



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!

## Chinese New Year's Specials

PORK & CHIVE DUMPLINGS 18

*Served with Chili and Garlic Sauce and Sesame Ginger Sauce*

STEAMED SEA BASS 45

*Steamed in Ginger and Garlic with Pickled Mushrooms, Fermented Radish, Cilantro, and White Soy Butter Sauce Over Rice*

## Specialty Cocktails

FIRE HORSE MARTINI 18

*Crop Vodka, rice wine, ginger*

YANG FIRE 18

*Altos Tequila reposado, chili, Lychee, citrus*

## 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*

SEASONAL BURRATA 23

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

## salads

☯✓ ENDIVE & FRISÉE 21

*Truffle Vinaigrette, Ricotta Salata, Toasted Pistachio*

☯✓ ARTISANAL LETTUCES 19

*Champagne Vinaigrette, Shaved Vegetables, Fresh Grated Parmesan*

☯ GEM CAESAR SALAD 18

*House Dressing, White Anchovies, Fresh Grated Parmesan*

## 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* 32

### ✓ PASTINA

*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.*

VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

