
1ST GEAR

Antipasti, prosciutto di Parma, Coppa, Soppresata, Bresaola, homemade breadsticks & Pickled vegetables 17.

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

Wild Mushroom & Caramelized onion sauté, Wild Boar ragù, creamy Polenta & shaved parmigiano 12.

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, pistachio Gremolata crust, garlic butter, White wine, splash of cream, gratinéed 13.

Tortelloni in Brodo, chicken broth, homemade tortelloni, Provolone & prosciutto stuffed, chopped Chives 12.

Pear & Pecan Salad, here 'n there Greens, sliced Bosc pears, candied Pecans, wildflower honey & Dijon vinaigrette, crisp prosciutto & fried Cambozola 12.

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

HIGH GEAR

Risotto ai Carciofi, Arborio rice, charred Italian Artichokes, prosciutto, brodo, Vino bianco & Grana Padano 20.

Handmade potato Gnocchi, pancetta, Wild mushrooms, cream & Parmigiano 20.

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

Pappardelle con Cinghiale, slow braised Wild boar Ragù, grated Parmigiano 22.

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

Classic Linguine Carbonara, bacon, egg, black pepper & Parmigiano 20.

Rigatoni della Nonna, Meatballs, tomato, besciamella, fresh Mozzarella & breadcrumbs, 'al forno' 20.

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

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-crust Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc, roasted Yukon Gold potatoes & Green Beans 26.

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