
1ST GEAR

Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella with pistachio & aged parmigiano, housemade grissini, mostarda di frutta, giardiniera 24.
Additional cheese 5. Per

Lobster & Corn Chowder, new potatoes, vidalia onions, crisp double smoked bacon 19.

Two-minute flash fried Calamari, sundried tomato aioli 14.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil oil, vino bianco 14.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 16.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 16.

Seared local Scallops, panko crusted, Yuzu beurre blanc, toasted almonds 17.

Radicchio & cabbage, warm garlic & prosciutto dressing, grated parmigiano & toasted pine nuts 14.

Insalata Verde, butter lettuce, crisp pancetta, roasted pine nuts, creamy herb dressing, shaved pecorino 14.

Insalata di Polpo, marinated Octopus, charred shishito romesco, lemon & oregano oil, marble potatoes 18.

Insalata Panzanella, fior di latte, heirloom tomatoes, marinated red onions, garlic toasted croutons, avocado, basil pesto, e.v. olive oil, aged balsamic vinaigrette 16.
Substitute Burrata, additional 6.

HIGH GEAR

Downeast Fresh Lobster Roll on an old-school split bun, chili & lime mayo, sea salted frites & vinaigrette drizzled greens 26.

Seared Steak Sandwich served medium rare, sautéed onions & mushrooms, open face atop toasted garlic focaccia, sea salted frites 26.

Our Housemade Fish Cakes with fresh Halibut, Haddock & Atlantic Salmon, seared, sea-salted frites & spicy lemon aioli 22.

The famous BT housemade chopped Beef Tenderloin Burger, double smoked bacon, caramelized onion & tomato marmellata, Friulano, lettuce, housemade brioche bun, sea salted frites 24.

Pistachio honey-crusted Atlantic Salmon, oven roasted, wildflower honey, fresh herb beurre blanc, roasted rosemary potatoes & brown buttered green beans 36.

Slow roasted Pork Ribs lacquered with our own BBQ sauce; parmigiano dusted sea salted frites 20.

Linguine all'Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, parmigiano 32.

Red Ravioli, ricotta, mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, parmigiano 26.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, Limoncello crema, roasted garlic, vino bianco 32.

Tagliatelle con Polpettine, housemade meatballs, fior di latte, San Marzano tomato, fresh basil, parmigiano 26.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, grana padano 28.

Lumaconi, pasta shells filled with housemade sausage ragù, pesto & ricotta, baked with San Marzano tomato, béchamel & herbed breadcrumbs 26.

Fresh Crab Ravioli, handmade pasta filled with fresh Crab & mascarpone, butter poached Argentinian Shrimp, Limoncello crema 30.

Gnocchi di Patate, sautéed with local wild mushrooms, Summer truffle crema, parmigiano 26.

Spaghettoni alla Vongole, South Shore Baby Clams, crisp pancetta, e.v. olive oil, roasted garlic, chilies, vino bianco 26.