

DETTERA

RESTAURANT & WINE BAR

Hearth Fired Pizzas

Margherita

Fresh Mozzarella, Basil 14

Kennett Square Mushroom

Local Mushrooms, Red Onion, Herb Ricotta, Balsamic 15

Roasted Cauliflower Pizza

Roasted Local Cauliflower, Caramelized Onions, House Smoked Bacon, Taleggio Cheese 15

Italian Sausage

Spicy Italian Sausage, Broccoli Rabe, Hearth Roasted Tomato, Fresh Mozzarella 16

Braised Short Rib

Braised Short Rib, Roasted Mushrooms, Caramelized Onions, Asiago 16

Artisanal Cheese

Humboldt Fog

Soft, Creamy, Goats Milk, California

*Taleggio**

Semi Soft, Aromatic, Cows Milk, Italy

*Morbier**

Semi-Soft, Creamy, Cows Milk, France

Moody Blue

Semi-Soft, Smokey, Cows Milk, Wisconsin

*Fourme d' Ambert**

Semi-Soft, Creamy, Smooth, Cows Milk, France

*Grana Padano**

Hard, Sharp, Nutty, Fruity, Cows Milk, Italy

*Prima Donna**

Firm, Nutty, Sweet Cows Milk, Holland

\$14-18-22

* = Unpasteurized

Sides

Charred Cauliflower and Heirloom Carrots with Curry

8

Hand Cut French Fries with Dipping Sauces

8

Sweet and Sour Baby Bok Choy

8

Wood Oven Roasted Brussels Sprouts and Bacon

10

Appetizers

Frisee and Endive Salad

Winter Citrus, Toasted Almonds, Moody Blue Cheese, Lemon Poppy Seed Vinaigrette 10

Wild Mushroom Toast

Chanterelle, Hen of the Woods and Oyster Mushrooms, Ricotta, Gruyere, Truffle 11

Cauliflower Soup

Roasted Cauliflower, Bacon, Crispy Gruyere Cheese 10

Grilled Baby Spanish Octopus

Artichoke Hearts, Garlic Confit, Pickled Shallots, Charred Lettuce Sauce 15

Slow Cooked Escargots

Garlic Herb Butter, Hazelnuts, Champagne, Brioche Toast 15

Seared Barnegat Light Scallops

White Beans, Pancetta, Sun Chokes, Rosemary 16

Raw and Cured

Dettera's Classic Tuna Tartare

Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

Well fleet Oysters

Kaffir Lime Granita 18

House Smoked Scottish Salmon

Creme Fraiche, Preserved Lemon, Dill Pollen, Cured Egg Yolk 13

Pasta

Hand Cut Tagliatelle Cacio e Pepe

Pecorino Romano, Cracked Black Pepper 12/24

Sweet Potato Ravioli

Braised Pork Shoulder, Toasted Pistachios, Spiced Pork Jus 13/26

Ricotta Cavatelli

Butternut Squash, Sage, Toasted Butter, Goats Cheese 12/24

Semolina Rigatoni

Pancetta, Garlic Chips, Ricotta Salata, English Pea Crema 14/28

Entrees

Ora King Salmon

Watermelon Radish, Tatsoi, Hearts of Palm, Tangerine Emulsion 31

Black Sea Bass

Snow Peas, Lotus Root, Green Garlic, Cockles 30

Charred "Center Cut" Cauliflower

Forbidden Black Rice, Shanghai Tips, Golden Beets, Carrot Emulsion 22

Red Wine Braised Short Rib

Hazelnut and Celery Root Puree, Hearth Roasted Carrots, Sweet and Sour Pearl Onions, Sauce Bordelaise 32

Seared Twin Lamb T-Bone Steaks

Fire Roasted Fennel, Crispy Potatoes, Saffron Soubise 40

Magret Duck Breast

Yellow Foot Chanterelle Mushrooms, Rye Berries, Turnips, Duck Jus 28

Executive Chef Jeffrey Power

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary needs.

20% Gratuity will be added to parties of 6 or more.