



Happy Easter!

April 5, 2026

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!

cocktails 20

SPRING VIBES

Absolut Citrus Vodka, Basil, Lemon, Bubbles

SPRING HAS SPRUNG

Absolut Raspberry Vodka, Fresh Raspberry, Lemon, Moscato

BLOODY MARIA

Altos Blanco Tequila, House Made Spicy Bloody Mary Mix

COOKIES & PEEPS MARTINI

Five Farms Irish Cream, Biscotti, Chocolate

bubbly bar 18

CLASSIC MIMOSA

BELLINI

BERRY MIMOSA

PEAR MIMOSA

speciality coffee

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 6

LATTE 8

CAPPACHINO 7

MOCHA LATTE 9

CORTADO 7

**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.*

lighter fare

YOGURT PARFAIT 18
Granola, Local Honey, Assorted Berries

AVOCADO TOAST 27
Toasted Everything Seasoning, Heirloom Tomato, Shallot, Multigrain Toast
*Add Two Eggs * 6*

SHRIMP COCKTAIL 26
Half Dozen, Cocktail Sauce, Meyer Lemon

CHARCUTERIE BOARD 34
Cornichon, Grain Mustard, Grilled Crostini

mains

LOBSTER BENEDICT 45
Tarragon Hollandaise, Petite Salad

BRIOCHE FRENCH TOAST 26
Berry Compote, Whipped Mascarpone

EGG WHITE FRITTATA 26
Asparagus, Aged White Cheddar & Leek

ROASTED POTATO & BEEF HASH 28
Poached Eggs

ENGLISH PEA & SPING ONION RISOTTO 38
Basil, Crisp Prosciutto, Pecorino

BROWN SUGAR GLAZED HAM 38
Potatoes au Gratin, French Beans

SEARED BRANZINO 50
Spiced Tomato Cous-Cous, Shaved Fennel Salad

ROASTED PRIME SIRLOIN 60
Duck fat Potatoes, Broccolini, Veal Demi

dessert

STRAWBERRY RHUBARB COMPOTE 16
House Preserves

LEMON LAVENDER CAKE 16
Blackberries, Chantilly Cream

CHOCOLATE SEA SALT TART 16
Bourbon Caramel

MANGO SORBET 15
Fresh Berries, Biscotti