

DE T T E R A

RESTAURANT & WINE BAR

Wood Fired Pizzas

Classic 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
House Made Italian Sausage, Shishito Peppers, Hearth Roasted Tomato, Fresh Mozzarella 16

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

Prosciutto and Arugula
Crushed San Marzano Tomatoes, Roasted Garlic Oil, Parmesan 15

Artisanal Cheese

Humboldt Fog
Soft, Creamy, Goats Milk, California

*Talleggio**
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

Wood Oven Roasted Brussels and Bacon 10

Appetizers

Spring Salad
Tender Greens, White Asparagus, Strawberries, Pecorino Romano Cheese, Green Goddess Vinaigrette 10

Tender Vegetable Consomme
Peas, White Asparagus, Purple Potato, Radish, Parmesan Crisp 10

English Pea Hummus
Fresh English Peas, Black Truffle, Warm Parmesan Flat Bread 12

Grilled Baby Spanish Octopus
Artichoke Hearts, Garlic Confit, Pickled Shallots, Charred Lettuce Sauce 15

Seared Barnegat Light Scallops
White Beans, Pancetta, Sun Chokes, Rosemary 16

Dettera's Classic Tuna Tartare
Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

Well Fleet Oysters
Kaffir Lime Granita 18

Pasta

Hand Cut Tagliatelle Cacio e Pepe
Pecorino Romano, Cracked Black Pepper 12/24

Blue Crab Ravioli
Jumbo Lump Crab, Ramps, Blue Crab Crema 15/30

Semolina Rigatoni
Braised Veal, Oyster Mushrooms, Fiddlehead Ferns, Ivory Sauce 14/28

Agnolotti
Braised Beef, Pork and Bacon, Toasted Butter, Sage, Grana Padano 13/26

Entrees

American Red Snapper
Wax Beans, Smoked Potatoes, Ramps, Watercress Emulsion 30

Pan Seared Soft Shell Crabs
Castle Valley Mill Grits, Shishito Peppers, Fairytale Eggplant, Coriander Emulsion 32

Charred "Center Cut" Cauliflower
Forbidden Black Rice, Shanghai Tips, Golden Beets, Carrot Emulsion 22

Grilled Spring Chicken
Chickpea Polenta, Sugar Snap Peas, Daikon Radish, Citron Sauce 28

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

Seared Filet Mignon
Asparagus, Parsnip Gnudi, English Peas, Oyster Mushrooms, Bordelaise Sauce 39

Grilled Duroc Pork Chop
Pearl Barley, Fava Beans, Spring Onion, Bacon, Pork Jus 29

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.