



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

Pecorino Budino served warm with arugula
12

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

Poached Pear,
Burrata cheese, hazel nuts & tarragon
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 Milanese

Pounded, breaded & fried chicken breast, tomato vodka
sauce over smashed potatoes & fried Brussels sprouts
26

48 hour Brined Pork Chop

Roasted root vegetables
& house made apple ginger chutney
30

Catch of the Day

A/Q