

Pastas

Penne, Spaghetti, Fettuccine & Zucchini

Gluten-Free Pasta, Gnocchi

Gluten-Free Gnocchi

+ R25

+ R35

CLASSIC

NAPOLITANA

R105

Bettie's Authentic Napolitana

ARRABBIATA

R110

Bettie's Authentic Arrabbiata & Chilli

BOLOGNAISE

R168

Traditional Slow-Cooked Beef Mince & Tomato

ALFREDO

R148

Mushroom Crème with Ham

Alternative: Mushroom Crème with Chicken + R10

MEATBALLS

R172

In a Bettie's Authentic Napolitana, topped with Grated Parmesan

AGLIO E OLIO

R100

Plain Pasta with Extra Virgin Olive Oil, Garlic & Parsley

VEG AGLIO E OLIO

R160

Garlic, Parsley, Mushrooms, Roasted Peppers, Brinjal, Baby Marrow, Peppadew & Feta

MAC & CHEESE

R140

Baked in Our Clay Pizza Oven

PRIMAVERA

R158

Spinach, Olives, Mushrooms, Garlic & Fresh Chilli in Tomato

PESTO

R160

Basil Pesto, Cherry Tomatoes & Parmesan Shavings

Add a Chicken Breast +R35

Gourmet

CARBONARA AUTENTICA

R245

Guanciale Cheek with Pecorino Romano

LASAGNE RAGU BEEF

R225

FILLETO

R275

Seared Beef Fillet, Mushrooms, Tenderstem Broccoli in a Ragu Crème

PRAWN PASTA

R290

With Tomato, Vodka & Cream

SEAFOOD PASTA

R280

Prawns, Calamari & Mussels in Bettie's Authentic Napolitana

SMOKED SALMON & AVO

R270

With Cream Garlic & a touch of Lemon

GNOCCHI GORGONZOLA

R175

Handmade Gnocchi, Creamy Gorgonzola & Pear Preserve, topped with Walnuts

Pizzas

Various Bases Available

• Gluten-Free, Cauliflower, Pumpkin & Baby Marrow

• Make it a Calzone

+ R38

+ R25

CLASSIC

FOCACCIA

R55

R65

Herb or Garlic & Herb

Mozzarella & Herb

MARGHERITA

R70

R90

Bettie's Authentic Napolitana, Mozzarella & Oregano

REGINA

R80

R95

Ham & Mushrooms

BACON & FETA

R100

R130

CHICKEN MAYO

R120

R150

Basted Chicken Breast with Mayo

HAWAIIAN

R120

R150

Ham & Pineapple

VEGETARIAN

R100

R130

Mushrooms, Peppers, Brinjals, Baby Marrow, Olives & Garlic

FETA, OLIVE & SUN-DRIED TOMATO

R110

R140

PEPPERONI & PEPPERS

R130

R160

Spicy Pepperoni & Peppers

QUATTRO FORMAGGI

R140

R160

Blue Cheese, Parmesan, Mozzarella, Feta

Gourmet

ROSCO'S PEPPERONI

R120

R150

Spicy Pepperoni, Olives, Onions & Peppers

MEXICANA

R150

R180

Bolognaise, Onion, Chilli, Garlic & Peppers

QUATTRO STAGIONI

R140

R170

Ham, Mushrooms, Artichokes & Olives

IL CARNE

R160

R190

Ham, Salami, Bacon, Caramelised Onion & Mushrooms

NAPOLI

R140

R170

Imported Anchovies, Capers & Stracciatella

CHICKEN SUPREME

R160

R190

Chicken, Mushrooms, Avocado & Caramelised Onion

SICILIANA

R140

R170

Capers, Olives & Anchovies

PARMA HAM & ROCKET

R250

PTO for Add Ons



TRADITIONAL ITALIAN RISTORANTE

17 CHAUCER ROAD | SENDERWOOD

011 453 3275 | TAKE AWAYS 067 478 4226

@Cucina Bettie | @cucina_bettie



to start

MELANZANE PARMIGIANA	R110
Layers of Brinjal, Italian Parmesan & Napolitana Sauce, Topped with Mozzarella	
BRUSCHETTA	R70
Traditional Focaccia, Fresh Tomato, Basil & Garlic Salsa	
PROSCIUTTO DI PARMA E MELONÈ	R110
BEEF CARPACCIO	R180
Topped with Italian Parmesan, Fresh Rocket, Celery & a Drizzle of Olive Oil	
ZUCCHINI FRITTI	R60
Battered Skinny Zucchini Fries, served with a Garlic Lemon Aioli	
ARANCINI:	
- Spinach & Ricotta (Risotto Balls)	R80
- Chicken Parmesan (Risotto Balls)	R90
BAKED FETA IN PHYLLO	R105
Drizzled with Organic Honey & Rosemary with Toasted Pistachio	
FRESH MUSSELS	R116
Steamed in a White Wine Crème	
SALT & PEPPER FRIED SQUID HEADS	R116
Served with a Garlic Lemon Aioli	
PERI-PERI CHICKEN LIVERS	R94
Served with Toasted Ciabatta	
HALLOUMI GRILLED	R98
Served on a Brinjal Salad	

