

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

Fig and Arugula

Black Mission Figs, Baby Arugula, Shaved Shallots, Gruyere Cheese 16
Add Prosciutto 4

Artisanal Cheese

Humbolt 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

*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

Mexican Street Corn

Local Corn, Cilantro, Shishito Peppers, Lime Sour Cream, Cotija Cheese 8

Appetizers

Farmers Market Salad

Maple Acres Farm Pole Beans, Cherry Tomatoes, Cucumber, Toasted Sunflower Seeds, Mustard Dill Vinaigrette 10

Watermelon and Feta Salad

Baby Arugula, Greek Feta, Watermelon, Red Wine Vinaigrette 10

Heirloom Tomato Tartine

Marinated Tomatoes, Eggplant Puree, Manchago Cheese, Garden Basil 11

Grilled Baby Spanish Octopus

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

Seared Barnegat Light Scallops

Pole Beans, Bell Pepper, Summer Squash Crema 16

Dettera's Classic Tuna Tartare

Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

Wellfleet Oysters

Kaffir Lime Granita 18

Pasta

Hand Cut Tagliatelle Cacio e Pepe

Pecorino Romano, Cracked Black Pepper 12/24

Ricotta Cavatelli

Sweet Corn, Summer Truffle, Goats Cheese 12/24

Agnolotti

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

Caramelized Onion and Zucchini Ravioli

Local Zucchini, Caramelized Onions, Ricotta Cheese, Tomato Butter, Basil 13/26

Entrees

New Jersey Golden Tile Fish

Sweet Corn, Little Potatoes, Shishito Peppers, Shellfish Emulsion 30

Gilt-Head Sea Bream

Crisp Fennel, Cherry Tomato, Okra, Saffron Broth 27

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

Beech 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