
1ST GEAR

Antipasti Board, prosciutto di Parma, Soppresata, Mortadella, Bresaola & shaved Parmigiano, housemade breadsticks, Artichoke fritti 19.

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

Two-minute flash Fried Calamari, lime & chili aioli 11.

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.

Brown butter seared Scallops, sweet potato Passata, hazelnut sabbia 14.

Zuppa di Zucca, sweet Pumpkin soup with Mascarpone swirl, crushed Amaretti biscuits, Pumpkin seed oil drizzle 11.

Tortelloni in Brodo, Ricotta & prosciutto-filled Tortelloni, homemade chicken broth, chopped Chives 11.

Insalata Panzanella, Heirloom tomatoes, Avocado, marinated Red onions, garlic toasted croutons, fresh Mozzarella, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 11.

Radichio, shaved fennel, Seville orange slices, crushed Pistachios, orange vinaigrette 11.

HIGH GEAR

Downeast fresh Lobster Roll on an old-school split bun, lemon 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-crusted Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc, Rosemary roasted potatoes, Root vegetables & Green beans 26.

Gnocchi di Patate, prosciutto di San Daniele, cream, Parmigiano, crisp Frico 21.

Linguine all'Aragosta, local Lobster, San Marzano tomato, garlic, Vino bianco, cream, Parmigiano 25.

Lumaconi, pasta Shells stuffed with housemade Sausage ragù, pesto & Ricotta, baked with tomato, béchamel & herbed breadcrumbs 21.

Pumpkin Ravioli, browned butter & sage, Parmigiano, amaretti cookie, pumpkin chips 21.

Orecchiette Primavera, sautéed Asparagus, Sweet peas & Zucchini, Mascarpone, basil pesto, lemon gremolata & Parmigiano 20.

Spaghettini alla Carbonara, smoked Pancetta, egg, cracked black pepper, Parmigiano 21.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, white wine, San Marzano tomato, Grana Padano 22.