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## 1ST GEAR

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The freshest Local Oysters, Iced on ½ shell, homemade Cocktail sauce, grated  
Horseradish & mignonette 3. Per

Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with Pistachio, Bresaola & aged Parmigiano, housemade  
breadsticks, Cerignola Olives, Mostarda di Frutta, giardiniera 21.

BT's Beef Tenderloin Tartare, Quail's egg yolk, Truffle & Parmigiano crisps 16.

Two-minute flash fried Calamari, sun-dried tomato aioli 12.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, Basil oil, vino bianco 12.

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.

Seared local Scallops, Brown Butter, sweet potato passata, hazelnut sabbia 14.

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

Insalata Panzanella, Heirloom tomatoes, marinated red onions, garlic toasted croutons, fresh Mozzarella, avocado,  
basil pesto, E.V. olive oil, aged Balsamic vinaigrette 12.

Insalata Verde, butter lettuce, crisp Pancetta, roasted pine nuts, creamy herb dressing 14.

Insalata Burrata, roasted beets, Burrata, fresh orange, shaved fennel, citrus vinaigrette, Marcona almonds 16.

Insalata di Sedano Rapa, Shaved celeriac, brown butter and sherry vinaigrette, toasted hazelnuts, pecorino al tartufo 12.

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## 2ND GEAR

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Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, Grana Padano 22.

Rigatoni con Salsiccia al forno, roasted sweet peppers, sausage, garlic, vino bianco, San Marzano tomato sauce,  
baked with mozzarella & herbed focaccia crumbs 22.

Lasagna con Funghi, lasagna layered with wild mushrooms, besciamella, fresh thyme, baked with mozzarella 24.

Red Ravioli, Ricotta, Mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, Parmigiano 22.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, roasted garlic, vino bianco, cream,  
lemon gremolata 26.

Linguine "Carbonara" al Tartufo, house-smoked Pancetta, egg, cracked black pepper, Truffle, Parmigiano 22.

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

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

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## HIGH GEAR

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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.

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

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 36.

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 33.

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

Filet Mignon, sauce Bordelaise, ½ Lobster gratinéed with garlic butter breadcrumbs, scalloped potatoes & grilled broccolini 42.

Rack of Lamb, dijon & herb crust, Morello cherry & lamb jus reduction, insalata di farro,  
roasted Brussels sprouts, glazed carrots 38.