
1ST GEAR

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

Two-minute flash Fried Calamari, Calypso sauce 10.

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

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

Affettati Misti, Prosciutto di Parma, Soppresata, 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.

Roasted Corn Chowder, Yukon potatoes, Vidalia onions, sweet Bell peppers, crisp double smoked Bacon,
Cornbread croutons 10.

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

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

2ND GEAR

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

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

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.

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

HIGH GEAR

Pork Tenderloin, prosciutto-wrapped, Fig, walnut & Ricotta stuffing, pan jus & Sweet Vermouth sauce,
Creamy mashed potatoes, buttered Brussels sprouts 29.

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

Cornish Hen 'alla Diavola', split & roasted with lemon, Peperoncino, fresh herbs, Vino bianco,
Roasted potatoes, flash-fried Brussels sprouts, grated Parmigiano 27.

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

Grilled Lamb Chops, Morello cherry & Red wine demi-glace, soft Polenta, Green bean & browned almond sauté 36.

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

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', blistered Cherry tomatoes, roasted garlic, Charred lemon, basil,
Vino bianco, Fregula & sautéed vegetables 31.

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, Mussels & Halibut
sautéed with San Marzano tomatoes, garlic, fresh Herbs, toasted Garlic bread 35.