

1ST GEAR

The freshest Local Oysters, Iced on ½ shell, homemade cocktail sauce, grated horseradish & mignonette
Minimum 6 | 3.50 Per

Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella with pistachio & aged parmigiano,
housemade grissini, mostarda di frutta, giardiniera 24.
Additional cheese 5. Per

Lobster & Corn Chowder, new potatoes, vidalia onions, crisp double smoked bacon 24.

Flash fried Calamari, sundried tomato pesto aioli 16.

Home-grown Mussels sautéed with tomato, caramelized onions, garlic, basil oil, vino bianco 16.

AAA Beef Tenderloin Carpaccio, fresh Stracciatella, sundried tomatoes, Barolo shallots, e.v olive oil, sourdough crouton 22.

Seared local Scallops, hazelnut crusted, parsnip purée, sultanas, brown butter, Balsamico di Modena 22.

Slow roasted Pork Ribs lacquered with our own BBQ sauce, crispy parmigiano polenta frites, lime aioli 15.

Jumbo Shrimp sautéed with garlic, Cognac, charred grape tomatoes, splash of cream 18.

Crostata ai Funghi, wild mushrooms, caramelized onions, Gruyère, parmigiano, housemade pecorino crust 16.

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

Grilled Octopus, herb marinated, roasted peperonata, chickpea & ‘nduja fritters, arugula, citrus vinaigrette 18.

Insalata Panzanella, fior di latte, heirloom tomatoes, marinated red onions, garlic toasted croutons, avocado,
basil pesto, e.v. olive oil, aged balsamic vinaigrette 18.
Substitute Burrata, additional 6.

Insalata Invernale, shaved Brussels sprouts & baby gem lettuce, apple & pear, Cambozola, pomegranate seeds,
parmigiano, sherry vinaigrette 16.

Radicchio & cabbage, warm garlic & prosciutto dressing, grated parmigiano & toasted pine nuts 16.

2ND GEAR

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

Linguine Fra Diavolo, sautéed Jumbo Shrimp, garlic, chilies, vino bianco, San Marzano tomato, parmigiano 28.

Egg Yolk Raviolo, handmade pasta filled with Duck ragù, free range egg yolk,
caramelized onions, mascarpone, black truffle brodo 30.

Spaghettoni ai Frutti di Mare, Jumbo Shrimp, Scallops, local Mussels, sundried tomato pesto, vino bianco 32.

Quadretti di Zucca, handmade pasta filled with roasted butternut squash & mascarpone,
crema di zucca, amaretti crumble, toasted pepitas, aged balsamico 26.

Linguine all’Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, parmigiano 38.

Fettuccine con Polpettine, housemade meatballs, fresh Burrata, San Marzano tomato, fresh basil, parmigiano 28.

Fresh Crab Ravioli, handmade pasta filled with fresh Crab & mascarpone, butter poached Argentinian Shrimp, Limoncello crema 32.

Gnocchi al Gorgonzola, hand rolled potato gnocchi, mission figs, gorgonzola dolce, crispy prosciutto, toasted walnuts 26.

Risotto al Brasato, braised Beef Cheeks, Carnaroli rice, housemade brodo, porcini, black truffle, parmigiano 30.

HIGH GEAR

Fresh Atlantic Halibut, potato & parmigiano crusted, caramelized leeks, brown butter hazelnuts,
sherry beurre blanc, wild mushroom & swiss chard farro 46.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, e.v. olive oil & aged balsamic drizzle,
wild mushroom & onion sauté, served with rosemary frites 54.

Saltimbocca di Pollo, Local Valley Chicken Prosciutto di San Daniele, sage, roasted fingerling potatoes
& Brussels sprouts, sautéed winter greens, marsala jus 36.

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

Fall-off-the-bone roasted Beef Short Rib ‘al Barolo’, crispy onions, mascarpone mashed potatoes &
honey roasted heirloom carrots 54.

Double Cut Rack of Lamb, mint bearnaise, pommes anna, honey glazed carrots & green beans 54.

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 56.

The famous BT housemade Beef Tenderloin & Brisket burger, double smoked bacon, Gruyère, balsamico caramelized onions,
peperonata aioli, lettuce, housemade brioche bun, served with Parmigiano frites & truffle aioli 28.