
1ST GEAR

Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with Pistachio, Bresaola & aged Parmigiano, housemade breadsticks, Cerignola Olives, Mostarda di Frutta, giardiniera 22.

Slow roasted Pork Ribs lacquered with Our Own BBQ sauce 13.

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.

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

Insalata Burrata, roasted beets, Burrata, fresh orange, shaved fennel, citrus vinaigrette, Marcona almonds 19.

Insalata Panzanella, Heirloom tomatoes, marinated red onions, garlic toasted croutons, fresh Mozzarella, avocado, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 14.

Radicchio & cabbage, warm garlic & Prosciutto dressing, grated Parmigiano & toasted pine nuts 12.

2ND GEAR

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

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

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

HIGH GEAR

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

Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon sautéed with San Marzano tomatoes, baby potatoes, garlic, fresh herbs, toasted garlic bread 38.

Seared Fresh Halibut, beet risotto, sautéed spinach, lemon ginger crema, caviar 37.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle, wild mushroom & onion sauté, sea salted frites 38.

Suprema di Pollo, seared Valley Chicken breast stuffed with pecorino al tartufo, wild mushroom sauté & porcini crema, sherry cream sauce, celeriac puree, charred broccolini 32.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', Mascarpone mashed potatoes & honey thyme roasted baby carrots 36.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, caramelized onion & tomato marmellata, Friulano, lettuce, homemade brioche bun, sea salted frites 22.

FINALE

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

Torta al Limone, shortbread crust, lemon custard, torched Italian meringue 10.

Chocolate & Pistachio tart, 65% Madirofolo chocolate, pistachio crust, cocoa nib dentelle, caramelized pear gelato 12.