



B
BETTINI
restaurant

Happy Mother's Day
Sunday, May 10, 2026

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 20

SPRING VIBES

Absolut Vodka, Basil, Lemon, Prosecco

G&T ITALIANO

Bordiga Gin, Italicus, Lemon, Berries, Basil, Tonic

BLOODY MARY

Tito's Vodka, House Made bloody Mary mix

BEST MOM MARTINI

Tequila Altos Tequila, Aperol, Lemon

bubbly bar 16

CLASSIC MIMOSA

BELLINI

BERRY MIMOSA

PEAR MIMOSA

speciality coffee

SINGLE ESPRESSO 4

DOUBLE ESPRESSO 6

LATTE 8

CAPPUCCINO 7

MOCHA LATTE 9

CORTADO 7



lighter fare

YOGURT PARFAIT 18

Granola, Local Honey, Assorted Berries

AVOCADO TOAST 27

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

CASTELFRANCO & BABY GREEN SALAD 21

Ginger Mandarin Dressing, Shaved Carrot

mains

CRAB CAKE BENEDICT 45

Hollandaise, Capers, Petite Salad

NUTELLA & BANANA PANCAKES 26

Hazelnut, Vermont Maple Syrup

EGG WHITE FRITATTA 26

Kale, White Cheddar, Sundried Tomato

SWEET POTATO & KALE HASH 30

Poached Eggs, Jamón Ibérico, Spicy Aioli

SPRING PASTINA 38

Peas, Foraged Mushrooms, Pancetta, Pecorino

ROASTED CHICKEN BREAST 46

Baby Carrots, Boursin Potato, Natural Jus

SEARED HALIBUT 49

Corn, Pepper Ragout, Watercress, Citrus Reduction

ROASTED BEEF PRIME SIRLOIN 60

Roasted Garlic Potatoes, Charred Broccolini

dessert

LEMON TARTE 18

Blueberry Compote

CITRUS OLIVE OIL CAKE 18

Poached Rhubarb, Fresh Strawberries

VANILLA BEAN CHEESECAKE 18

Brandied Cherries, Marcona Almond

MAD MARTHA'S ICE CREAM OR SORBET 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 