

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

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

Hearth Roasted Brussels Sprouts and Bacon 10

Appetizers

Farmers Market Salad

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

Belgian Endive Salad

Smokey Blue Cheese, Toasted Walnuts, Gala Apples, Cider Vinaigrette 10

Peanut Pumpkin Soup

Local Apple, Pumpkin, Toasted Pepitas 10

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

Chanterelle and Hen of the Woods Mushrooms, Ivory Sauce, Parmesan 13/26

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

Spaghetti and Meat Balls

Semolina Pasta, Basil, Parmesan 12/24

Entrees

New Jersey Golden Tile Fish

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

Grilled Carolina Shrimp and Grits

Castle Valley Mill Grits, Confit Tomato, Sweet Italian Peppers, Tomato Butter 28

Charred "Center Cut" Cauliflower

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

Magret Duck Breast

Chic Pea Polenta, Tomatillo, Ruby Beets, Black Plum, Duck Jus 28

Roasted and Stuffed Amish Chicken

Fairy Tale Eggplant, Lobster Mushrooms, Zucchini, Medjool Date and Bacon Jus 27

Grilled Center Cut Pork Chop

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

Braised Short Ribs

Pommes Puree, Delicata Squash, Brussels Sprouts, Pearl Onion, Sauce Bordelaise 31

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. \$2.00 will be added to all split plates. 20% Gratuity will be added to parties of 6 or more.