

B

BETTINI

r e s t a u r a n t

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 18

Crispy Pork Belly, Herb Oil

LOCAL CRAB CAKE 29

Lump Crab, Lightly Breaded, Tomato-Kaffir Lime Relish, Shiso, Ginger, Crème Fraîche

FOIE GRAS MOUSSE 30

House Cherry Preserves, Aged Balsamico, Toasted Brioche

PRIME BEEF CARPACCIO 29

Capers, Shallots, Grain Mustard, Pickled Green Tomatoes, Parmesan Cheese

salads

✓ ENDIVE & FRISÉE 21

Truffle Vinaigrette, Ricotta Salata, Toasted Pistachio

✓ ARTISANAL LETTUCES 19

Champagne Vinaigrette, Shaved Vegetables, Fresh Grated Parmesan

✓ SEASONAL BURRATA 23

Stone Fruit, Heirloom Tomato, Honey Lavender, Arugula, Truffled Baby Peach

** 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 ⑤

GLUTEN FREE ⑥

DAIRY FREE ⑧

housemade pastas

CASARECCE BOLOGNESE 36

House Ragout Made With Pork, Veal and Beef, Pecorino

✓ RICOTTA GNOCCHI 32

Braised Tomato, Rapini, Pepper Mash, Basil Purée

SHRIMP BUCATINI 45

Shrimp, Asparagus, Saffron Cream, Fresh Fennel, Fennel Breadcrumbs

PASTINA 38

Braised Rabbit, Wild Mushrooms, Sage, Arugula, Pomegranate Molasses

main course

SEARED HALIBUT 48

Corn Purée, Braised Leeks, Corn and Pepper Relish, Popcorn Shoots

PEPPER CRUSTED SWORDFISH 46

Tomato and Artichoke Risotto, Baby Arugula, Castelvetro Olive

PAN ROASTED ORGANIC CHICKEN 44

Foraged Mushroom and Leek Jus, Boursin Potato Purée

Ⓢ AUSTRALIAN LAMB RACK 58

Fingerling Potato, Garlic Confit

Ⓢ SEARED SCALLOPS 54

Celery Root Purée, Pork Belly, Preserved Lemon, Black Trumpet Mushrooms

Ⓢ ✓ ROASTED HEIRLOOM CAULIFLOWER 32

Whipped Tahini, Baby Carrots, Crispy Chickpeas, Fresh Coriander

Ⓢ 7oz PRIME FILET MIGNON 80

Kale, King Oyster Mushroom, Truffle Butter

Ⓢ 22 oz DRY AGED PRIME RIBEYE 95

Chimichurri, Charred Radicchio

sides

✓ Ⓢ BROCCOLINI 15

Ⓢ Ⓢ BRUSSELS SPROUT 16

TRUFFLE FRIES 16

Ⓢ DUCK FAT FINGERLING POTATO 17

Ⓢ BOURSIN POTATO PURÉE 16