
1ST GEAR

- Antipasti Board, prosciutto di Parma, Soppressata, Mortadella, Bresaola & shaved Parmigiano, housemade breadsticks, mini gherkins 19.
- Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, basil pesto, White wine 11.
Two-minute flash Fried Calamari, lime & chili aioli 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.
Seared local Scallops, panko almond crust, lemon butter Caper sauce 14.
- Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.
- Insalata Panzanella, Heirloom tomatoes, Avocado, marinated Red onions, garlic toasted croutons, fresh Mozzarella, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 11.
- Radicchio, shavel fennel, Seville orange slices, crushed Pistachios, orange vinaigrette 11.
- Insalata di Gamberi, poached Jumbo Shrimp, endive & arugula, cantaloupe, cucumber, Grape tomatoes, Sweet peppers, torn mint & basil, lemon vinaigrette 14.

HIGH GEAR

- Downeast fresh Lobster Roll on an old-school split bun, spiked mayo, Sea salted Frites & vinaigrette drizzled Greens 22.
- Seared Steak Sandwich served medium rare, sautéed Onions & mushrooms, open-face atop toasted garlic focaccia, sea salted Frites 22.
- 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.
- Gnocchi all'Amatriciana, handmade, Pancetta, red onions, slow-simmered San Marzano tomato, Pecorino 20.
- Red Ravioli, Ricotta, mascarpone, spinach & herb filling, fresh thyme & Sweet butter cream sauce, Parmigiano 20.
- Linguine all'Aragosta, local Lobster, San Marzano tomato, garlic, Vino bianco, cream, Parmigiano 24.
Rigatoni con Salsiccia, housemade Sausage ragù, Parmigiano & fresh Ricotta 22.
- Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, white wine, San Marzano tomato, Grana Padano 22.
- Orecchiette Primavera, sautéed Asparagus, Sweet peas & Zucchini, Mascarpone, basil pesto, Lemon gremolata & Parmigiano 20.
- Spaghettoni alla Vongole, South Shore baby Clams, crisp pancetta, E.V. olive oil, roasted garlic, Vino bianco, Italian parsley 22.