

## Zuppe Soups

Zuppa della Casa ... Home Made Soup Ec. 29

Bisque All'Aragosta ... Lobster Bisque Ec. 32

## Antipasti Starters

Frittura di Calamari, Gamberetti e Verdurine con Salsa Marinara Ec. 45  
*Deep-fried Calamari, Shrimps and Vegetables with homemade marinara sauce*

Gamberetti al Sale Rosa, Salsa Cocktail, Spinaci e Crostini Ec. 45  
*Pink Salt seasoned Shrimps with Cocktail Sauce, Spinach and Croutons*

Bruschette al Pomodoro Fresco e Basilico Ec. 20  
*Toasted Bread With Diced Fresh Tomatoes and Basil*

Ravioli Di Manzo al Formaggio con Rucola, Parmigiano e Citronette Ec. 45  
*Cured Beef Ravioli filled with Ricotta in Rocket, Parmesan & Citronette*

Caprese all'Italiana, Mozzarella, Pomodoro e Pesto Ec. 45  
*Fresh mozzarella & Tomatoes served with our Homemade Pesto Sauce*

Carpaccio di Tonno, Lattuga, Pomodoro, Uovo Lesso e Aioli Ec. 42  
*Tuna Carpaccio with Lettuce, Tomatoes, Boiled Egg and Aioli Sauce*

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No separate Bills for tables larger than four: Sorry for inconvenience caused



# Primi Piatti Middle Courses

## Pasta Dello Chef

*Special Pasta of the Day from the Kitchen*

Ask For Price

## 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 beef Bolognese & Parmesan*

Ec. 45

## Tortelloni all'Aragosta con Gamberetti e Pomodoro Fresco (Stagionale) Ec. 54

*Homemade Lobster Tortelloni with diced Shrimp & Fresh Tomatoes (Only on Season)*

## Risotto Arborio alla Aragosta, Asparagi e Pomodoro Fresco (Stagionale) Ec. 58

*Italian style Arborio rice risotto with Lobster, Asparagus and Fresh Tomatoes*

## Lasagna Romagnola

*Traditional Lasagna with Béchamel, Bolognese, Mozzarella & Parmesan*

Ec. 48

## Spaghetti allo "Scoglio" Bianco

*Seafood Spaghetti*

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 (Only on Season) Ec. 16
- Add Mix Vegetables (Zucchini, Broccoli, Carrots and Yellow Squash) Ec. 10

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## Secondi Piatti ~ Main Courses

Carni  Meat

**Spezzatino di Manzo su letto di Polenta di Semolina Cremosa** Ec. 70  
*Beef Stew On a Creamy Semolina Polenta*

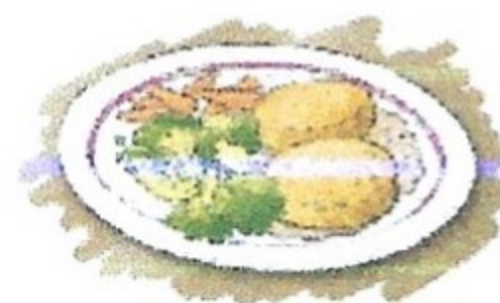
**Filetto di Maiale alla Diana con Bacon e Dijon in Grani** Ec. 68  
*Pan-Fried Pork Tenderloin with Bacon, Grain Dijon, Cognac and Cream*

**Petto di Pollo in Parmigiana** Ec. 62  
*Chicken Parmigiana with Tomatoes Sauce, Mozzarella Cheese & Parmesan*

**Filetto di Manzo alla Griglia con Demi-Glace ai Funghi e Asparagi** Ec. 102  
*Grilled Beef Tenderloin with Asparagus & Mushrooms Gravy Sauce*

**Braciola di Maiale al Pepe Verde** Ec. 62  
*Pan-Fried Pork Chop with Green Peppercorn Sauce*

**Stinco d'Agnello Al Vino Rosso e Menta** Ec. 80  
*Lamb Shank Braised with Red Wine and Mint*



**Piatti vegetariani**

**Vegetarian Options**

**Medaglioni di Melanzane in Parmigiana** Ec. 48  
*Baked Eggplants Medallions with homemade Tomato Sauce, Parmesan cheese and Basil Oil*

**Verdure Graten (Pomodori, Zucchine, Cipolla, Melanzane, Funghi e Patate)** Ec. 55  
*Baked Vegetables with Italian Seasoned Breadcrumbs (Tomato, Zucchini, Onion, Eggplant, Mushroom and Potatoes)*

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*Pesce*  *Fish*

- Filetto di Snapper alla Livornese con Salsa di Pomodoro, Olive e Capperi** Ec. 65  
*Pan-fried Red Snapper With Tomato Sauce, Black Olives and Capers*
- Casseruola di Gamberetti e Zucchine con Mentuccia e Salsa all' Aglio** Ec. 80  
*Shrimps Casserole with Zucchini and Mint with Garlic Sauce*
- Filetto di Mahi Mahi alla Griglia Con Letto di Peperoni Saltati** Ec. 65  
*Grilled Mahi Mahi filet on colorful Sautéed Sweet Peppers*
- Tagliata di Tonno Rucola e Salsa all' Aceto Balsamico** Ec. 80  
*Grilled Antiguan Tuna steak with Modena Balsamic Vinegar Sauce*
- Aragosta in salsa di Aglio, Zucchine e Funghi (Stagionale)** Ec. 102  
*Lobster baked with Garlic Sauce, Mushrooms, Zucchini & Parmesan Cheese (Only on Season)*

