

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

Drunken Goat

Semi-Soft, Creamy, Goats Milk, Spain

*Taleggio**

Semi Soft, Aromatic, Cows Milk, Italy

*Morbier**

Semi-Soft, Creamy, Cows Milk, France

Moody Blue

Semi-Soft, Smokey, Cows Milk, Wisconsin

*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

Oven Roasted Jumbo

Asparagus, Romesco Sauce, Aged Balsamic Vinegar 8

Appetizers

Spring Salad

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

Watermelon and Feta Salad

Baby Arugula, Greek Feta, Watermelon, Red Wine Vinaigrette 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

Ricotta Cavatelli

Fresh Carolina Shrimp, Cherry Tomatoes, Leeks, Basil, Tomato Crema 13/26

Agnolotti

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

Entrees

Soft Shell Crabs

First of the Season Summer Squash, Shishito Peppers, Eggplant, Saffron Emulsion 30

American Red Snapper

Wax Beans, Smoked Potatoes, Grilled Scallions, Watercress Emulsion 29

Charred "Center Cut" Cauliflower

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

Magret Duck Breast

Holland White Asparagus, Fiddlehead Ferns, Apricots, Duck Jus 28

Grilled Amish Chicken

Morel Mushrooms, Green Garbanzo Beans, Garlic Scapes, Chicken Jus 27

Seared Prime Filet Mignon

Asparagus, Parsnip Gnudi, English Peas, Oyster Mushrooms, Bordelaise Sauce 39

Grilled Center Cut Pork Chop

Pearl Barley, Fava Beans, Spring Onion, Bacon, Pork Jus 26

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.