

---

---

## 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.

Crostini Trio ~ Tomato & Basil ~ housemade Ricotta, roasted Red pepper & Anchovy ~  
Roasted artichoke Pesto & Prosciutto crudo 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.

Butter-poached Lobster & Corn Chowder, New potatoes, Vidalia onions, double smoked Bacon 16.

Panzanella Salad, tomatoes, Red onion, fresh Mozzarella, focaccia croutons, Basil vinaigrette 11.

Radicchio & Napa Cabbage, warm garlic & Bacon dressing, grated Parmigiano 11.

---

---

## HIGH GEAR

---

---

Downeast fresh Lobster Roll on an Old School split bun, lemon spiked mayo,  
Sea salted Frites & vinaigrette drizzled Greens 22.

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

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

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

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

Risotto al Limone, Meyer lemon, Champagne, mascarpone, seared Scallops, lemon Gremolata 22.

Handmade potato Gnocchi, San Marzano sugo, basil & almond Pesto, grated Parmigiano 20.

Tagliatelle, slow-simmered Bolognese, grated Parmigiano 20.

Red Ravioli, Ricotta, mascarpone, Spinach & herb filling, fresh thyme & Sweet butter  
cream sauce, Parmigiano 20.

Spghettini ai Frutti di Mare, Jumbo shrimp, Scallops, local Mussels, roasted garlic,  
Vino bianco, San Marzano tomato 22.

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

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

Linguine all'Aragosta, N.S. Lobster, roasted garlic, San Marzano tomato, cream,  
Vino bianco, Parmigiano 24.