



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

SPRING FEVER 18

Grey Goose Poire, Lemon, Apple, Sauvignon Blanc, Peach Schnapps, Soda, Fresh Apple and Pear

GINGER CARROT 19

Gin, Carrot, Lemon, Tumeric, Ginger, Pineapple Mint

STRAWBERRY SPRITZ 17

Tito's, Strawberry, Lemon, House Made Strawberry, Lemonade, Sparkling Rose

BETTINI BLOODY MARY 18

*House Made Bloody Mary Mix, Olives, Celery
Add Bacon +\$3*

champagne mimosas

CLASSIC MIMOSA 14

BELLINI 15

KIR ROYALE MIMOSA 15

MIMOSA FLIGHT 24

** 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 

VEGAN 

GLUTEN FREE 

DAIRY FREE 

amuse-bouche

WHIPPED CHÈVRE, BASIL & SUN-DRIED TOMATO

lighter fare

YOGURT PARFAIT 18

Granola, Local Honey, Assorted Berries

FARRO & ORGANIC KALE SALAD 25

Sherry Vinaigrette, Dried Cherries, Pecorino

AVOCADO TOAST 19

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

mains

LOBSTER BENEDICT 42

Tarragon Hollandaise, Petite Salad

CINNAMON BRIOCHE FRENCH TOAST 26

Berry Compote, Vermont Maple Syrup

EGG WHITE FRITTATA 26

Broccoli, White Cheddar, Roasted Pepper

SWEET POTATO & KALE HASH 30

Poached Eggs, Jamón Ibérico

RICOTTA & SPRING PEA RAVOLI 38

Baby Carrot, Pea Shoots, Citrus Butter

HERB & GARLIC CRUSTED PORK LOIN 42

Potatoes au Gratin, French Beans

SEARED HALIBUT 45

Tomato Risotto, Arugula, Castelvetrano Olives

PRIME SIRLOIN STEAK FRITES 54

Maitre D' Butter, Handcut Fries

dessert

BUTTERMILK PANNA COTTA 16

Blood Orange Compote, Biscotti Crumbs

FRENCH CRÊPES 18

Fresh Berries, Chantilly Cream, Grand Marnier

WARM CHOCOLATE TART 18

White Chocolate Ganache, Sea Salt Caramel

MAD MARTHA'S ICE CREAM OR SORBET 15