
1ST GEAR

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,
housemade breadsticks, Artichoke fritti 19.

Two-minute flash fried Calamari, lime & chili aioli 11.

Italian Onion Tart, puff pastry, Vidalia onions, shallots, Pancetta, Gruyère & Fontina 11.

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.

Crostone, 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.

Zuppa di Zucca, sweet Pumpkin soup with Mascarpone swirl, crushed Amaretti biscuits, Pumpkin seed oil drizzle 11.

Tortelloni in Brodo, Ricotta & prosciutto-filled Tortelloni, homemade chicken broth, chopped Chives 11.

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.

2ND GEAR

Gnocchi di Patate, prosciutto di San Daniele, cream, Parmigiano, crisp Frico 21.

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

Lumaconi, pasta Shells stuffed with housemade Sausage ragù, pesto & Ricotta, baked with tomato,
béchamel & herbed breadcrumbs 22.

Spaghettoni alla Carbonara, smoked Pancetta, egg, cracked black pepper, Parmigiano 21.

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

Pumpkin Ravioli, browned butter & sage, Parmigiano, amaretti cookie, pumpkin chips 21.

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 25.

HIGH GEAR

Risotto all'Anatra, confit duck leg, braised leeks, crisp pancetta, lovely herbs, Grana Padano,
pomegranate molasses 30.

Cioppino, Italian Seafood Stew, Lobster, jumbo Shrimp, Scallops, Mussels, Clams, Halibut & Salmon
sautéed with San Marzano tomatoes, garlic & fregola sarda 36.

Pistachio honey-crusting Atlantic Salmon, oven roasted, Wildflower honey, fresh herb beurre blanc,
Rosemary roasted potatoes, Root vegetables & Green beans 31.

Halibut, spiked Orange marmellata lacquer, buttered Spinach, herbed Couscous & Winter vegetables 33.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served Rare, E.V. olive oil & aged balsamic drizzle,
Wild mushroom & onion sauté, sea salted Frites 34.

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

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', mashed Potatoes, glazed Parsnips & Carrots 32.

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

Lamb Chops, rosemary, garlic & Dijon marinade, Morello cherry & lamb jus sauce, roasted potatoes,
Winter vegetables 36.

Suprema di Pollo, local Valley chicken breast, wild Porcini & Sherry cream sauce, Cremini mushrooms,
mashed potatoes, glazed green beans & carrots 29.

Pork Chop Valdostana, prosciutto-topped & crumb crusted, fresh Mozzarella, sauce Espagnole,
Rosemary roasted potatoes & Root vegetables 29.