

# BETTINA

## APERITIVI

**VENETIAN SPRITZ**  
Contratto aperitif, prosecco,  
soda, orange 17

**WHITE NEGRONI SPRITZ**  
♦ Blanc vermouth, suze, gin,  
prosecco, soda 17

**SOLEGGIATO**  
♦ Amaro Angeleno, vermouth,  
Manzanilla sherry, soda 17

## SPUNTINI & ANTIPASTI

Marinated olives  
*fennel & orange* 10  
Wood-fired bread & Straus butter 10  
add: tinned sardines & pickles 18  
or Prosciutto di Parma 8  
Farmers Market Giardiniera  
*spicy house-made pickles* 10



Cacio e Pepe Arancini  
*calabrian chile aioli* 15  
Milliken Farm's Sweet Potatoes  
*whipped tahini, pickled cabbage,  
za'atar & urfa chili* 16

Whipped Ricotta & Focaccia  
*SB pistachios & golden raisins* 14  
Gioia Burrata & Tutti's Peas  
*English peas, chimichurri, crispy  
quinoa & sunflower seeds* 23  
Meatballs "Alla Vodka"  
*provolone & basil* 24

## VERDURE

Caesar Salad  
*baby gems, parm & breadcrumbs* 18  
add: parm • 2

♦ Root's Baby Gems  
*pickled onion, goat cheddar & ranch* 20  
add: chicken breast • 5

♦ Local Greens & Chicories  
*BD's herbs & shallot vinaigrette* 16  
add: white anchovies • 8

Meatball Sandwich • 18  
*served with market giardiniera  
ricotta, mozzarella, "alla vodka" sauce  
& basil on house focaccia*

## PIZZA

*Our dough is naturally leavened, made only with organic flour, and fermented for a minimum of 48 hours.  
Our mozzarella is hand-pulled in house daily and we use organic canned tomatoes from Bianco DiNapoli in California.  
The majority of our produce is sourced directly from nearby farmers and our weekly Farmer's Markets.  
• all of our pizzas can be made on gluten free crust for an additional \$6 •*

MARGHERITA *mozzarella, crushed tomato, basil, extra virgin olive oil* 19

PEPPERONI *mozzarella, crushed tomato, basil, chili oil, Wylde Works wildflower honey* 23

MEATLOVERS *mozzarella, crushed tomato, pepperoni, sausage, pickled onion, basil* 25

KING TRUMPET *mozzarella, king trumpet mushrooms, crushed tomato, basil, red onion, dried oregano* 24

MORTADELLA *mozzarella, Berkshire pork mortadella, Calabrian chili tomato sauce, olives, red onion, arugula* 26

SPRING CARROTS\* *mozzarella, ricotta, roasted Tutti Frutti carrots, carrot top pesto, everything spice* 25

SUGAR SNAP PEA *mozzarella, Drake Farms goat feta, pine nut soffritto, horseradish root, oregano* 26

CREAMED LEEK *mozzarella, Milliken leeks, Casitas Valley Pastures house sausage, crispy shallots* 25

ROSSO *crushed tomato, garlic, olive oil, basil, black pepper, oregano (cheese free)* 16

CHEESE PIZZA *for kids* 14

### ADD ONS

• 2 •  
green olives  
red onion  
aged parmesan

• 3 •  
Lily's Farm egg  
calabrian chile  
house ranch

• 4 •  
Ezzo pepperoni  
seasonal hot sauce  
caramelized onions

• 5 •  
Smoking Goose 'nduja  
house pork sausage  
baby arugula

• 5 •  
White anchovies  
trumpet mushrooms  
prosciutto di Parma

♦ Chocolate Chip Cookies  
*brown butter & sea salt* • 6

♦ Regier Tangerine Pavlova  
*tango curd, white chocolate pearls* • 12

♦ Olive Oil Cake  
*thyme & orange zest* • 9

*\*For the month of May, \$1 from every Carrot pizza sold will be donated to Vitamin Angels,  
a non profit based in Goleta, focused on improving maternal & child nutrition worldwide.*

*Eating raw or undercooked fish, shellfish, eggs or meat increase the risk of food borne illness*



SPUMANTE

PROSECCO <i>Prosecco della Contessa</i> <i>NU, 'Treviso 1925,' Veneto, IT</i>	13/52
LAMBRUSCO di SORBARA <i>Zanasi</i> <i>2019, Emilia-Romagna, IT</i>	14/56
CHAMPAGNE <i>Ueuve Fourny et Fils, Brut</i> <i>NU, '1er Cru Grands Terroirs', Champagne, FR</i>	128
BLANC DE BLANC <i>Sandbi, 'Sanford &amp; Benedict,'</i> <i>2015, Sta. Rita Hills, CA</i>	82
CHAMPAGNE <i>Paul Bara, Rosé Brut</i> <i>NU, 'Grand Cru,' Champagne, FR</i>	168

