



Happy Easter!

April 20, 2025

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 18

SPRING VIBES

Wheatley Vodka, Basil, Lemon, Bubbles

FEISTY ROOT

Tequila, Carrot, Cucumber, Chili, Lime

BLOODY MARY

Tito's Vodka, House Made bloody Mary mix

COOKIES & PEEPS MARTINI

Five Farms Irish cream, biscotti, chocolate

bubbly bar 15

CLASSIC MIMOSA

BELLINI

BERRY MIMOSA

TROPICAL MIMOSA

speciality coffee

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 6

LATTE 8

CAPPACHINO 7

MOCHA LATTE 9

CORTADO 7

lighter fare

YOGURT PARFAIT 20
Granola, Local Honey, Assorted Berries

AVOCADO TOAST 24
Toasted Everything Seasoning, Heirloom Tomato, Shallot, Multigrain Toast
*Add Two Eggs * 6*

SMOKED SHRIMP COCKTAIL 28
Half Dozen, Lemon

CHARCUTERIE BOARD 34
Cornichon, Grain Mustard, Grilled Crostini

mains

LOBSTER BENEDICT 45
Tarragon Hollandaise, Petite Salad

CINNAMON BRIOCHE FRENCH TOAST 26
Berry Compote, Vermont Maple Syrup

EGG WHITE FRITTATA 26
Broccoli, Aged White Cheddar, & Onion

SWEET POTATO & KALE HASH 28
Poached Eggs, Jamón Ibérico

SHRIMP PASTINA 38
Corn Peashoots, Pancetta & Oyster Mushrooms

HONEY GLAZED HAM 38
Potatoes au Gratin, French Beans

SEARED SEABASS 48
Tomato Risotto, Fennel, Citrus Butter

PRIME SIRLOIN 58
Duckfat Potatoes, Broccolini, Veal Demi

dessert

NUTELLA CREPE 18
Banana Brulé, Toasted Hazelnuts

CHOCOLATE SEA SALT TART 16
Bourbon Caramel

ASSORTED FRUIT SORBET 15
Seasonal Berries

** 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 