

B

BETTINI

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

Ⓢ ISLAND OYSTER ON A HALF SHELL 24
1/2 Dozen, Cocktail Sauce, Yuzu Mignonette, Lemon

Ⓢ OYSTERS WITH CAVIAR 18
Topped with Caviar, Lemon Oil, Chives

CLAM CHOWDER 18
Crispy Pork Belly, Herb Oil

LOCAL CRAB CAKE 29
Lump Crab, Lightly Breaded, Tomato-Kaffir Lime Relish, Shiso, Ginger, Crème Fraîche

PRIME BEEF CARPACCIO 29
Capers, Shallots, Grain Mustard, Pickled Green Tomatoes, Parmesan Cheese

Ⓢ SCALLOP CRUDO 22
Yuzu, Cold Pressed Olive Oil, Sea Salt, Pickled Chillies

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 Lavendar, Arugula, Truffle Baby Peach

housemade pastas

RIGATONI BOLOGNESE 36
Traditional Beef Ragout, Basil, Parmigiano Reggiano

RICOTTA GNOCCHI 33
Pesto, Basil, Confit Tomatoes

LOBSTER BUCATINI 50
Lobster, Farm Egg Yolk, San Marzano Tomato, Thyme, Parmigiano Reggiano

✓ PASTINA 32
Seasonal Vegetables, Light Tomato Sauce, Ricotta Stuffed Squash Blossom, Oregano

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.

from the sea

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CURRY SPICE SEARED ALASKAN HALIBUT

48

Carrot Ginger Purée, Bok Choy, Baby Carrots, Tumeric Beurre Blanc
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FAROE ISLAND SALMON

42

Soy Glaze, Sugar Snap Peas, Asparagus, Shiitake Mushroom, Yuzu Beurre Blanc
- STEAMED SEA BASS

45

White Soy, Scallions, Fermented Radish, Cilantro & Ginger Over Rice
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SEARED LOCAL DIVER SCALLOPS

48

Pancetta, Sautéed Corn, Tarragon

from the land

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PAN SEARED HALF CHICKEN

44

Fingerling Potatoes, Balsamic Braised Cipollini Onions, Spinach, Lemon Jus
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ROASTED HEIRLOOM CAULIFLOWER

32

Israeli Couscous Tabouleh Salad, Garlic Yogurt, Herb Chutney, Pomegranate Relish
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ROASTED RACK OF LAMB

60

Rosemary Potato Gratin, Roasted Garlic, Mint Marmalade
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14 oz PRIME RIBEYE

76

Chimichurri, Roasted Garlic, Watercress Salad
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7oz PRIME FILET MIGNON

80

Kale, King Oyster Mushroom, Truffle Butter

enhancements

- GRILLED SHRIMP

6 EACH
- CRAB CAKE

15 EACH

sides

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REGULAR FRIES

12

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TRUFFLE FRIES

16

✓🌿

BROCCOLINI

15
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DUCK FAT FINGERLING POTATO

17

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BOURSIN POTATO PURÉE

16

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BRUSSELS SPROUT

16