in Salata

CAPRESE BURRATA	R210
Italian Burrata Cheese & Wild Cherry Tomatoes tossed with Basil Pesto	
ITALIAN	R120
Bocconcini Mozzarella Balls, Cherry Tomatoes, Cucumber, Red Onions, Basil, Greens & Bettie’s Dressing	
BETTIE’S	R150
Avo, Chickpeas, Red Onion, Roasted Peas, Feta, Mint, Sugar Snaps, Cos Lettuce & Bettie’s Dressing	
VILLAGIO	R110
Mixed Tomatoes, Cucumber, Red Onions, Feta, Olives, Capers, Dill & Bettie’s Dressing	
SASA’S VEGGIE COUSCOUS	R140
Couscous, Roasted Peppers, Grilled Broccoli, Zucchini, Sprouts & Beetroot, Topped with Crumbled Feta & Bettie’s Dressing	
HALLOUMI	R160
Halloumi Cheese, Avo, Cucumber, Caramel Pecan Nuts, Baby Spinach, Rocket, Lettuce, Cranberry & Honey Vinaigrette Dressing	

Risotto

MUSHROOM	R170
CREAMY PEA & HAM	R140

Mains

FROM THE GRILL	
250G CHAR-GRILLED BEEF FILLET	R310
250G TAGLIATA-STYLE BEEF FILLET	R350
Served in a Balsamic Soy Reduction, Rocket, Sun-Dried Tomatoes & Pine Nuts	
BISTECCA FIORENTINA	R375
T-Bone Steak, served Sliced with a Side of Salsa Verde	
200G CHAR-GRILLED BEEF SIRLOIN	R160
350G CHAR-GRILLED BEEF RUMP	R240
400G BBQ PORK RIBS	R245
GRILLED CHICKEN BREAST	R145
2 Flame-Grilled Breasts served with a side of your choice	
SMASH BURGER	R145
Smashed Beef Patty topped with Balsamic Glazed Onions, Spicy Feta & Ranch on a Toasted Brioche Bun	
FROM THE SEA	
FRESH LINEFISH	R290
Fisherman’s Catch, Pan-Seared & Finished in our Clay Pizza Oven	
KING PRAWNS	R350
6 Flame-Grilled King Prawns, served with Lemon Butter	
HAKE & A SIDE	R245
Grilled or Fried to Perfection & a choice of side	
BABY KINGKLIP	R320
Oven-Baked in a Lemon Butter Sauce	
CALAMARI	R240
Grilled or Fried to Perfection & a choice of side	
TRADITIONAL	
OSSOBUCO WITH POLENTA	R260
Slow-Braised Beef Shin, served on a Bed of Soft Polenta	
OXTAIL	R290
Slow-Cooked, Soft & Succulent, served on a Bed of Mash	
VEAL LIMONE	R250
Veal in a Lemon Butter Sauce with Capers	
CHICKEN LIMONE	R170
Chicken in a Lemon Butter Sauce with Capers	
CHICKEN SCHNITZEL	R205
Panko-Crumbed	
Add a Sauce: Mushroom, Cheese, Salsa Verde, Green Peppercorn & Mustard	
CHICKEN TRIBECA	R35 R180
Schnitzel Topped with Betties Authentic Napolitana, Mozzarella, Parmesan Olives & Baked in Our Clay Oven	

Add Ons & Extras

Chilli, Onion, Pineapple, Fresh Tomato, Spinach, Green Peppers, Rocket & Egg	R12
Olives, Mushrooms, Brinjals, Artichokes, Gr. Parmesan, Baby Marrow & Herbs	R18
Mozzarella, Avocado, Ham, Pepperoni, Feta, Cream & Bettie’s Napolitana	R24
Pepperoni, Bacon, Chorizo, Anchovies, Bolognaise & Sun-Dried Tomato	R30
Gorgonzola, Imported Salami & Chicken Breast	R35
Prosciutto	R100

Sides

RUSTIC CHIPS	R38
MASH POTATO	R38
BAKED POTATO	R38
BETTIE’S RICE	R38
ONION RINGS	R38
SIDE SALAD	R48
ROAST VEGETABLES	R38
STEAMED SPINACH	R30
CREAMY SPINACH	R40
POLENTA CHIPS	R40
SAUCES	R35
Add a Sauce: Mushroom, Cheese, Salsa Verde, Green Peppercorn & Mustard	

Dessert

PANNA COTTA	R85
with Honeycomb, Fresh Berries & Seasonal Compote	
CLASSIC TIRAMISU	R95
CHOCOLATE FONDANT (15-MINUTE WAIT, IT’S WORTH IT!)	R120
Baked Chocolate Lava Cake, Served with a Scoop of Gelato	
PANZOOKIE (for sharing)	R170
Choc Chip Cookie & Choc Fudge Cookie Baked in our Clay Pizza Oven, Topped with 2 scoops of Gelato & a Salted Caramel Sauce	
CRÈME BRÛLÉE	R60
Velvety Vanilla Custard, Topped with a Hard Shell of Torched Caramelised Sugar	
AFFOGATO	R60
A Scoop of Gelato with a Shot of Espresso	
ICE CREAM & CHOCOLATE SAUCE	R70
SORBET SELECTION PER SCOOP	R30
Lemon, Mango, Strawberry	

Kids Menu

KIDDIES’ MARGHERITA	R68
CHICKEN STRIPS & CHIPS	R78
ALFREDO WITH HAM OR CHICKEN	R72
PENNE BOLOGNAISE OR NAPOLITANA	R72
PLAIN PASTA	R50
KIDDIES’ MILKSHAKE	R35