

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

CRISPY CALAMARI

tossed with jalapeño, shaved fennel & lemon, served with caper aioli & spicy marinara 19

BURRATA

roasted honeynut squash, fuji apple, roasted pepitas, fig vinegar, maple brown butter 25

SAUTÉED MUSSELS

saffron fennel broth, roasted garlic, calabrian chile, toasted sourdough 22

SMOKED HADDOCK CHOWDER

morning glory farm yukon potato, leeks, parsley 18

salads

BELGIAN ENDIVE

ricotta salata cheese, toasted pistachios, torn herbs, truffle vinaigrette 20

ORGANIC BABY ARUGULA

orange, shaved fennel, aged parmesan, lemon-honey vinaigrette 19

LITTLE LEAF FARMS MESCLUN

roasted baby beets, warm goat cheese fritters, candied nuts, sherry vinaigrette 22



** 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 tomato sugo, toasted garlic, pecorino, basil 30

CASARECCE OXTAIL RAGU

slowly braised with red wine & rosemary, parmesan, parsley 42

BUCATINI LOBSTER ALL'ASTICE

white wine, san marzano tomato, lemon, basil 52

LUMACHE FENNEL SAUSAGE

local Swimming Pig fennel pork sausage, broccolini, spicy pickled cherry peppers, pecorino 38

MAFALDINE AI FUNGHI ✓

roasted mushrooms, truffled garlic cream, white wine, egg yolk, parmesan 36

mains

PAN SEARED LOCAL FISH (P) (N)

carrot ginger purée, vadouvan spice, rainbow carrots, baby bok choy, turmeric beurre blanc 46

WAGYU BURGER*

swiss cheese, grilled onion relish, iceberg lettuce, pickles, special sauce, sesame bun 28
served with side of french fries, substitute truffle fries +7

ROASTED RACK OF NEW SOUTH WALES LAMB* (P) (N)

rosemary potato gratin, roasted garlic, sweet & hot mint marmalade 56

PAN ROASTED ORGANIC HALF CHICKEN (P)

roasted fingerling potatoes, balsamic glazed cipollini onions, sauteed spinach, lemon chicken jus 38

GRILLED PRIME RIBEYE* (P)

lemon garlic broccolini, chimichurri sauce, roasted garlic 62

sides

BRUSSEL SPROUTS ✓ (P) (N)

creamy soy balsamic, pear mostarda, mint 15

FRIES 9 ✓ (P) (N)

TRUFFLE FRIES ✓ (P)

crispy herbs, parmesan 16

