
1ST GEAR

Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella, Bresaola & shaved Parmigiano, house-made breadsticks, artichoke fritti 19.

Slow roasted Pork Ribs lacquered with our own BBQ sauce 13.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 14.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 12.

Roasted Cauliflower Zuppa, homemade brodo, double-smoked bacon, praline pecan crumble, chili oil 12.

Roasted Delicata Squash and Beet Insalata, artisanal greens, honey pecan dressing, flash fried crispy goat cheese 12.

Insalata Verde, butter lettuce, crisp Pancetta, roasted pine nuts, creamy herb dressing, shaved Pecorino 12.

2ND GEAR

Gnocchi di Patate, Gorgonzola Dolce crema, caramelized pears, toasted pistachios, Parmigiano 22.

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

Bucatini con Polpettine, house-made Meatballs, San Marzano tomato, fresh basil, Parmigiano 22.

Spghettini ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, roasted garlic, Vino Bianco, cream, lemon gremolata 24.

Risotto con Funghi, Carnaroli rice sautéed with wild mushrooms, house-made brodo, Vino Bianco, fresh herbs, Parmigiano & Truffle drizzle 24.

HIGH GEAR

Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon sautéed with San Marzano tomatoes & garlic, focaccia crouton 38.

Pistachio honey-crusted Atlantic Salmon, oven roasted, wildflower honey, fresh herb Beurre Blanc, rosemary roasted potatoes, brown buttered green beans 31.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle, wild mushroom & onion sauté, sea-salted frites 35.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', Mascarpone mashed potatoes, roasted winter vegetables 33.

The Infamous BT house-made chopped Tenderloin Burger, double-smoked Bacon, red onion marmalata, aged Cheddar, lettuce & tomato, homemade brioche bun, sea-salted frites 22.

Pollo alla Saltimbocca, local Valley Chicken breast, topped with fresh sage, Prosciutto di San Daniele, Marsala demi-glace, wild mushroom risotto and roasted winter vegetables 29.

Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & Lamb jus sauce, roasted winter vegetables 36.

FINALE

Our lovely layered Butterscotch Caramel cake, crushed toasted pecans 10.

Lemon Tart, shortbread crust with pine nuts, lemon custard, brûléed, Mascarpone cream 10.

Coffee Toffee Pecan Pie, chocolate crust, with fresh whipped cream 10.



CHAMPAGNE & SPARKLING WINE

Yellow Label NV Champagne, Veuve Clicquot (Reims, France)	96.
Brut NV Champagne, Moët & Chandon (Epernay, France)	104.
Prosecco, Il Vino dei Poeti '19 Bottega (Veneto, Italy)	36.
NOVA 7, Benjamin Bridge '19 (Nova Scotia, Canada)	39.

WHITE WINE

Pinot Grigio, Livon '19 (Collio-Friuli, Italy)	39.
Sauvignon Blanc, Craggy Range '18 (Martinborough, NZ)	48.
Tidal Bay, Domaine de Grand Pré '19 (Nova Scotia, Canada)	39.
Riesling, Dr. Loosen 'Blue Slate' Kabinett '18 (Mosel, Germany)	45.
Chardonnay, Noble Vines 446 '17 (California, United States)	39.
Rosé, Brancaia '19 (Tuscany, Italy)	45.
Chardonnay-Sauvignon-Picolit, Livon Braide Alte '17 (Venezia Giulia, Italy) ..	68.
Pinot Grigio, Zamo '18 (Collio-Friuli, Italy)	48.
Chardonnay, Long Meadow Ranch '17 (Sonoma, United States)	88.
Sancerre, Les Baronnes '16 (Loire, France)	60.

RED WINE

Chianti Classico, Villa Cafaggio '16 (Tuscany, Italy)	42.
Valpolicella Superiore Ripassa, Zenato '15 (Veneto, Italy)	48.
Merlot, Bogle '16 (California, United States)	39.
Malbec, Trapiche Gran Medalla '16 (Mendoza, Argentina)	42.
Cabernet Sauvignon, Wente Wetmore Vineyard '16 (California, US)	52.
Shiraz, Tenacity Old Vine '19 (McLaren Vale & Barossa Valley, Australia)	45.
Pinot Noir, Folly of the Beast '18 (California, US)	52.
Brunello di Montalcino, Il Poggione '14 (Tuscany, Italy)	88.
Terre Da Vino Barolo, Essenze '12 (Piedmont, Italy)	88.
Amarone della Valpolicella, Zenato '15 (Veneto, Italy)	72.
Tempranillo, Casajús Vendimia Seleccionada '17 (Ribera del Duero, Spain) ...	60.
Cabernet Sauvignon, Orin Swift, Palermo '16 (Napa Valley, US)	96.
Pinot Noir, Long Meadow Ranch '16 (Sonoma, US)	88.



TAKE AWAY MENU

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Wednesday – Sunday from 2:00PM – 9:00PM
Closed Monday & Tuesday

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