
1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade Cocktail sauce, grated Horseradish & mignonette 3.50 Per

Antipasti Board, Prosciutto di Parma, Soppresata, Mortadella with Pistachio & aged parmigiano, housemade grissini, Mostarda di Frutta, giardiniera 24.
Additional cheese 5. Per

Two-minute flash fried Calamari, smoked pepper & lime aioli 14.

BT's Beef Tenderloin Tartare, Quail's egg yolk, grilled housemade Sourdough 22.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil oil, vino bianco 14.

Slow roasted Pork Ribs lacquered with our own BBQ sauce 14.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 16.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 16.

Fresh Burrata, apricot & pear marmellata, Pane e Circo's Sourdough crostini, toasted hazelnuts 16.

Seared local Scallops, pistachio & panko crusted, ginger & citrus beurre blanc, toasted pistachios 17.

Lobster & Corn Chowder, new potatoes, vidalia onions, crisp double smoked bacon 19.

Caramelized Onion Tart, pecorino romano, grana padano, 12 yr aged Balsamico 14.

Radicchio & cabbage, warm garlic & prosciutto dressing, grated parmigiano & toasted pine nuts 14.

Insalata Invernale, roasted ruby beets, caramelized pears, Cambozola, toasted pecans, arugula, Anjou Pear vinaigrette 14.

Insalata Verde, butter lettuce, crisp pancetta, roasted pine nuts, creamy herb dressing, shaved pecorino 14.

Insalata di Polpo, marinated Octopus, charred shishito romesco, lemon & oregano oil, marble potatoes 18.

2ND GEAR

Linguine Fra Diavolo sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, grana padano 26.

Tagliatelle Bolognese, handmade Tagliatelle, pork & beef ragù, San Marzano tomato, grana padano 26.

Agnolotti all'Aragosta, handmade pasta filled with fresh NS Lobster, Lobster & sherry crema, lemon & herb gremolata 32.

Mezzi Rigatoni con la Salsiccia, housemade Salsiccia, caramelized onions, broccolini, sage, cream, herbed gremolata, pecorino, baked al forno 26.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, Limoncello crema, roasted garlic, vino bianco 28.

Cannelloni, filled with slow braised Beef Short Rib, caramelized onions, mascarpone, gorgonzola crema, herb gremolata, chives 26.

Red Ravioli, Ricotta, Mascarpone, spinach & herb filling, fresh thyme & sweet butter cream sauce, parmigiano 26.

Gnocchi di Patate, sautéed with local wild mushrooms, black truffle crema, parmigiano 26.

HIGH GEAR

Risotto all'Anatra, confit Duck leg, Brunello braised Arborio rice, amarena cherry jus, radicchio, grana padano 36.

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 46.

Pistachio honey-crusted Atlantic Salmon, oven roasted, wildflower honey, fresh herb beurre blanc, roasted rosemary potatoes & brown buttered green beans 36.

Halibut Piccata, Seared Atlantic Halibut with brown butter & parmigiano fregola, charred asparagus, vino bianco, roasted sweet tomatoes, lemon & caper beurre blanc 42.

Old-School Lobster Thermidor, Whole NS Lobster, wild mushrooms, shallots, Brandy crema, gratinéed with breadcrumbs, gruyère & parmigiano, truffle spaghettoni & fresh asparagus 50.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle, wild mushroom & onion sauté, sea salted frites 52.

Pollo al Marsala, local Valley chicken filled with fontina, wild mushroom marsala sauce, Lyonnaise potato, pancetta, charred broccolini 34.

Fall-off-the-bone roasted Beef Short Rib 'al Barolo', crispy onions, Mascarpone mashed potatoes & honey thyme roasted baby carrots 44.

The famous BT housemade chopped Tenderloin Burger, double smoked bacon, caramelized onion & tomato marmellata, Friulano, lettuce, housemade brioche bun, sea salted frites 24.

Rack of Lamb, rosemary & Dijon crusted, pecorino potato pavé, charred broccolini, blackcurrant Cassis veal jus 54.