



# 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

Pan Roasted Artichoke, Aioli  
10

## 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

Salade Caprese  
Burrata cheese, ripe tomato, basil  
Balsamic & E.V.O.O  
12

*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 Fettuccini Alfredo

Hand cut pasta in a white sauce with sun dried tomatoes,  
Portabello mushrooms & English peas  
26

### Catch of the Day

**A/Q**