
1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade cocktail sauce, grated horseradish & mignonette
Minimum 6 | 4 Per

Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with pistachio & aged parmigiano,
housemade grissini, mostarda di frutta, giardiniera 26.
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, panko & almond crusted, butternut squash crema, brown butter, local honey, amaretti crumble 24.

Slow roasted Pork Ribs lacquered with our own BBQ sauce, crispy parmigiano polenta frites 20.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 20.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 22.

Grilled Octopus, olive oil confit potatoes, arugula, tomato passata, Cerignola olives, capers, pine nuts 26.

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 Invernale, mixed winter greens, toasted hazelnuts caramelized pears, gorgonzola, hazelnut vinaigrette 18.

Insalata di Radicchio, warm radicchio & cabbage, crisp prosciutto, toasted pine nuts, balsamico, parmigiano frico 18.

2ND GEAR

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

Creste alla Vodka e Gamberi, Jumbo Shrimp, San Marzano & vodka sugo, chilies, caramelized onions, parmigiano 30.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco 35.

Red Ravioli, housemade pasta filled with ricotta, mascarpone, spinach & herbs, fresh thyme & sweet butter crema, parmigiano 28.

Mafaldine con Guancia di Manzo, Barolo braised beef cheeks, veal brodo, provolone Auricchio, toasted pistachio gremolata 28.

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

Cappelletti d'Anatra, housemade pasta filled with confit duck & mascarpone, cassis figs,
Chianti & veal reduction, parmigiano, fried rosemary 30.

Fettuccine con Polpettine, housemade meatballs, fresh Burrata, San Marzano tomato, fresh basil, parmigiano 30.

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

Gnocchi d'Autunno, hand rolled potato gnocchi, squash crema, brown butter & sage,
Tallegio foduta, toasted hazelnuts, aceto balsamico 28.

Risotto ai Funghi, Carnaroli rice, wild mushrooms, black truffle, mascarpone, pecorino moliterno, parmigiano 30.

HIGH GEAR

Fresh Atlantic Halibut, housemade fregola, chicken brodo, braised fennel, clams, roasted tomatoes, capers & salsa verde 46.

Tagliata, peppercorn crusted Beef Tenderloin, served rare & sliced, extra virgin olive oil & aged balsamico,
wild mushroom & caramelized onions, served with rosemary frites 56.

Pistachio honey-crusted Atlantic Salmon, oven roasted, local honey, fresh herb beurre blanc,
roasted rosemary potatoes & brown buttered green beans 38.

Pollo alla Vodka, Local Valley Chicken suprême, flash fried, alla vodka sugo, fior di latte, stracciatella,
parmigiano, served with housemade Caesar salad 38.

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 60.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', crispy onions, mascarpone mashed potatoes & roasted heirloom carrots 56.

Whole NS Lobster Thermidor, wild mushrooms, gruyère, served with housemade black truffle spaghettoni & grilled asparagus 68.

Double Cut Rack of Lamb, pistachio crusted, potato pavé, local mushrooms, sautéed spinach,
wild blueberry, cassis & demi-glace jus, sautéed spinach and glazed carrots 54.

The famous BT housemade Beef Tenderloin & Brisket burger, double smoked bacon, lettuce, tomato, gruyère,
peperonata aioli, onion marmellata, housemade brioche bun, served with truffle & parmigiano frites 28.