

B
BETTINI
restaurant

Each dish on the Bettini menu is made with the finest ingredients and goes through multiple rounds of testing before earning a spot on our carefully crafted menu. Please enjoy!

starters

Ⓜ ISLAND OYSTER ON A HALF SHELL 24
1/2 Dozen, Cocktail Sauce, Yuzu Mignonette, Lemon

Ⓜ SIGNATURE SEAFOOD PLATTER 75
6 Oyster, 6 Shrimp, 6 Clams, Cocktail Sauce, Lemon, Mignonette

CLAM CHOWDER 18
Crispy Pork Belly, Herb Oil

LOBSTER BISQUE 22
Fresh Lobster, Crème Fraîche

CRAB CAKE 30
Lump Crab, Lightly Breaded, Tomato-Kaffir Lime Relish, Ginger, Crème Fraîche

PRIME BEEF CARPACCIO 30
Capers, Shallots, Grain Mustard, Pickled Green Tomatoes, Parmesan Cheese

Ⓜ SCALLOP CRUDO 24
Yuzu, Cold Pressed Olive Oil, Sea Salt, Pickled Chilies

salads

Ⓜ ENDIVE & FRISÉE 22
Truffle Vinaigrette, Ricotta Salata, Toasted Pistachio

Ⓜ ARTISANAL SALAD 22
Castelfranco, Baby Lettuce, Mandarin Ginger Vinaigrette, Honeycomb Crumble

Ⓜ SEASONAL BURRATA 24
Stone Fruit, Heirloom Tomato, Honey Lavender, Arugula, Truffle Baby Peach

housemade pastas

RIGATONI BOLOGNESE 37
Traditional Beef Ragout, Basil, Parmigiano Reggiano

LOBSTER AGNOLOTTI 50
Shaved Fennel, Lobster Tomato Sauce, Fresh Lobster

RICOTTA GNOCCHI 34
Pesto, Basil, Confit Tomatoes

✓ PASTINA 33
Seasonal Vegetables, Light Tomato Sauce, Ricotta Stuffed Squash Blossom, Oregano

from the sea

🌊 SEARED BRANZINO 50

Spiced Tomato Couscous, Castelvetrano Olives, Fennel Pollen Beurre Blanc

🌊 FAROE ISLAND SALMON 52

Soy Glaze, Sugar Snap Peas, Asparagus, Shiitake Mushroom, Yuzu Beurre Blanc

STEAMED SEA BASS 46

White Soy Butter, Scallions, Fermented Radish, Cilantro & Ginger Over Bamboo Rice

🌊 SEARED LOCAL SCALLOPS 56

Kabocha squash puree, Capers Raisin Relish, Crispy Brussels Leaves

from the land

🌊 PAN SEARED HALF CHICKEN 50

Fingerling Potatoes, Balsamic Braised Cipollini Onions, Spinach, Lemon Jus

✓ ROASTED HEIRLOOM CAULIFLOWER 32

Moroccan Couscous Tabbouleh Salad, Garlic Yogurt, Herb Chutney, Pomegranate Relish

🌊 ROASTED RACK OF LAMB 56

Rosemary Potato Gratin, Roasted Garlic, Mint Marmalade

🌊 12 oz PRIME NEW YORK STRIP 65

Chimichurri, Roasted Garlic, Watercress Salad

🌊 7 oz PRIME FILET MIGNON 70

Kale, King Oyster Mushroom, Truffle Butter

enhancements

GRILLED SHRIMP	6 EACH
CRAB CAKE	15 EACH
SALMON 3 OZ	24
SCALLOPS (2 PIECES)	25

for the table

REGULAR FRIES	12	🌊	DUCK FAT FINGERLING POTATO	15
TRUFFLE FRIES	16	🌊	BOURSIN POTATO PURÉE	16
✓🌊 BROCCOLINI	15	🌊🌊	BRUSSELS SPROUTS	16

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*

VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

