
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 breadsticks, Mostarda di Frutta, giardiniera 22.
Additional cheese 5. Per

BT's Beef Tenderloin Tartare, Quail's egg yolk, grilled housemade Sourdough 18.

Two-minute flash fried Calamari, charred lemon aioli 14.

Caramelized Onion Tart, puff pastry, Vidalia onions, shallots, pancetta, pecorino, fresh thyme, balsamico 14.

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 14.

Yellowfin Tuna Tartare with avocado, sesame cucumber spaghetti, pickled ginger, wasabi cream 15.

Seared local Scallops, panko & porcini crust, wild mushroom crema, sautéed spinach 16.

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

Insalata Panzanella, Fior di Latte, Heirloom tomatoes, marinated red onions, garlic toasted croutons, avocado, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 16.
Substitute Burrata, additional 6.

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 16.

2ND GEAR

Linguine Fra Diavolo sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, Grana Padano 24.

Fettuccine alla Carbonara, guanciale, local egg, cracked black pepper, parmigiano 22.

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, sundried tomato pesto, cream, roasted garlic, vino bianco 26.

Pappardelle al Cinghiale, Tuscan Wild Boar Ragù, San Marzano tomato, Chianti demi-glace 24.

Risotto con Funghi, Carnaroli rice sautéed with wild mushrooms, housemade brodo, vino bianco, fresh herbs, truffle essence, parmigiano 24.

Fresh Crab Ravioli, butter poached Argentinian Shrimp, Limoncello Crema 26.

Handmade Gnocchi di Patate, Gorgonzola dolce crema, caramelized pear, toasted pistachios, parmigiano 24.

HIGH GEAR

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

Halibut al Cartoccio, Seared Atlantic Halibut with Nocellara olives, cilantro, Fregola Sarda, San Marzano tomato, parmigiano 38.

Risotto all'Aragosta, Franciacorta braised local Lobster, half Lobster tail, lemon mascarpone, chive oil, roasted cherry tomatoes 39.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle, wild mushroom & onion sauté, sea salted frites 44.

Pollo alla Valdostana, local Valley chicken supreme, Fontina & Prosciutto di San Daniele filling, Porcini mushroom crema, brown butter potato gratin 32.

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, homemade brioche bun, sea salted frites 22.

Muscovy Duck, two ways, confit leg, seared breast, amarena cherry jus, pancetta brussels sprouts & herbed potato croquettes 38.

Rack of Lamb, parmigiano & rosemary crusted, sweet potato mascarpone purée, port wine & fig reduction, honey roasted harissa heirloom carrots 44.