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# BETTINI

*restaurant*

## FIRST

HALF OR DOZEN  
MARTHA'S VINEYARD  
SPEARPOINT (KATAMA, MV)  
OR COTTAGE CITY  
(OAK BLUFFS, MV) OYSTERS\* GF  
*Grapefruit pearl or classic condiments 23/45*

OSSETRA IMPERIAL  
GOLDEN CAVIAR\* 13G  
*Chopped Grey Barn Farm (MV) eggs, capers,  
parsley, crispy shallot, lemon, warm blinis 60*

TUNA TARTARE\*  
*Avocado, Aquachile, crunch radish, toasted baguette 22*

SASHIMI OF HAMACHI\*  
*Marinated cucumber, watercress, soy crème fraiche 18*

FOIE GRAS TERRINE  
*Dry fruit compote, fresh fig,  
grilled sourdough 20*

BIBB ROMAINE SALAD GF (V)  
*Green beans, heirloom tomatoes,  
crispy shallot, French dressing 16*

BABY KALE SALAD GF  
*Green apple, Mermaid Farm (MV) feta,  
cucumber, toasted pecan, lemon dressing 18*

MARTHA'S VINEYARD CHOWDER  
*Large handmade oyster cracker 16*

LOBSTER BISQUE GF  
*Tarragon whipped cream 18*

FRESHLY BAKED SOURDOUGH BREAD  
*Mermaid Farm (MV) yogurt, pink peppercorn, fennel pollen, fleur de sel 6*

## CHEF'S TASTING

FOUR COURSES 80  
*with wine pairings 140*

SIX COURSES 120  
*with wine pairings 200*

Priced per person. Chef's Tasting requires all guests at table participate.

## PASTA

GARDEN HERB AND FONTINA RAVIOLI  
*Mushroom fricassee 28*

BETTINI'S RISOTTO GF  
*Mascarpone, crispy parmesan, preserved lemon, petite basil 28*

RIGATONI BOLOGNESE  
*Beef, basil, parmesan reggiano 30*

*Edgartown, Massachusetts | Executive Chef Patrice Martineau*

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

GF Gluten Free (V) Vegan

## MAIN COURSES

### PRINCE EDWARD ISLAND MUSSELS

*White wine, fresh herbs, toasted brioche, French fries 14 (half-portion)/28*

### WOK FRIED LOBSTER

*1½ lb lobster, lo mein, fermented black bean, bok choy, scallion, chili  
37 (half-portion)/65*

### ROASTED ATLANTIC SALMON\*

*Lettuce-pea cream, sweet potato tempura,  
yuzu-kosho Mermaid Farm (MV) yogurt 36*

### OVEN BAKED COD

*Ratatouille, grilled MV Mycological (MV) shiitake, ponzu 36*

### THE GOOD FARM (MV) CHICKEN BREAST AND THIGH ROASTED OVER PINK HIMALAYAN SALT BRICK

*Summer vegetables, bacon, sherry vinegar 36*

### THE GOOD FARM (MV) DUCK LEG CONFIT

*Crispy potato, mushrooms, onion confit, black truffle 35*

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## LAVA STONE GRILL

### GRILLED BRANZINO SEA BASS FOR TWO\* GF

*Fresh herb lemon olive oil 110*

### GRILLED 1½ LB MAINE LOBSTER GF

*Melted lemon butter 65*

### 8OZ BLACK ANGUS PRIME BEEF FILET\* GF

*Green peppercorn cream 55*

### 8OZ NY BLACK ANGUS BEEF STRIP LOIN\* GF

*Red wine jus 48*

### 10OZ DRY AGED BLACK ANGUS PRIME BEEF RIBEYE\* GF

*Chimichurri sauce 65*

### COLORADO LAMB RACK\* GF

*Minty salsa verde 45*

### 32OZ 60 DAY AGED TOMAHAWK BEEF CHOP FOR TWO\* GF

*Spicy romesco 140*

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## SIDES

CRISPY FINGERLING POTATOES GF ① Garden herbs 12

CREAMY MORNING GLORY FARM (MV) GF Spinach, nutmeg 12

POTATOES MOUSSELINE GF Mashed potatoes 12

BRAISED MV MYCOLOGICAL (MV) GF Shiitake mushrooms, sweet garlic 12

GRILLED ASPARAGUS GF Lemon oil 12