
1ST GEAR

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

Antipasti Board, Prosciutto di Parma, Soppressata, Mortadella with Pistachio, Bresaola & Aged Parmigiano,
housemade breadsticks, Olives, Mostarda di Frutta, giardiniera 22.

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

Two-minute flash fried Calamari, smoked tomato & chili aioli 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 18.

Seared local Scallops, panko almond crust, lemon butter caper sauce 15.

Lobster & Corn Chowder, new potatoes, Vidalia onions, crisp double smoked Bacon 18.

Insalata Panzanella, fresh Burrata, Heirloom tomatoes, marinated red onions, garlic toasted croutons,
avocado, basil pesto, E.V. olive oil, aged Balsamic vinaigrette 19.

Insalata Verde, butter lettuce, crisp Pancetta, roasted pine nuts, creamy herb dressing, shaved Pecorino 14.

Insalata di Tonno alla Ligure, Seared Yellowfin Tuna, green beans, baby potatoes, cherry tomatoes, marinated red onion,
Vantia olives, lemon & herb vinaigrette 19.

2ND GEAR

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

Mezzi Rigatoni alla Primavera, sautéed asparagus, sweet peas & zucchini, Mascarpone, basil pesto,
lemon gremolata & Parmigiano 22.

Spaghettoni alla Vongole, South Shore Baby Clams, crisp Pancetta, E.V. olive oil, roasted garlic,
vino bianco, Italian parsley 24.

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, roasted garlic,
vino bianco, cream, lemon gremolata 26.

Tagliatelle con Polpettine, housemade Meatballs, Fior di Latte, San Marzano tomato, fresh basil, Parmigiano 24.

Linguine all'Aragosta, Local Lobster, San Marzano tomato, garlic, vino bianco, cream, Parmigiano 30.

Gnocchi, sautéed wild Mushrooms, summer Truffle crema, Parmigiano 25.

Risotto con Capesante, pistachio-dusted local Scallops, Carnaroli rice, lemon zest, Mascarpone swirl 26.

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 lemon butter, vino bianco & fresh herbs *sotto olio*, housemade fregola,
buttered asparagus & summer greens 38.

Tagliata, peppercorn crusted Beef Tenderloin, sliced, served rare, E.V. olive oil & aged balsamic drizzle,
wild mushroom & onion sauté, sea salted frites 40.

Pollo alla Milanese, Local Valley Chicken Breast, focaccia crumb crusted, cool tomato & mango salsa, insalata verde 32.

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

The Infamous BT housemade chopped Tenderloin Burger, double smoked Bacon, caramelized onion & tomato marmellata,
Friulano, lettuce, homemade brioche bun, sea salted frites 22.

Old-School Lobster Thermidor, Whole NS Lobster, cremini mushrooms, shallots, Cognac, gratinéed with breadcrumbs,
gruyère & Parmigiano, buttered spaghetti & fresh asparagus 45.

Rack of Lamb, Dijon & herb crust, Amarena cherry & Lamb jus reduction, rosemary potato pavé,
brown buttered green beans & honey glazed carrots 42.

High Gear available from 4pm onwards