti in a tomato and mushroom wine sauce)	16.95
Linguini alla Pescatore (Linguini with mixed seafood in marinara sauce)	21.95
Linguini alle Vongole (Linguini in a white wine, green onion and clam sauce)	18.95
Penne all'Arrabbiata (Penne with a spicy marinara and basil sauce)	16.95
Penne all'Amatriciana (Penne with Italian bacon, peppers, egg and tomato sauce)	16.95
Lasagna al Forno (Homemade pasta layered with a ricotta and veal in a marinara meat sauce)	17.95
Manicotti al Forno (Homemade pasta with a ricotta and filling in a marinara sauce)	17.95
Gnocchi Lauretta Style (Ricotta cheese dumpling, baked in a rose sauce)	17.95
Fettuccine Alfredo (A cream and cheese sauce)	17.95
Fettuccine al Salmone Affumicato (Green onions, smoked salmon in a cream sauce)	18.95
Ravioli della Casa (Homemade ravioli with ricotta cheese and veal filling and a rosé marinara sauce)	17.95

Pasta Appetizers Available

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CARNE

Served with mixed seasonal vegetables and your choice of: minestrone soup or insalata verde or spaghetti with a marinara meat sauce.

Filet Mignon 38.95
(Alberta beef tenderloin, topped with sautéed Marsala mushrooms)

Fresh Rack of Lamb (when available) 38.95
(Baked with seasoned bread crumbs and a martini rossi mint sauce)

New York Steak 28.95
(Alberta beef, topped with sautéed Marsala mushrooms)

New York Steak Pizzaiola 29.95
(Alberta beef, with a spicy tomato pizzaiola sauce)

Add	
Jumbo Prawns	16.95
Scampi	18.95


FISH SPECIALTIES


Served with mixed seasonal vegetables and your choice of: minestrone soup or insalata verde or spaghetti with a marinara meat sauce.

Scampi Bussola Style 38.95
(Butterflied and baked in a light butter lemon sauce)

Lobster Tails Alla Italiana 36.95
(Butterflied and baked in a light butter lemon sauce)

Gamberoni della Casa 31.95
(Jumbo Prawns, butterflied and baked in a light butter lemon sauce)

 **Fresh Halibut (Seasonal April - October)** 31.95
(Baked in a creamy lemon saffron sauce)

 **Salmone del Pacifico** 24.95
(Baked Pacific Salmon, in a lemon white wine cream sauce)

CHICKEN SPECIALTIES

Served with mixed seasonal vegetables and your choice of: minestrone soup or insalata verde or spaghetti with a marinara meat sauce.

Chicken Parmigiana 24.95
(Chicken Cotoletta baked with cheese and mushroom rose sauce)

Chicken Bussola Speciale 24.95
(Chicken breast sliced and cooked with a mushroom rose sauce)

Chicken Piccata 24.95
(Chicken breast sautéed in a lemon white wine cream sauce)

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VEAL SPECIALTIES

Served with mixed seasonal vegetables and your choice of: minestrone soup or insalata verde or spaghetti with a marinara meat sauce.

Veal Cotoletta alla Milanese 28.95
(A lightly breaded and pan fried veal)

Veal Parmigiana 28.95
(Cotoletta baked with cheese, ham and a mushroom rose sauce)

Veal Speciale alla Bussola 28.95
(Veal with ham, cheese and a mushroom rose sauce)

Scaloppine of Veal Piccata 28.95
(Veal sauté with a lemon white wine sauce)

Scaloppine of Veal Marsala 28.95
(Veal sauté in a Marsala wine sauce)

Scaloppine of Veal Porcini Mushroom 28.95
(Veal sauté in a tomato and porcini mushroom wine sauce)

Saltinbocca alla Romana 28.95
(Veal sauté with prosciutto di Parma and sage with a Marsala wine sauce)

COMBINAZIONI DELLA CASA

Served with mixed seasonal vegetables and your choice of: minestrone soup or insalata verde or spaghetti with a marinara meat sauce.

Veal Bussola Speciale e Gamberoni 35.95
(Veal with ham, cheese and a mushroom rose sauce and Jumbo Prawns)

Scampi e Lobster Tail 37.95
(Butterflied and baked in a light butter lemon sauce)

N.Y. Steak e Scampi 36.95
(Alberta beef, topped with sautéed Marsala mushrooms)

N.Y. Steak e Lobster Tail 36.95
(Alberta beef, topped with sautéed Marsala mushrooms)

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