



LUNCH

Starters



Fried Calamari

Fried tender squid rings tossed with herbs, garlic and parmesan with tartar and cocktail sauce

17.99

Grilled Artichoke

Marinated and grilled artichoke halves with sweet basil aioli and roasted red pepper aioli

17.99

Crab Cakes

Pan fried crab cakes served with sliced mango and lemon mango

24.99

Steamed Clams and Mussels

Marinated and grilled artichoke halves with sweet basil aioli and

18.99

aioli

roasted red pepper aioli

Fritto Misto 19.99
Fried squid rings, artichoke hearts and prawns tossed with fresh herbs, crushed garlic and parmesan served with tartar and cocktail sauce

Blue Cheese Fondue 17.99
Blue cheese crumbles, walnuts, cream cheese, herbs and honey with green apples, petite salad and toasted bread

Bruschetta 14.99
Tomatoes, basil, garlic and balsamic on crispy French baguette

Green Salad 8.99
Tomatoes, red onions, red peppers, croutons, mixed greens and your choice of dressing on the side

Vegetarian Minestrone Soup	Cup	Bowl
	7.99	9.99

Soup of the Day	Cup	Bowl
	7.99	9.99

Salads



Blue Cheese Chicken 23.99
Blue cheese crusted chicken breast, apples, cucumbers, bacon, candied pecans, cabbage,

Salmon 24.99
Grilled wild salmon, tomatoes, avocado, house greens and lemon vinaigrette, cucumber and hard

romaine and warm mustard
vinaigrette

boiled egg

Crab Cake

25.99

Pan fried crab cakes with lemon
mango aioli, red bell peppers,
avocado, orange wheels, mango,
organic kale and herb vinaigrette

Seafood Cobb

28.99

Grilled mahi mahi, lobster, prawns,
hard boiled egg, tomatoes,
avocado, mixed greens and lemon
vinaigrette

Chinese Chicken

22.99

Grilled chicken breast, red bell
peppers, peanuts, cilantro, crispy
rice noodles, shredded napa
cabbage and sesame wine
vinaigrette

Blackened Ahi Tuna

24.99

Blackened and grilled ahi tuna,
cucumbers, avocado, cherry
tomatoes, orange wheels, mixed
greens and lemon vinaigrette

Niçoise

24.99

Seared ahi tuna, hard boiled egg,
kalamata olives, tomatoes, green
beans, baby potatoes, anchovies,
organic baby kale and lemon
vinaigrette

The Wedge

13.99

Warm crumbled bacon, tomato
wedges and blue cheese crumbles
over crisp iceberg lettuce with
creamy blue cheese dressing

Steak

25.99

Grilled tri tip, grilled artichokes,
tomatoes, red onions, blue cheese,
romaine and balsamic vinaigrette

Greek Salad

22.99

Grilled chicken breast, cucumbers,
cherry tomatoes, kalamata olives,
oregano, feta, onions, romaine,
and Greek dressing

Prawn and Avocado

24.99

Marinated grilled prawns, avocado,
shaved red onion, blue cheese,
tomatoes house greens and
balsamic vinaigrette

Caesar Salad

21.99

Grilled chicken breast, tomatoes,
parmesan cheese, homemade
croutons, chopped romaine and
Caesar dressing

Cobb

24.99

Avocado, tomatoes, blue cheese,
grilled chicken breast, hard boiled
egg, bacon, house greens and
herb vinaigrette

Berry Apple Salad

18.99

Green apples, strawberries, dried
cranberries, almonds, blue cheese,
house greens and berry vinaigrette

Citrus Lamb

28.99

Grilled citrus marinated lamb,
orange wheels, feta cheese, cherry
tomatoes, organic kale and mint
vinaigrette

Chicken and Beet Salad

22.99

Grilled chicken breast, warm
roasted beets, goat cheese,
walnuts, spinach and balsamic
vinaigrette

Burgers And Sandwiches



BLT Burger 8oz ground beef patty, swiss, avocado, bacon, lettuce and tomato	18.99	French Dip Shaved ribeye, melted swiss, creamy horseradish and soft French roll with a side of au jus	19.99
Turkey Burger Grilled turkey burger, swiss, avocado, lettuce and tomato	18.99	Philly Cheese Steak Thinly sliced ribeye, oninos, bell peppers, mushrooms, swiss and soft French roll	19.99
Jalapeño Chicken Grilled chicken breast, bacon, jalapeño rings, mozzarella, lettuce, tomatoes, mayo and ciabatta roll	18.99	Panini Chicken breast, prosciutto, tomatoes, fresh basil, mozzarella, pesto spread and Italian bread	18.99
Grilled Chicken Marinated grilled chicken breast, provolone, lettuce, tomato, pesto aioli and ciabatta roll	18.99	Turkey Club Smoked turkey breast, bacon, lettuce, avocado, tomatoes, mayo and ciabatta roll	19.99
Grilled NY Steak 8oz NY steak, blue cheese, grilled onions, lettuce and tomato	22.99	Reuben Thinly sliced corned beef, sauerkraut, swiss, Thousand Island dressing and marbled rye	17.99
		Italian Sausage Sliced Italian sausage, bell peppers, onions, tomato sauce, fresh mozzarella and soft French roll	17.99

