

Dinner Menu

Appetizers

- Poached Fig Crostini**- Poached fig with candied walnuts gorgonzola cheese spread on a toasted crostini. 9
- Flat Bread** Roasted garlic & roasted tomatoes, fresh mozzarella and caramelized onions. 9 **Add sausage.** 3
- Steamed Mussel or Clams Italiano** -Steamed with white wine, clam broth, fresh oregano, red peppers and garlic. 13
- Braised Pork Belly** Huckleberry agrodolce, beluga black lentils and a micro green salad. 12
- Italian Sausage** Grilled Italian sausage links with red onion and bell pepper relish over a bed of creamy polenta.9
- Chiocciola** Tender escargot broiled with our special garlic butter blend. 12

Entrees

Add small BTB House salad or cup of soup for 2

- Piccata Veal Chop**- Oven roasted bone in veal chop with piccata sauce horseradish mashed potato and seasonal vegetable. 26
- Blue Ribeye** - Seared 12 oz. Ribeye steak topped with crumbled blue cheese served with horseradish mashed potato and seasonal vegetables. 24
- Chicken Carciofi** Pan sauteed chicken, artichoke hearts, capers, roasted garlic, garden herbs, extra virgin olive oil & pasta. 17
- Chicken Marsala** Tender chicken breast cutlet lightly floured and sautéed with shallots, garlic, mushrooms, Marsala wine and butter. Served over pasta with seasonal fresh vegetables. 16
- Pork Shank**- Slow braised, spiced rubbed pork shank served over creamy polenta and braised kale. 22

Sandwiches

Served with a small side salad

- Hot Italian Sandwich** Thinly sliced salami and pepperoni with provolone cheese and olive tapenade on a crusty baguette. 9
- Meatball Sub Sandwich** House made meatballs smothered in marinara sauce and topped with melted mozzarella Cheese. 10
- Lamb Burger**- Seasoned ground Lamb with goat cheese, caramelized onions, lettuce and tomato on ciabatta bread.

Pastas

ADD CHICKEN, MEATBALLS, OR SAUSAGE 4

- Spaghetti** Long spaghetti noodles tossed in our house made Marinara sauce, sprinkled with fresh grated parmesan cheese and basil chiffonade. 11
- Lasagna Intorno** Layers of house made lasagna noodles layered with Italian sausage, ground beef, fresh ricotta cheese, mozzarella cheese and our very own Marinara sauce. 14
- BT Mac-n-Chedda** Penne pasta tossed in a creamy sharp cheddar cheese sauce with diced bacon and tomato. 13
- Fettuccine Alfredo** House made pasta served with a sauce of butter, cream and parmigiano-reggiano. 13
- Fettuccine Vongol** House made fettuccine served with a sauce of olive oil, garlic, white wine and clams. 17
- Mediterranean Penne Pasta** Artichoke hearts, black olives and eggplant tossed in house made marinara sauce. 14
- Penne Salsicce** Italian sausage and mushrooms in a light tomato and basil sauce with toasted fennel seeds. 15
- Pappardelle Chiocciola** House made Pappardelle noodles tossed with escargot, mushrooms and brown butter sage sauce. 17
- Ratatouille Ravioli** Asparagus, squash, bell pepper, roasted tomato and goat cheese ravioli with house made marinara fresh grated parmesan and basil chiffonade. 14

Soup and Salads

Soup- Cup 4 Bowl 6

- HoneyGem Wedge Salad-** cherry tomatoes, candied walnuts, gorgonzola cheese, dried cranberries and creamy balsamic dressing. 9 **Add Chicken** 4
- Caprese Salad-** Sliced fresh mozzarella, Roma tomatoes, basil chiffonade, sea salt, cracked pepper, olive oil finished with a balsamic reduction. 9
- Warm Spinach-** Tender baby spinach tossed in warm bacon vinaigrette with dried cranberries, toasted sunflower seeds, crispy bacon and hardboiled egg crumbles. 9 **Add chicken** 4
- Cobb-** Grilled chicken breast, crumbled gorgonzola cheese, tomato, bacon and artichoke hearts atop a bed of fresh baby greens with house made creamy balsamic dressing 12
- BTB House-** Mixed greens tossed with house made balsamic dressing topped with fresh parmesan 4

*IF YOU HAVE ANY FOOD ALLERGIES PLEASE TELL YOUR WAITSTAFF PRIOR TO ORDERING

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.