
1ST GEAR

- The freshest Local Oysters, iced on ½ shell, homemade cocktail sauce, grated horseradish & mignonette 3. Per
- Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella, Bresaola & shaved Parmigiano, house-made breadsticks, artichoke fritti 19.
- Two-minute flash fried Calamari, lime & chili aioli 12.
- Crostata, Italian winter greens, leeks, spinach, Swiss chard and Mascarpone tart, gratinéed with fresh thyme & Provolone, herb insalata 13.
- Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil pesto, Vino Bianco 12.
- Slow roasted Pork Ribs lacquered with our own BBQ sauce 13.
- Brown Butter seared Scallops, sweet potato passata, hazelnut sabbia 14.
- 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.
- Bosc Pear Carpaccio, endive, arugula, toasted walnuts, Gorgonzola dolce, roasted pear vinaigrette 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.
- Agnolotti all'Aragosta, NS Lobster, lemon & Mascarpone filling, roasted garlic, San Marzano tomato, splash of cream, Parmigiano Fonduta, dusted crispy crumbs 26.
- Bucatini con Polpettine, house-made Meatballs, San Marzano tomato, fresh basil, Parmigiano 22.
- Lumaconi, pasta shells stuffed with house-made Sausage ragù, pesto & Ricotta, baked with tomato, béchamel and herbed breadcrumbs 22.
- Handmade Ravioli, roasted pumpkin, fresh herbs, Ricotta & Asiago filling, brown butter sage cream sauce, toasted pumpkin seeds, Amaretti crumble 24.
- Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, roasted garlic, Vino Bianco, cream, lemon gremolata 24.
- Fettuccine con Capesante, seared local Scallops, sundried tomato pesto, cream, Parmigiano, almond gremolata 24.
- Linguine alla "Carbonara", house-smoked Pancetta, egg, cracked black pepper, Parmigiano 20.
- 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-crust Atlantic Salmon, oven roasted, wildflower honey, fresh herb Beurre Blanc, rosemary roasted potatoes, brown buttered green beans 31.
- Halibut al Cartoccio, roasted grape tomatoes, Brava olives, roasted fennel, herbed orzo, buttered spinach 32.
- Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle, wild mushroom & onion sauté, sea-salted frites 35.
- Filet Mignon, Bordelaise sauce, ½ Lobster gratinéed with garlic butter breadcrumbs, Yukon Gold potato gratin, glazed carrots & parsnips 42.
- Brome Lake Duck two ways, confit leg, seared breast, wild blueberry & Cassis glaze, roasted rosemary potatoes, glazed carrots 32.
- Fall-off-the-bone roasted Beef Short Rib 'al Barolo', Mascarpone mashed potatoes, roasted local 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 broccolini 29.
- Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & Lamb jus sauce, roasted potatoes, buttered asparagus 36.
- Provimi Veal Chop, Portobello and Porcini crema, port & demi-glace reduction, brown butter & roasted garlic mash, crispy fried onions, roasted winter vegetables 38.