
1ST GEAR

The freshest Local Oysters, Iced on half shell, homemade Cocktail sauce,
Sweet vermouth mignonette & fresh grated Horseradish 3. Per

Two-minute flash Fried Calamari, fresh Herb aioli 10.

Schiacciata, grilled flatbread topped with honey roasted Cherry tomatoes, arugula, Pistachio pesto,
fresh Mozzarella & crisp Prosciutto 15.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, Splash of cream 12.

Prosciutto di Parma, housemade Grissini, flash fried Roman Artichokes, roasted garlic lemon aioli 17.

Carpaccio alla Cipriani, thinly sliced Beef Tenderloin *Crudo*, fresh lemon aioli, arugula,
matchstick Frites & shaved Parmigiano 16.

Slow roasted Pork Ribs lacquered with Our Own BBQ sauce 13.

Local Scallops with Almond, panko & caper crust, White wine, lemon & fresh Chives 13.

Eggplant & Zucchini Involtini stuffed with Mozzarella di Bufala & Pesto Genovese, baked with Roasted Sweet garlic,
San Marzano tomato, béchamel, grated Grana Padano 12.

Yellowfin Tuna Tartare with Avocado, Sesame cucumber spaghetti, Pickled ginger wasabi cream 14.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, Basil pesto, White wine 10.

2ND GEAR

Radicchio & Savoy Cabbage, warm garlic & Bacon dressing, roasted hazelnuts & grated Parmigiano 10.

Panzanella salad, 'Here 'n There' greens, charred Asparagus, Green beans, Heirloom red tomatoes,
garlic toasted croutons, fresh Mozzarella, Pesto Genovese vinaigrette 10.

Classic Nova Scotia Lobster & roasted Corn Chowder, new potatoes, Vidalia onions, cream & smoked Bacon 14.

Spaghettoni 'Aglio e Olio', Jumbo Shrimp, Scallops, Mussels, chopped fresh herbs & Lemon Gremolata 22.

Linguine al'Aragosta, fresh Nova Scotia Lobster, garlic, Sherry, cream, tomato,
Parmigiano & Italian parsley 24.

Bucatini alla Papalina, prosciutto di Parma, Wild mushrooms, cream & Grana Padano 19.

Spaghettoni, housemade Meatballs stuffed with Fior di Latte Mozzarella, San Marzano tomato,
pesto Genovese & Parmigiano 18.

Linguine Fra Diavola, Jumbo Shrimp sautéed with garlic, Cognac, Green onions, chilies, White wine,
San Marzano tomato sauce & Italian parsley 22.

Casarecce, braised Beef Short Rib ragù, Wild mushrooms, San Marzano tomato & Grana Padano 22.

Spaghettoni Vongole, South Shore Baby Clams, roasted garlic & chilies, White wine, Italian parsley, crisp Bacon 18.

Handmade Gnocchi, julienned Salami, sweet peas, San Marzano tomato & cream, gratinéed with
fresh Mozzarella, parmigiano 18.

HIGH GEAR

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served Rare, E.V. olive oil & aged Balsamic drizzle,
whole Mushroom & Cipollini onion sauté, Sea salted Frites 33.

Fall-off-the-bone roasted Beef Short Ribs 'al Barolo', roasted garlic mashed Potatoes & sautéed Wild mushrooms 28.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, Caramelized onions,
very old Cheddar cheese, lettuce & tomato, Sea salted Frites 20.

Grilled Lamb Chops, Morello cherry & Red wine demi-glace, Yukon Gold scalloped potatoes, Summer vegetables 32.

Old-School Lobster Thermidor, local lobster, Crimini mushrooms, shallots, Cognac, gratinéed with breadcrumbs,
gruyère & Parmigiano, buttered Spaghetti & fresh Asparagus 39.

Organic Chicken Breast, almond crumb crusted, Summer herb salad, lemon vinaigrette, roasted Red potatoes 27.

Cioppino, Italian Seafood Stew with Lobster, Jumbo Shrimp, Scallops, Clams, Mussels & Halibut
sautéed with San Marzano tomatoes, garlic, fresh Herbs, toasted Garlic bread 34.

Atlantic Halibut 'al Cartoccio' with lemon butter, White wine & fresh herbs *sotto olio*, Thyme roasted potatoes
with caramelized onions, fresh Asparagus, honey roasted Cherry tomatoes 29.

Pistachio honey-crust Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,
Herb roasted Red potatoes & buttered Green Beans 27.