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## 1ST GEAR

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Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with Pistachio, Bresaola & aged Parmigiano, housemade breadsticks, Cerignola Olives, Mostarda di Frutta, giardiniera 21.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, basil oil, vino bianco 12.

Two-minute flash Fried Calamari, sundried tomato aioli 12.

Our Housemade Fish Cakes with fresh Halibut, Haddock & Atlantic Salmon, seared, sea-salted frites & spicy lemon aioli 16.

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 15.

Seared local Scallops, Brown Butter, sweet potato passata, hazelnut sabbia 14.

Zuppa di Zucca, Butternut squash, ginger, brodo, cream, praline pecan crumble, Mascarpone swirl 10.

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

Insalata Verde, butter lettuce, crisp Pancetta, roasted pine nuts, creamy herb dressing 14.

Insalata Burrata, roasted beets, Burrata, fresh orange, shaved fennel, citrus vinaigrette, Marcona almonds 16.

Insalata di Sedano Rapa, Shaved celeriac, brown butter and sherry vinaigrette, toasted hazelnuts, pecorino al tartufo 12.

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## HIGH GEAR

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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 onion & tomato marmellata, Friulano, lettuce, homemade brioche bun, sea salted frites 22.

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 31.

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

Rigatoni con Salsiccia al forno, roasted sweet peppers, sausage, garlic, vino bianco, San Marzano tomato sauce, baked with mozzarella & herbed focaccia crumbs 22.

Lasagna con Funghi, lasagna layered with wild mushrooms, besciamella, fresh thyme, baked with mozzarella 24.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, roasted garlic, vino bianco, cream, lemon gremolata 26.

Linguine “Carbonara” al Tartufo, house-smoked Pancetta, egg, cracked black pepper, Truffle, Parmigiano 22.

Tagliatelle con Polpettine e Burrata, housemade Meatballs, fresh burrata, San Marzano tomato, fresh basil, Parmigiano 26.

Risotto al'Aragosta, local lobster, roasted garlic, San Marzano tomato, vino bianco, mascarpone, Parmigiano 28.

Gnocchi, Prosciutto di San Daniele, cream, Parmigiano 24.