
1ST GEAR

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

Antipasti, prosciutto di Parma, Coppa, Soppresata, Bresaola, homemade breadsticks & Pickled vegetables 17.

Two-minute flash Fried Calamari, Calypso sauce 10.

Wild Mushroom & Caramelized onion sauté, Wild Boar ragù, creamy Polenta & shaved parmigiano 12.

Jumbo Shrimp sautéed with garlic, Cognac, charred Grape tomatoes, Splash of cream 12.

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

Local Scallops, pistachio Gremolata crust, garlic butter, White wine, splash of cream, gratinéed 13.

Yellowfin Tuna Tartare with avocado, Sesame cucumber spaghetti, pickled ginger, Wasabi cream 14.

Italian Artichoke, Mascarpone & Spinach Dip, gratinéed with Grana Padano, garlic Crostini 12.

Home-grown Mussels sautéed with tomato, Caramelized onions, garlic, Basil pesto, White wine 11.

Tortelloni in Brodo, chicken broth, homemade tortelloni, Provolone & prosciutto stuffed, chopped Chives 12.

Pear & Pecan Salad, here 'n there Greens, sliced Bosc pears, candied Pecans, wildflower honey &
Dijon vinaigrette, crisp prosciutto & fried Cambozola 12.

Radicchio & Napa Cabbage, warm garlic & Bacon dressing, grated Parmigiano 11.

2ND GEAR

Risotto ai Carciofi, Arborio rice, charred Italian Artichokes, prosciutto, brodo, Vino bianco & Grana Padano 20.

Handmade potato Gnocchi, pancetta, Wild mushrooms, cream & Parmigiano 20.

Red Ravioli, Ricotta, mascarpone, Spinach & herb filling, fresh thyme & Sweet butter cream sauce, Parmigiano 20.

Pappardelle con Cinghiale, slow braised Wild boar Ragù, grated Grana Padano 22.

Spghettini ai Frutti di Mare, Jumbo shrimp, Scallops, local Mussels, roasted garlic, Vino bianco,
San Marzano tomato 22.

Rigatoni della Nonna, Meatballs, tomato, besciamella, fresh Mozzarella & breadcrumb crust, baked 'al forno' 20.

Classic Linguine Carbonara, bacon, egg, black pepper & Parmigiano 20.

Fettuccine all'Aragosta, N.S. Lobster, roasted garlic, San Marzano tomato, cream, Vino bianco, Parmigiano 24.

HIGH GEAR

Atlantic Halibut, spiked Orange Marmalata lacquer, buttered Spinach, herbed Couscous & glazed carrots 31.

Cioppino, Italian Seafood Stew, Lobster, Jumbo Shrimp, Scallops, Mussels & Halibut
sautéed with San Marzano tomatoes, garlic, fresh Herbs, toasted Garlic bread 35.

Pistachio honey-crusted Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,
roasted Yukon Gold potatoes & Green Beans 28.

Tournedos di Maiale alla Rossini, Pork Tenderloin, garlic crouton, foie gras pâté, Marsala wine sauce,
Scalloped potatoes, buttered Brussels sprouts 36.

Rack of Lamb Chops, pomegranate varnish, Port & demi-glace sauce, rosemary roasted potatoes, Root vegetables 36.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served Rare, E.V. olive oil & aged Balsamic drizzle,
Mushroom & onion sauté, Sea salted Frites 33.

Filet Mignon, sauce Bordelaise, butter poached ½ Lobster, Scalloped potatoes & roasted Root vegetables 40.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', soft Polenta & brown buttered Brussels sprouts 30.

Saltimbocca di Pollo, Chicken Scaloppine, prosciutto, sage, demi-glace & Sweet vermouth sauce,
roasted Yukon Gold potatoes & Green beans 29.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, Caramelized onions,
very old Cheddar cheese, lettuce & tomato, Sea salted Frites 20.