**Contorni - Sides**

**Choice of 2 for 20 XCD**

**Insalata Mista Piccola**  
*Small Mixed Salad*

**Verdure Saltate**  
*Sautéed Mix Vegetables*

**Spinaci Saltati**  
*Sautéed Spinach*

**Patatine Fritte**  
*French Fries*

**Patate Arrosto**  
*Roast Potatoes*

**Puree di Patate**  
*Mash Potatoes*

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## Dolci Desserts

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

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

**Panna Cotta alle Fragole** Ec. 32  
*Panna Cotta with Strawberry topping*

**Crème Brule' La Bussola** Ec. 29  
*Crème Brulé*

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

**Crostatina alla Crema e Frutta Fresca** Ec. 32  
*Shortcrust Pastry With vanilla Custard And topped with Fresh Fruit*

**Gelato** Ec. 12  
*Choice of Ice Creams (1 Scoops)*

*Flavors: Vanilla / Chocolate / Rum & Raisin / Strawberry / Coconut*

## Caffetteria Cafeteria

<b>Caffè Americano</b>	<b>Caffelatte</b>	<b>Irish Coffee</b>
American Coffee	Latte	Coffee with Irish
Ec. 8	Ec. 13	whiskey & cream Ec.21

<b>Espresso</b>	<b>Monte Cristo Coffee</b>	<b>Calypso Coffee</b>
Espresso Coffee	Coffee with Kahlua, Grand	Coffee with Tia Maria
Ec. 11	Marnier, cream and Chocolate	cream & chocolate Ec. 21

<b>Cappuccino</b>	Ec. 21	<b>Tea</b>
Cappuccino	<b>Caffè La Bussola (cold)</b>	Selection of Tea
Ec. 18	Shaken espresso with Baileys & brown sugar Ec. 21	Ec. 8

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9 Inch 12 Inch  
Small Medium

1. **Margherita**  
Tomato, Mozzarella & fresh basil  
Ec. 27 Ec. 33
2. **Prosciutto & Funghi**  
**Ham & Mushrooms**  
Tomato, Mozzarella, Mushrooms, Ham  
Ec. 34 Ec. 43
3. **Salamino ~ Pepperoni**  
Tomato sauce, Mozzarella, Pepperoni  
Ec. 30 Ec. 38
4. **Salsiccia ~ Italian Sausage**  
Tomato, Mozzarella, Italian Sausage  
Ec. 32 Ec. 40
5. **Quattro Stagioni ~ 4 Seasons**  
Tomato, Mozzarella, Mushrooms, Ham,  
Artichokes, Olives (Divided)  
Ec. 35 Ec. 44
6. **Capricciosa ~ Capricious Pizza**  
Tomato, Mozzarella, Mushrooms, Ham,  
Artichokes, Olives (Mix)  
Ec. 35 Ec. 44
7. **Miramare ~ Seafood**  
Tomato, Mozzarella, Seafood  
Ec. 38 Ec. 50
8. **4 Formaggi ~ 4 Cheese**  
Mozzarella, Blu Cheese, Brie, Parmigiano  
Ec. 35 Ec. 44
9. **Tonno & Cipolla ~ Tuna & Onion**  
Tomato, Mozzarella, fresh Tuna & Onions  
Ec. 38 Ec. 50
10. **Dell' Orto ~ Vegetarian**  
Tomato, Mozzarella, Vegetables  
Ec. 35 Ec. 44
11. **Prosciutto Crudo ~ Parma Ham**  
Tomato, Mozzarella cheese & Parma ham  
Ec. 36 Ec. 45
12. **Hawai**  
Tomato, Mozzarella, Ham & Pinapple  
Ec. 35 Ec. 44
13. **Mezzo E Mezzo ~ Half & Half**  
Tomato, Mozzarella and Ham (Half Pocket)  
Ec. 32 Ec. 40
14. **Calzone**  
Tomato, Mozzarella and Ham (Pocket)  
Ec. 37
15. **Calzone Vegetariano**  
Tomato, Mozzarella & Vegetables (Pocket)  
Ec. 45
16. **Calzone Salamino ~ Peperoni**  
Tomato, Mozzarella and Pepperoni (Pocket)  
Ec. 38

9 Inch 12 Inch  
Small Medium

17. **Calzone Salsiccia ~ Italian Sausage**  
Tomato, Mozzarella & Italian Sausage (Pocket)  
Ec. 40
18. **Calzone Umbro**  
Mozzarella, Spinach & Italian Sausage  
Ec. 45
19. **Ammanniti**  
 Tomato, Mozzarella, Anchovies & Capers  
Ec. 35 Ec. 44
20. **Badia**  
 Garlic sauce, Mozzarella, Grilled Chicken &  
Sweet peppers  
Ec. 36 Ec. 45
21. **Cassero**  
 Garlic Sauce, Mozzarella, Shrimps, Jalapeño  
Ec. 40 Ec. 50
22. **Contrastanga**  
 Lobster, Shrimps, Seafood & Tuna  
Ec. 50 Ec. 65
23. **Croce Bianca**  
 Tomato, Mozzarella, Rocket, Corn & Shrimp  
Ec. 45 Ec. 55
24. **Giotti**  
 Tomato, Mozzarella, Mushroom,  
Italian Sausage & Jalapeño  
Ec. 37 Ec. 48
25. **La Mora**  
 Garlic Sauce, Mozzarella & Lobster  
Ec. 43 Ec. 54
26. **Morlupo**  
 Tomato, Mozzarella, Pepperoni, Sweet peppers,  
Italian Sausage, Onions & Ham  
Ec. 45 Ec. 55
27. **Pugilli**  
 Mozzarella, Parma Ham, Rocket & Parmesan Cheese  
Ec. 45 Ec. 55
28. **Spada**  
 Tomato, Mozzarella, Ham, Pepperoni, Chicken  
& Italian sausage  
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