
1ST GEAR

Affettati Misti, Prosciutto di Parma, Soppressata, Calabrese salami, Coppa,
flash fried artichokes & grissini 17.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, Basil pesto, White wine 11.

Soft Polenta topped ½ with Sausage Ragù, ½ with Wild mushroom & roasted garlic sauté,
shaved Parmigiano 10.

Two-minute flash Fried Calamari, Calypso sauce 10.

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

Yellowfin Tuna Tartare with avocado, Sesame cucumber spaghetti, pickled ginger, Wasabi cream 14.

Local Scallops, Panko crusted, scallions, Turmeric, Vino bianco & cream 13.

Zuppa, roasted Parsnips, golden delicious Apples, brodo, Curry & cream, Parsnip crisps 10.

Classic Caesar salad, all the Fixings, crisp Pancetta, garlic infused focaccia Croutons
& shaved Parmigiano 11.

Insalata d'Inverno, Roasted root vegetables, Arugula, crusted Goat Cheese, Walnut vinaigrette 12.

HIGH GEAR

Risotto, roasted Sweet Pumpkin, crisp pancetta, Prosecco, brodo, Grana Padano 20.

Spghettini 'Aglio e Olio e Peperoncino', Jumbo Shrimp, wilted arugula, lemon Gremolata 22.

Handmade potato Gnocchi all'Amatriciana, pancetta, onions, San Marzano tomatoes & Pecorino 20.

Fettuccine alla Papalina, prosciutto di Parma, Wild mushrooms, cream & Grana Padano 20.

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

Pappardelle, pulled Beef Short Ribs, slow simmered gravy, shaved Grana Padano 22.

Red Ravioli hand stuffed with Ricotta, Mascarpone, spinach, Fresh herbs, light cream sauce 20.

Penne, Nonna's Meatballs, tomato, besciamella, fresh Mozzarella & breadcrumb crust, 'al forno' 20.

Seared Steak Sandwich served medium rare, sautéed Onions & mushrooms,
open-face atop toasted garlic focaccia, sea salted Frites 22.

Pistachio honey-crusted Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,
roasted potatoes & buttered Green Beans 26.

Pollo Fritto, Italian fried Chicken, Winter lettuce salad, Wildflower honey Dijon dressing 21.

Slow roasted Pork Ribs lacquered with Our Own BBQ sauce, Parmigiano dusted sea salted Frites 19.

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