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# BETTINI

*restaurant*

## *starters*

### CHILLED BEET GAZPACHO ✓

*strawberry, watermelon, toasted almonds, caraway rye croutons, fresh horseradish, dill* 16

### CRISPY CALAMARI 🌾

*tossed with jalapeno, shaved fennel & lemon, served with caper aioli & spicy marinara* 17

### MAPLEBROOK FARM BURRATA ✓

*spring vegetables, mint & basil pesto, radish, pea tendrils, grilled sourdough* 22

### TUNA TARTARE\* 🌾

*avocado mousse, truffled ponzu, iced radish, wonton crisps* 21

## *salads*

### BELGIAN ENDIVE ✓ 🌾

*ricotta salata cheese, toasted pistachios, torn herbs, truffle vinaigrette* 16

### BABY ARUGULA ✓ 🌾

*cara cara orange, fennel, parmesan, lemon-honey vinaigrette* 17

### LITTLE LEAF FARMS MESCLUN ✓

*roasted baby beets, warm goat cheese fritters, candied nuts, sherry vinaigrette* 17



*before placing your order, please inform your server if a person in your party has a food allergy.*

VEGETARIAN ✓

GLUTEN FREE 🌾

DAIRY FREE 🌾

# housemade pastas

## RIGATONI A LA VODKA ✓

*creamy san marzano tomato sugo, toasted garlic, basil* 26

## CASARECCE OXTAIL RAGU

*red wine braise, rosemary, parmesan, parsley* 34

## BUCATINI ALLE VONGOLE

*mv littleneck clams, spring ramps, white wine, lemon* 32

# mains

## PAN SEARED SCALLOPS\* ①

*spring vegetables, guanciale, vermouth cream sauce* 36

## GRILLED CAULIFLOWER ✓ ①

*israeli couscous tabbouleh, pomegranate relish, lemon-garlic yogurt, herb chutney* 28

## SEARED LOCAL HALIBUT ①

*carrot ginger puree, vadouvan spice, baby bok choy, turmeric beurre blanc* 42

## WAGYU BURGER\*

*swiss cheese, grilled onion relish, iceberg lettuce, pickles, special sauce, sesame bun* 24

## BLACK COD ①

*miso glaze, shiitake dashi risotto, broccolini, silken sunchoke mousse, crispy sunchoke chips, meyer lemon* 36

## GRILLED PRIME RIBEYE\* ①

*crispy marble potatoes, chimichurri sauce, watercress, roasted garlic* 52

## PAN ROASTED HALF CHICKEN ①

*roasted fingerling potatoes, balsamic glazed cippolini onions, sauteed spinach, lemon chicken jus* 32

## ROASTED RACK OF NEW SOUTH WALES LAMB\* ①

*rosemary potato gratin, roasted garlic, sweet & hot mint marmalade* 45

# sides

## GRILLED BROCCOLINI ✓ ①

*crispy garlic, lemon, pecorino* 12

## BRUSSELS SPROUTS ✓ ① ②

*creamy soy balsamic, apple mostarda, mint* 12

## FRIES 7 ✓ ① ②

## TRUFFLE FRIES ✓ ①

*crispy herbs, parmesan* 14



EDGARTOWN, MASSACHUSETTS

CULINARY DIRECTOR HART LOWRY

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