



*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 Ⓚ DUCK FAT FINGERLING POTATO 17

TRUFFLE FRIES 16 Ⓚ BOURSIN POTATO PURÉE 16

ⓧ BROCCOLINI 15 Ⓛ Ⓚ 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.*

VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE





## *Christmas Specials*

### SEARED BAY SCALLOPS

*hazelnut brownbutter, winter squash 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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