
1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade cocktail sauce, grated horseradish & mignonette
Minimum 6 | 3.50 Per

Antipasti Board, Prosciutto di Parma, Soppresata, 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 24.

Flash fried Calamari, served with a sundried tomato pesto aioli 16.

Local Mussels sautéed with San Marzano tomato, vino bianco. caramelized onions, garlic, basil oil 18.

AAA Beef Tenderloin Carpaccio, fresh Stracciatella, sundried tomatoes, Barolo shallots, Italian olive oil, sourdough crouton 22.

Seared local Scallops, almond crust, corn purée, spring peas, brown butter & lemon 24.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 18.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 18.

Grilled Octopus, Nduja, cannellini beans, crisp fennel, watercress, salsa verde 24.

Insalata Panzanella, fior di latte, heirloom tomatoes, pickled shallots, garlic toasted croutons, avocado,
basil pesto, extra virgin olive oil, aged balsamic vinaigrette 18.

Substitute Burrata, additional 6.

Insalata Estiva, arugula, Stracciatella, figs, Prosciutto di San Daniele, candied walnuts, citrus vinaigrette 20.

Insalata di Radicchio, radicchio, fresh strawberries, parmigiano reggiano, toasted pistachios, vincotto 18.

HIGH GEAR

All of our pastas are handmade fresh or bronze dye extruded, by our Chefs each day

Housemade Fish Cakes, fresh Halibut, Haddock & Atlantic Salmon, house frites & spicy lemon aioli 26.

Downeast Fresh Lobster Roll on an old-school split bun, chili & lime mayo, sea salted frites & insalata mista 34.

Seared Steak Sandwich served medium rare, sautéed onions & mushrooms, atop garlic focaccia, house frites 32.

Slow roasted Pork Ribs lacquered with our own BBQ sauce, crispy parmigiano polenta frites, lime aioli 26.

Spaghettini ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco 34.

Red Ravioli, housemade pasta filled with ricotta, mascarpone, spinach & herbs & sweet butter crema, parmigiano 26.

Tagliolini alle Vongole, BC Clams, wild mushrooms, saffron, cultured butter, garlic pangrattato 28.

Linguine all'Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, parmigiano 38.

Fettuccine con Polpettine, housemade meatballs, fresh Burrata, San Marzano tomato, fresh basil, parmigiano 28.

Crab Ravioli, handmade pasta filled with fresh crab & mascarpone, butter poached Argentinian Shrimp, Limoncello crema 32.

Gnocchi alla Norcina, hand rolled potato gnocchi, truffle salsiccia, panna, vino bianco, parmigiano, fresh shaved black truffle 32.

Risotto alla Nerano, carnaroli rice, zucchini crema, fresh Burrata, guanciaiale, crispy zucchini, pecorino romano 30.

The famous BT housemade Beef Tenderloin & Brisket burger, double smoked bacon, gruyère, balsamico caramelized onions,
peperonata aioli, lettuce, housemade brioche bun, served with Parmigiano frites & truffle aioli 28.

Cotoletta di Pollo alla Milanese, Local Valley Chicken suprême, brown butter & capers, baby gem lettuce, parmigiano 36.

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