
1ST GEAR

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

Antipasti, prosciutto di Parma, Soppresata, Bresaola, Grana Padano & Gorgonzola dolce,
NS honey, housemade breadsticks 19.

Two-minute flash fried Calamari, lime & chili aioli 10.

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

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

Seared local Scallops, panko almond crust, lemon butter Caper sauce 14.

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

Crostone with Fig marmellata with pecans & almonds, roasted onions, melted Gorgonzola dolce & arugula 10.

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

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

Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 14.

Insalata Panzanella, Heirloom tomatoes, avocado, marinated red onions, garlic toasted croutons, fresh Mozzarella,
basil pesto, E.V. olive oil, aged Balsamic vinaigrette 11.

Radicchio, shaved fennel, Seville orange slices, crushed Pistachios, orange vinaigrette 11.

Insalata di Gamberi, poached Jumbo Shrimp, endive & arugula, cantaloupe, cucumber, Grape tomatoes,
Sweet peppers, torn mint & basil, lemon vinaigrette 14.

2ND GEAR

Gnocchi all'Amatriciana, handmade, Pancetta, red onion, slow-simmered San Marzano tomato, Pecorino 21.

Fettuccine con Capesante, seared local Scallops, sundried tomato Pesto, cream, Parmigiano, almond gremolata 24.

Rigatoni con Salsiccia, housemade sausage Ragù, Parmigiano & fresh Ricotta 23.

Red Ravioli, Ricotta, mascarpone, spinach & herb filling, fresh thyme & Sweet butter cream sauce, Parmigiano 21.

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, white wine, San Marzano tomato, Grana Padano 23.

Spaghettoni alla Vongole, South Shore baby Clams, crisp pancetta, E.V. olive oil, roasted garlic,
Vino bianco, Italian parsley 22.

Orecchiette Primavera, sautéed Asparagus, Sweet peas & Zucchini, Mascarpone, basil pesto,
Lemon gremolata & Parmigiano 20.

Linguine all'Aragosta, local Lobster, San Marzano tomato, garlic, Vino bianco, cream, Parmigiano 24.

Handmade Lasagna, layered with Wild mushrooms, Montasio, Mascarpone, baked with Truffle infused béchamel 21.

HIGH GEAR

Atlantic Halibut, spiked Orange Marmalata lacquer, buttered Spinach, herbed Couscous & glazed carrots 32.

Cioppino, Italian Seafood Stew, Lobster, jumbo Shrimp, Scallops, Mussels, Halibut & Salmon
sautéed with San Marzano tomatoes, garlic, potatoes, fresh herbs, toasted garlic bread 35.

Pistachio honey-crust Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,
roasted Yukon Gold potatoes & green beans 29.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served Rare, E.V. olive oil & aged balsamic drizzle,
Wild mushroom & onion sauté, sea salted frites 33.

Filet Mignon, sauce Bordelaise, butter poached ½ Lobster, roasted Potatoes & summer vegetables 40.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', mashed Potatoes, brown buttered Asparagus 31.

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, caramelized onions,
very old Cheddar cheese, lettuce & tomato, sea salted frites 20.

Veal Chop, cast iron seared, pan jus & Marsala sugo, Mascarpone mashed potatoes & Green beans, almond sauté 39.

Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & lamb jus sauce, Couscous 36.

Pollo alla Milanese, local Valley Chicken breast, focaccia crumb crust, cool tomato & mango Salsa,
sautéed local Greens 29.