
1ST GEAR

Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with Pistachio & aged parmigiano, housemade grissini, Mostarda di Frutta, giardiniera 24.
Additional cheese 5. Per

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

Two-minute flash fried Calamari, smoked pepper & lime aioli 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.

Fresh Burrata, apricot & pear marmellata, Pane e Circo's Sourdough crostini, toasted hazelnuts 16.

Seared local Scallops, pistachio & panko crusted, ginger & citrus beurre blanc, toasted pistachios 17.

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

Caramelized Onion Tart, pecorino romano, grana padano, 12 yr aged Balsamico 14.

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

Insalata Invernale, roasted ruby beets, caramelized pears, Cambozola, toasted pecans, arugula, Anjou Pear vinaigrette 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.

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 Tenderloin Burger, double smoked Bacon, caramelized onion & tomato marmellata, Friulano, lettuce, housemade brioche bun, sea salted frites 24.

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

Pistachio honey-crusted Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc, rosemary roasted potatoes, root vegetables & green beans 36.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, grana padano 26.

Cannelloni, filled with slow braised Beef Short Rib, caramelized onions, mascarpone, gorgonzola crema, herb gremolata, chives 26.

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 28.

Tagliatelle Bolognese, handmade Tagliatelle, pork & beef ragù, San Marzano tomato, grana padano 26.

Mezzi Rigatoni con la Salsiccia, housemade Salsiccia, caramelized onions, broccolini, sage, cream, herbed gremolata, pecorino, baked al forno 26.

Agnolotti all'Aragosta, handmade pasta filled with fresh NS Lobster, Lobster & sherry crema, lemon & herb gremolata 32.

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