



DINNER

BITES

Deviled eggs with boquerones & dill
7

Chicken liver & caramelized onion pate in a jar
with house made pickled vegetables & crostini
10

Parmigiano Arancini served with sriracha aioli
8

Hand cut Kennebec potato fries
with dipping sauce
7

Little Grandma's sourdough garlic bread
7

House made Soft Pretzel
with yellow mustard and bread & butter pickles
6

Green Bean Fritto, our Ranch sauce
11

Local Dungeness crab cakes, remoulade
18

SALAD

Betty's "Caesar" with hearts of romaine & house
made croutons
10

Smoked Trout, potato, Belgian endive, pickled
onion & horseradish dill cream
12

Pecorino Budino served warm with arugula
12

Roasted beet salad with pickled onion, kale,
pepitas & goat cheese in vinaigrette
9

Chef De Cuisine:
John Graham

Thank you for dining with us tonight!
**At Betty Spaghetti we cook everything from
scratch, so please enjoy the little extra time it
takes. It's well worth the wait!**

MAINS

Betty Spaghetti

Cooked to order in our homemade marinara
14

Add our own basil meatballs with pine nuts
7

Orecchiette

Spicy house made sausage, kale, onion & goat cheese
19

Cavatelli

House made with Bellwether Farm ricotta
Served in our rich Bolognese
with smoked pork, ground beef, milk & rosemary
24

Local Winter Squash Gnocchi

Hand rolled & served with sautéed Mycopia mushrooms,
wild arugula, asparagus & pecorino
24

Chicken Carbonara Pappardelle

Yolk, parmigiano, bacon, greens
26

Angel Hair

Local Dungeness crab, garlic, lemon, dill, parsley
29

Balsamic Pork Shoulder

Caramelized onions, parsnip celery root puree
28