
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.

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

Butter-poached Lobster & Corn Chowder, New potatoes, Vidalia onions, brodo, 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.

2ND GEAR

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

Paccheri, slow-simmered Bolognese, grated Parmigiano 20.

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

Spaghettoni 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.

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

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

HIGH GEAR

Roasted Pork Tenderloin, prosciutto wrapped, stuffed with figs, pecans & Ricotta, Sweet vermouth & Pan jus sauce,
Summer vegetables & New potatoes 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, Lemon, white wine & Sweet butter sauce, Summer herb insalata, poached Asparagus 27.

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

Grilled Lamb Chops, Morello cherry & Red wine demi-glace, Sweet peas & Fregola, brown buttered Asparagus 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,' spinach & Confit tomatoes, Vino bianco, Salsa verde, lemon Risotto 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 New 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.