Pasta

Shrimp Campanelle Florentine Shrimp, fresh tomatoes, spinach, dry white wine, lemon zest, campanelle pasta and light cream sauce topped with feta	26.99	Chicken Parmigiana Breaded chicken breast baked with mozzarella and tomato sauce served with haricot vert and pesto pasta	25.99
Linguine Fisherman Mahi mahi, clams, prawns and mussels in their juices with linguine and chardonnay cream sauce served with garlic bread	28.99	Eggplant Parmigiana Eggplant slices baked with tomato sauce and mozzarella served with haricot vert and pesto pasta	24.99
Asparagus and Cheese Giganti Pasta filled with cheese and asparagus tossed with asparagus and roasted garlic cream sauce	24.99	Mafalda Chicken Alfredo Chicken breast, sun dried tomatoes, scallions, mushrooms, mafalda pasta and creamy roasted garlic sauce	25.99
Lobster Ravioli Mahi mahi, clams, prawns and mussels in their juices with linguine and chardonnay cream sauce served with garlic bread	26.99	Angry Prawn and Sausage Linguine Sautéed prawns, Italian sausage, mushrooms, garlic, red pepper flakes, dry white wine, tomato sauce and linguine served with garlic bread	29.99
Chicken and Artichoke Ravioli Spinach pasta filled with chicken, cheese and artichoke hearts tossed with tomato cream sauce	24.99	Cioppino Prawns, clams, crab legs, mussels and mahi mahi in spicy tomato wine broth over linguine with garlic bread	34.99
Meat Lasagna Ground beef, sausage, salami, mozzarella and ricotta layered with homemade pasta	24.99	Lobster and Prawn Mafalda 6oz Maine lobster, prawns, mushrooms, scallions, garlic, fresh tomatoes, mafalda pasta and chardonnay cream sauce	32.99

Ahi Tuna Puttanesca 6oz blackened ahi tuna, kalamata olives, capers, fresh tomatoes, anchovies, garlic, basil and crushed red pepper flakes over linguine	26.99	Spaghetti Bolognese Sweet Italian sausage, meatball, fresh mozzarella and homemade spaghetti with meat or marinara sauce	23.99
Pasta Primavera Seasonal vegetables, tomatoes, mushrooms, organic kale, olives, capers, scallions, garlic, oregano, basil and linguine	24.99	Stuffed Rigatoni Homemade rigatoni filled with cheese, tossed with mushrooms, bacon, Italian sausage, broccoli and tomato basil sauce	24.99

Pizza

Regular or Gluten Free*
18.99

10" pizza with your choice of two toppings
Additional toppings are 1.00 each

Topping Choices:

Artichoke Hearts	Bacon	Basil	Bell Peppers	Eggplant
Extra Cheese	Garlic	Jalapeños	Kalamata Olives	Mushrooms
Onions	Pepperoni	Salami	Sausage	Tomatoes

Entrees

If substitutions are requested, additional charges may apply | Split plate charge 2.99 | 18% gratuity will be added for parties of 10 or more / *Although we do have gluten free menu options, we have shared preparation and cooking areas | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

FRIDAY AND SATURDAY NIGHTS

Prime Rib | Slow roasted 12oz prime rib, red wine sauce, creamy horseradish and two sides.
45.00

Chianti Chicken Chicken breast pan fried with onions, bacon, garlic and chianti wine, garlic mashed potatoes and sautéed veggies	25.99	Tri Tip Grilled tri tip with garlic mashed potatoes, haricot vert and coq au vin sauce	38.99
Chicken and Prawn Picatta Chicken and prawns sautéed with dry white wine, butter, lemon, garlic, capers and parsley, campanelle pasta and hericot vert	26.99	Filet Mignon and Prawns 7oz bacon wrapped filet, grilled prawns, garlic mashed potatoes, asparagus and coq au vin sauce	49.99
Seafood Grill Grilled mahi mahi, 6oz Maine lobster tail, grilled prawns, saffron lemon vegetable risotto and asparagus	51.99	Ribeye Grilled 12oz ribeye, bacon brussel sprouts, roasted potatoes and coq au vin sauce	49.99
Terra Mare Grilled tri tip, mahi mahi, bacon wrapped prawns, garlic mashed potatoes, spinach, mushrooms and shallots	49.99	Grilled Salmon Wild salmon filet with beurre blanc, saffron lemon vegetable risotto and broccoli	35.99
Surf and Turf 7oz bacon wrapped filet, 6oz Maine lobster tail, garlic mashed potatoes and sautéed veggies	52.99	Lamb Chops 12oz grilled lamb chops with roasted baby potatoes, carrots, asparagus and red wine mint sauce	45.99
Ahi Tuna and Lobster Blackened ahi tuna, 6oz Maine lobster, zucchini, yellow squash, spinach and citrus beurre blanc	49.99	Mahi Mahi Blackened mahi mahi, saffron lemon vegetable risotto, asparagus and beurre blanc	34.99

Desserts

Chocolate Fondue Warm dark chocolate, cream puffs,	13.99	Peach Cobbler Warm sliced peaches covered with	10.99
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strawberries and marshmallows
for dipping

a pecan crust topped with vanilla
ice cream

Dessert Sample

13.99

Mini cannoli, cream puffs, vanilla
ice cream, tiramisu and
strawberries

Tiramisu

10.99

Mascarpone cream on a sponge
base, covered with a row of
espresso soaked lady fingers and
dusted with cocoa powder

Chocolate Mousse Cake

10.99

Homemade chocolate cake, fresh
strawberries and raspberry coulis

Cannolis

10.99

Crispy shells filled with sweet
cheese, chocolate chips and
candied orange zest

Chocolate Lava Cake

12.99

Warm chocolate lava cake and
vanilla ice cream

Flute Lemoncello

10.99

Refreshing lemon gelato swirled
with limoncello

Gluten Free Chocolate Cake

11.99

Belgium semi-sweet chocolate
cake and fresh strawberries

Cheesecake

10.99

NY style cheesecake and raspberry
coulis

Bread Pudding

10.99

Warm bread pudding topped,
bourbon sauce and vanilla ice
cream

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