

---

## 1ST GEAR

---

The freshest Local Oysters, Iced on ½ shell, homemade Cocktail sauce,  
grated Horseradish & mignonette 3. Per

Antipasti Board, prosciutto di Parma, Soppressata, Mortadella, Bresaola & shaved Parmigiano,  
housemade breadsticks, Artichoke fritti 20.

Two-minute flash fried Calamari, lime & chili aioli 12.

Schiacciata, grilled flatbread, prosciutto di Parma, mission Fig, toasted pecan & red onion Marmellata,  
arugula, shaved Parmigiano 16.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, basil pesto, White wine 12.

Slow roasted Pork Ribs lacquered with Our Own BBQ sauce 14.

Local Scallops, gratinéed, herbed crumb crust, lemon, Vino bianco & garlic butter 15.

Yellowfin Tuna Tartare with avocado, Sesame cucumber spaghetti, pickled ginger, Wasabi cream 15.

Crostata, Italian artichoke, Mascarpone & spinach Tart, gratinéed with Provolone, fresh herb Insalatina 12.

Jumbo Shrimp sautéed with garlic, Cognac, charred Grape tomatoes, splash of cream 14.

Nova Scotia Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.

Bosc Pear Carpaccio, Endive, Arugula, toasted walnuts, Gorgonzola dolce, walnut vinaigrette 12.

Insalata Panzanella, Heirloom tomatoes, avocado, marinated Red onions, garlic toasted croutons,  
fresh Mozzarella, basil Pesto, E.V. olive oil, aged Balsamic vinaigrette 12.

Insalata Verde, Butter lettuce, crisp Pancetta, roasted Pine nuts, creamy Herb dressing, shaved Pecorino 14.

---

## 2ND GEAR

---

Gnocchi di Patate, prosciutto di San Daniele, cream, Grana Padano, frico crisp 21.

Fettuccine Fra Diavolo, Jumbo Shrimp, garlic, chilies, white wine, San Marzano tomato, Grana Padano 23.

Paccheri sautéed with Speck, Wild mushrooms, shallots, Port & cream, grated Asiago 22.

Linguine all'Aragosta, NS Lobster, roasted garlic, San Marzano tomato, Oloroso sherry, splash of cream 27.

Lumaconi, pasta Shells stuffed with housemade Sausage ragù, pesto & Ricotta, baked with tomato,  
béchamel & herbed breadcrumbs 22.

Spaghettoni alla Vongole, South Shore baby Clams, E.V. olive oil, chilies, roasted garlic,  
Vino bianco, Italian parsley 22.

Pappardelle Polpettina, housemade Meatballs, San Marzano tomato, fresh basil, Parmigiano 21.

Risotto con Capesante, pistachio-dusted local Scallops, Carnaroli rice, lemon zest, Mascarpone swirl 25.

---

## HIGH GEAR

---

Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon  
sautéed with San Marzano tomatoes & garlic, focaccia Crouton 38.

Pistachio honey-crust Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,  
Rosemary roasted potatoes, brown buttered Green beans 31.

Halibut al Cartoccio, pancetta wrapped, seared, fresh herbs, Vino bianco, Wild mushroom crema,  
baked in parchment, sautéed Greens, buttered Fregola, golden beets 34.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served Rare, E.V. olive oil & aged balsamic drizzle,  
Wild mushroom & onion sauté, sea-salted Frites 35.

Filet Mignon, sauce Bordelaise, ½ Lobster gratinéed with garlic butter breadcrumbs, Yukon Gold potato gratin,  
glazed Carrots & Broccolini 42.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', Mascarpone mashed Potatoes, roasted Local vegetables 33.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, red onion Marmalata,  
aged Cheddar, lettuce & tomato, homemade Brioche bun, sea-salted Frites 22.

Pollo alla Milanese, local Valley Chicken breast, crumb crusted, cool Tomato & Mango salsa, Insalata Verde 29.

Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & lamb jus sauce, Roasted potatoes,  
buttered Asparagus 36.