

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

CHILLED BEET GAZPACHO

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

CRISPY CALAMARI

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

BURRATA

summer heirloom tomato, strawberries, chardonnay & elderflower vinaigrette

TUNA TARTARE*

avocado mousse, truffled ponzu, iced radish, wonton crisps

salads

BELGIAN ENDIVE

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

BABY ARUGULA

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

LITTLE LEAF FARMS MESCLUN

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

**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 

GLUTEN FREE 

DAIRY FREE 

homemade pastas

RIGATONI A LA VODKA

creamy san marzano tomato sugo, toasted garlic, basil

CASARECCE OXTAIL RAGU

red wine braise, rosemary, parmesan, parsley

BUCATINI ALLE VONGOLE

my littleneck clams, spring ramps, white wine, lemon

mains

SEARED LOCAL HALIBUT

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

GRILLED CAULIFLOWER

israeli couscous tabbouleh, pomegranate relish, feta yogurt, herb chutney

WAGYU BURGER*

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

ROASTED RACK OF NEW SOUTH WALES LAMB*

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

PAN ROASTED HALF CHICKEN

spring vegetables, balsamic glazed cipollini onions, sauteed spinach, lemon chicken jus

GRILLED PRIME RIBEYE*

crispy marble potatoes, chimichurri sauce, watercress, roasted garlic

sides

GRILLED BROCCOLINI

crispy garlic, lemon, pecorino

BRUSSEL SPROUTS

creamy soy balsamic, apple mostarda, mint

FRIES

FRIES TRUFFLE FRIES

crispy herbs, parmesan