



*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, Ginger, Crème Fraîche*
- 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

*Warm Burrata, Roasted Baby Heirloom Tomato, Arugula, Crostini, Olive Tapenade*

*housemade pastas*

- RIGATONI BOLOGNESE

36

*Traditional Beef Ragout, Basil, Parmigiano Reggiano*
- RICOTTA GNOCCHI

33

*Pesto, Basil, Confit Tomatoes*
- LOBSTER BUCATINI

50

*Lobster, San Marzano Tomato, Thyme, Parmigiano Reggiano*
- ✓

PASTINA

32

*Seasonal Vegetables, Light Tomato Sauce, Ricotta Stuffed Squash Blossom, Oregano*

from the sea

- 🌿

CURRY SPICE SEARED ALASKAN HALIBUT

48

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

42

Soy Glaze, Sugar Snap Peas, Asparagus, Shiitake Mushroom, Yuzu Beurre Blanc
- 🌿

SEARED LOCAL DIVER SCALLOPS

48

Pancetta, Sautéed Corn, Tarragon

from the land

- 🌿

PAN SEARED HALF CHICKEN

44

Fingerling Potatoes, Balsamic Braised Cipollini Onions, Spinach, Lemon Jus
- 🌿

ROASTED RACK OF LAMB

60

Rosemary Potato Gratin, Roasted Garlic, Mint Marmalade
- 🌿

12 oz PRIME NEWYORK STRIP

70

Chimichurri, Roasted Garlic, Watercress Salad
- 🌿

7oz PRIME FILET MIGNON

80

Kale, King Oyster Mushroom, Truffle Butter

enhancements

- GRILLED SHRIMP

6 EACH
- CRAB CAKE

15 EACH

sides

- 🌿

REGULAR FRIES

12

🌿

TRUFFLE FRIES

16

🌿

BROCCOLINI

15
- 🌿

DUCK FAT FINGERLING POTATO

17

🌿

BOURSIN POTATO PURÉE

16

🌿

BRUSSELS SPROUT

16



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.



## *Christmas Specials*

### SEARED BAY SCALLOPS

*hazelnut brownbutter, wintersquash puree, shaved Iberico pork*

28

### BUTTER POACHED LOBSTER TAIL

*white asparagus, black truffle risotto, preserved lemon*

58

### STICKY TOFFEE PUDDING

*Salted caramel, house plum preserves*

16



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