VINO BIANCO

VERDICCHIO <i>La Staffa, 'Castelli di Jesi'</i> <i>2022, Le Marche, IT</i>	17/68
PRIÉ BLANC <i>Pavese Ermes, 'Blanc de Morgex'</i> <i>2020, Vallée d'Aoste, IT</i>	78
FIELD BLEND <i>Holger Koch, 'Ja Goutte'</i> <i>2022, Baden, DE</i>	50
SAUVIGNON BLANC <i>Dreamcôte</i> <i>2022, Santa Ynez Valley, CA</i>	16/64
MALVASIA BIANCA <i>Doctor's Orders</i> <i>2021, Santa Barbara County, CA</i>	46
ETNA BIANCO <i>Ciro Biondi, 'Outis'</i> <i>2022, Sicily, IT</i>	70
TREBBIANO/MALVASIA <i>Monastero Suore</i> <i>2021, Coenobium', Lazio, IT</i>	64
MUSCADET <i>Alexander Deramé</i> <i>2017, 'Vieille Vignes', Loire Valley, FR</i>	48
CHENIN BLANC, <i>Arnaud Lambert</i> <i>2022, 'Du Midi', Saumur, FR</i>	63
VERMENTINO <i>Domaine Maestracci</i> <i>2022, 'E Prove', Corsica, FR</i>	53
SANCERRE <i>François Crochet</i> <i>2022, Loire Valley, FR</i>	87
ARNEIS <i>Agricola Brandini 'Le Margherite'</i> <i>2021, Piedmont, IT</i>	51
PINOT BIANCO <i>Baron Widmann</i> <i>2020, Alto Adige, IT</i>	76
CHARDONNAY <i>Storm, 'Santa Barbara County'</i> <i>2022, Central Coast, CA</i>	18/72
CHARDONNAY <i>Ashkahn, 'Lou'</i> <i>2022, Santa Rita Hills, CA</i>	72
CHABLIS <i>Christophe et fils, Chablis Village</i> <i>2022, Chablis, FR</i>	66
FIANO DI AVELLINO <i>Ciro Picariello, '906'</i> <i>2020, Campania, IT</i>	80
SEMILLON/SAUV BLANC <i>Ashes and Diamonds</i> <i>2019, 'Blanc No. 5', Napa Valley, CA</i>	90

ROSÉ

GRENACHE A <i>Tribute to Grace</i> <i>2022, Santa Barbara, CA</i>	17/68
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CHILLED RED

SANGIOVESE <i>Stolpman, 'Love You Bunches'</i> <i>2022, Santa Barbara, CA</i>	15/60
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BIRRA

LAGER <i>Menabrea, Biella, IT</i>	7
MEXICAN LAGER <i>21st Amendment, SF, CA</i>	8
CZECH PILSNER <i>Draughtmen, Goleta, CA</i>	9
HONEY BLONDE ALE <i>Pizza Port, Carlsbad, CA</i>	9
BLACK LAGER <i>Eneqren, Moorpark, CA</i>	9
IPA <i>'Chief Peak,' Topa Topa, Santa Barbara, CA</i>	8
SAKE SPRITZ <i>'Ysidro,' Montecito, CA</i>	11
HOUSE MICHELADA	12

ORANGE

PINOT GRIS <i>Entity of Delight</i> <i>2022, San Luis Obispo, CA</i>	17/68
CARRICANTE/CATARRATTO <i>Grottafumata</i> <i>2021, 'Lato Sud,' Sicily, IT</i>	83

VINO ROSSO

BEAUJOLAIS <i>Guy Breton, 'Requie'</i> <i>2021, Requie, FR</i>	76
CABERNET FRANC <i>Catherine &amp; Pierre Breton</i> <i>2022, 'Trinch!', Loire Valley, FR</i>	63
CABERNET FRANC <i>Lo-Fi</i> <i>2021, 'Coquelicot Vineyard,' Los Olivos, CA</i>	54
PINOT NOIR <i>Scar of the Sea, Uinos de Los Ranchos'</i> <i>2022, Santa Maria, CA</i>	18/72
PINOT NOIR <i>Sandbi, 'White Buffalo Land Trust'</i> <i>2021, Santa Barbara, CA</i>	120
BURGUNDY <i>David Duband, 'Bourgogne Rouge'</i> <i>2021, Burgundy, FR</i>	85
GRENACHE NOIR <i>Notre Terre</i> <i>2022, 'Vin de France Rouge,' Languedoc, FR</i>	57
CARCAGHJOLU NERU <i>Clos Venturi, 'Brama,'</i> <i>2022, Corsica, FR</i>	78
SYRAH/GRENACHE <i>Whitcraft Winery</i> <i>2022, Santa Barbara County, CA</i>	20/80
ETNA ROSSO <i>Massimo Lentsch, 'San Teodoro'</i> <i>2019, Sicily, IT</i>	17/68
NERO D'AVOLA <i>Riofavara</i> <i>2019, Spaccaforno Éloro,' Sicily, IT</i>	54
ETNA ROSSO <i>Cirolamo Russo,</i> <i>2020, 'Feudo d'Mezzo,' Sicily, IT</i>	165
NEBBIOLO <i>Castello di Verduno</i> <i>2021, Langhe, Piedmont, IT</i>	64
CHIANTI CLASSICO <i>Castell'in Uilla</i> <i>2018, Tuscany, IT</i>	74
PIEDIROSSO <i>Reale, 'Cardamone'</i> <i>2020, Campania, IT</i>	17/68
MERLOT <i>Katla, 'Moa'</i> <i>2022, Mosel, DE</i>	75
CÔTES-DU-RHÔNE <i>Domaine Gramenon,</i> <i>2022, 'Sierra du Sud', Southern Rhone, FR</i>	82
CABERNET SAUVIGNON <i>Frenchtown Farms</i> <i>2018, Indigeaux,' Yuba County, CA</i>	96
BAROLO <i>Mauro Marengo, 'Angela,'</i> <i>2018, Piedmont, IT</i>	108
BAROLO <i>Poderi Colla, 'Bussia Sopra Dardi Le Rose'</i> <i>2018, Piedmont, IT</i>	171



Kopu still water • 7



Sparkling Water • 8



Iced tea • 6



We consciously source natural, organic, and biodynamic wines  
20% gratuity is added for parties of 7 or more  
\$35 corkage fee per 750 ml bottle