



# 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*

Ⓢ SIGNATURE SEAFOOD PLATTER 75  
*6 Oyster, 6 Shrimp, 6 Clams, Cocktail Sauce, Lemon, Mignonette*

CLAM CHOWDER 18  
*Crispy Pork Belly, Herb Oil*

LOBSTER BISQUE 22  
*Fresh Lobster, Crème Fraîche*

CRAB CAKE 30  
*Lump Crab, Lightly Breaded, Tomato-Kaffir Lime Relish, Ginger, Crème Fraîche*

PRIME BEEF CARPACCIO 30  
*Capers, Shallots, Grain Mustard, Pickled Green Tomatoes, Parmesan Cheese*

Ⓢ SCALLOP CRUDO 24  
*Yuzu, Cold Pressed Olive Oil, Sea Salt, Pickled Chilies*

## salads

Ⓢ ENDIVE & FRISÉE 22  
*Truffle Vinaigrette, Ricotta Salata, Toasted Pistachio*

Ⓢ ARTISANAL SALAD 22  
*Castelfranco, Baby Lettuce, Mandarin Ginger Vinaigrette, Honeycomb Crumble*

Ⓢ SEASONAL BURRATA 24  
*Stone Fruit, Heirloom Tomato, Honey Lavender, Arugula, Truffle Baby Peach*

## housemade pastas

RIGATONI BOLOGNESE 37  
*Traditional Beef Ragout, Basil, Parmigiano Reggiano*

LOBSTER AGNOLOTTI 50  
*Shaved Fennel, Lobster Tomato Sauce, Fresh Lobster*

RICOTTA GNOCCHI 34  
*Pesto, Basil, Confit Tomatoes*

✓ PASTINA 33  
*Seasonal Vegetables, Light Tomato Sauce, Ricotta Stuffed Squash Blossom, Oregano*

## from the sea

### SEARED BRANZINO 50

*Spiced Tomato Couscous, Castelvetrano Olives, Fennel Pollen Beurre Blanc*

### BIG GLORY BAY SALMON 52

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

### STEAMED SEA BASS 46

*White Soy Butter, Scallions, Fermented Radish, Cilantro & Ginger Over Bamboo Rice*

### Ⓢ SEARED LOCAL SCALLOPS 56

*Kabocha squash puree, Caper Raisin Relish, Crispy Brussels Leaves*

## from the land

### Ⓢ PAN SEARED HALF CHICKEN 50

*Fingerling Potatoes, Balsamic Braised Cipollini Onions, Spinach, Lemon Jus*

### ✓ ROASTED HEIRLOOM CAULIFLOWER 32

*Moroccan Couscous Tabbouleh Salad, Garlic Yogurt, Herb Chutney, Pomegranate Relish*

### Ⓢ ROASTED RACK OF LAMB 56

*Rosemary Potato Gratin, Roasted Garlic, Mint Marmalade*

### Ⓢ 12 oz PRIME NEW YORK STRIP 65

*Chimichurri, Roasted Garlic, Watercress Salad*

### Ⓢ 7 oz PRIME FILET MIGNON 70

*Kale, King Oyster Mushroom, Truffle Butter*

## enhancements

Ⓢ GRILLED SHRIMP	6 EACH
CRAB CAKE	15 EACH
Ⓢ SALMON 3 OZ	24
Ⓢ SCALLOPS (2 PIECES)	25

## for the table

REGULAR FRIES	12	Ⓢ DUCK FAT FINGERLING POTATO	15
TRUFFLE FRIES	16	Ⓢ BOURSIN POTATO PURÉE	16
✓ Ⓢ BROCCOLINI	15	Ⓢ BRUSSELS SPROUTS	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



GLUTEN FREE



DAIRY FREE

