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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, Bresaola & shaved Parmigiano,  
house-made breadsticks, artichoke fritti 19.
- BT's Beef Tenderloin Tartare, Quail's egg yolk, Truffle & Parmigiano crisps 16.
- Two-minute flash fried Calamari, lime & chilli aioli 12.
- Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, Basil oil, White wine 12.
- Slow roasted Pork Ribs lacquered with Our Own BBQ sauce 13.
- Nova Scotia Lobster, Burrata, lemon pesto vinaigrette, Melanzane e Zucchini Fritti 19.
- 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, panko almond crust, lemon butter Caper sauce 16.
- Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.
- 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, shaved Pecorino 12.
- Radicchio & cabbage, warm garlic & Prosciutto dressing, grated Parmigiano & toasted pine nuts 12.

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## 2ND GEAR

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- Gnocchi, sautéed wild Mushrooms, summer Truffle crema, Parmigiano 24.
- Linguine all'Aragosta, local Lobster, San Marzano tomato, garlic, Vino Bianco, cream, Parmigiano 26.
- Rigatoni con Salsiccia, roasted sweet peppers, Sausage, garlic Vino Bianco San Marzano tomato sauce,  
fresh Ricotta 22.
- Pasticcio di Pesce, lasagna layered with Shrimp, Scallops and Halibut, roasted garlic & tomato, béchamel,  
Ricotta, Mozzarella and herbed Focaccia crumbs 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 24.
- Spaghettoni alle Vongole, South Shore baby Clams, crisp Pancetta, E.V. olive oil, chillies, roasted garlic,  
Vino Bianco, Italian parsley 22.
- Tagliatelle con Polpettine, house-made Meatballs, San Marzano tomato, fresh basil, Parmigiano 22.
- Risotto con Capesante, pistachio-dusted local Scallops, Carnaroli rice, asparagus, lemon zest, Mascarpone swirl 26.

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## HIGH GEAR

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- Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon  
sautéed with San Marzano tomatoes, garlic, fresh herbs, toasted garlic bread 36.
- Pistachio honey-crusting Atlantic Salmon, oven roasted, wildflower honey, fresh herb Beurre Blanc,  
roasted rosemary potatoes & brown buttered green beans 31.
- Seared fresh Halibut with wild caught Shrimp, Lobster bisque crema, Fregola & buttered baby zucchini 38.
- Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle,  
wild mushroom & onion sauté, sea salted frites 36.
- Pollo Piccata, seared Valley Chicken breast, lemon, white wine, butter, lemon zest, brown butter orzo,  
& grilled summer vegetables 32.
- Fall-off-the-bone roasted Beef Short Rib 'al Barolo', Mascarpone mashed potatoes  
& honey thyme roasted rainbow carrots 33.
- The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, red onion marmalata,  
aged Cheddar, lettuce & tomato, homemade brioche bun, sea salted frites 22.
- Filet Mignon, sauce Bordelaise, ½ Lobster gratinéed with garlic butter breadcrumbs, fondant potatoes  
& roasted baby vegetables 42.
- Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & lamb jus sauce, orange pine nut Couscous  
& grilled summer vegetables 38.