

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

CLAM CHOWDER Morning Glory Potatoes, Melted Leeks, House-Cured Pork Belly

> 29 NEW ENGLAND CRAB CAKE Lump Crab, White Remoulade, Lemon

SEARED SEA SCALLOPS Celeriac Purée, Crisp Pork Belly, Preserved Lemon

PRIME BEEF FILET CARPACCIO Pickled Green Tomato, Mustard Sauce, Shallot, Capers, Brioche Toast

## salads

Ricotta Salata, Toasted Pistachios, Fine Herbs, Truffle Vinaigrette

Shaved Radish & Carrots, Parmesan, Sherry Vinaigrette

BABY GEM CAESAR Crostini-Style Crouton, Marinated Anchovy, Crispy Reggiano

# housemade pastas

CASARECCE BOLOGNESE Casarecce, House Ragoût with Fennel, Fennel Pollen, Pecorino

✓ RICOTTA GNOCCHI Confit Tomato, Rapini, Pepper Mash, Mascarpone

✓ BUTTERNUT SQUASH RAVIOLI Grey Barn Prufrock, Sage Brown Butter, Toasted Walnut, Pomegranate Molasses

SHRIMP BUCATINI

White Wine Saffron Cream, Asparagus, Fennel Breadcrumbs

\*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.











### main course

- \*\* PAN-SEARED BIG GLORY BAY KING SALMON 42 Sweet Corn Purée, Braised Chard, Popcorn Shoots, Citrus Reduction
  - PAN-ROASTED ORGANIC HALF CHICKEN 46
    Potato Purée, Foraged Mushrooms, Leeks, Chicken Jus
  - **№** ROASTED HEIRLOOM CAULIFLOWER 32 Whipped Tahini, Cumin & Fennel Spiced Carrots, Crisp Chickpeas

## prime meats

Red Wine Veal Jus, Kale, King Oyster Mushrooms, Truffle Mâitre d' Butter

Name

## sides

POTATO PURÉE 16

ROASTED BRUSSEL SPROUTS 16

TRUFFLE FRIES 16

At Bettini, we partner with premium purveyors to prepare the best-curated experience we can provide: Mermaid Farm, Grey Barn, Cottage City Oysters, MV Fish, Anson Mills, Oliver Farms, Bourbon Barrel