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## 1ST GEAR

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

Two-minute flash Fried Calamari, Calypso sauce 10.

Crostini Trio ~ Classic Bruschetta ~ homemade Ricotta, roasted Sweet peppers & Anchovies ~  
Ricotta & roasted Artichokes 10.

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

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

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

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

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

Charred Italian Artichoke & creamy Spinach Dip, gratinéed with Grana Padano, roasted garlic Crostini 12.

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

Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 16.

Panzanella Salad, tomato, fresh Mozzarella, red onion, cucumber, torn fresh Basil, homemade croutons, dressing 11.

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

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## 2ND GEAR

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Handmade potato Gnocchi, San Marzano tomato, basil Pesto, almonds, Parmigiano 20.

Spaghettoni Frutti di Mare, scallops, shrimp, mussels in our homemade tomato sauce 22.

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

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

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

Pappardelle, short rib Ragù, slow simmered gravy, shaved Grana Padano 22.

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

Risotto, Wild mushroom & Porcini, crisp speck, Vino bianco, brodo, Grana Padano 20.

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## HIGH GEAR

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Pork Tenderloin, pancetta wrapped, seared, Sweet vermouth & demi-glace Pan jus sauce 29.

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

Chicken Scaloppine, Summer herbs, lemon, white wine, Sweet butter 27.

Filet Mignon, sauce Bordelaise, butter poached ½ Lobster, roasted potatoes & vegetables 40.

Grilled Lamb Chops, Morello cherry & Red wine demi-glace, Fregola, asparagus & browned almond sauté 36.

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

Atlantic Halibut 'al Cartoccio,' house chopped salsa verde, Vino bianco,  
crispy lemon saffron risotto cake, sautéed vegetables 31.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', creamy mashed Potatoes & Root vegetables 30.

Pistachio honey-crusted Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,  
roasted potatoes & buttered Green Beans 28.

Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Clams, Mussels & Halibut  
sautéed with San Marzano tomatoes, garlic, fresh Herbs, toasted Garlic bread 35.