

DETTERA

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

Fall Harvest Pizza

Butternut Squash, Roasted Delicata, Caramelized Onions, Gruyere Cheese, Toasted Pumpkin Seeds 15

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

Hearth Roasted Brussels

Sprouts and Bacon 10

Appetizers

Hearth Roasted Ruby Beets

Tiger Figs, Toasted Pistachio, Goats Cheese, Aged Balsamic 10

Belgian Endive Salad

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

Peanut Pumpkin Soup

Local Apple, Pumpkin, Toasted Pepita Granola 10

Grilled Baby Spanish Octopus

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

Seared Barnegat Light Scallops

Parsnip, Bosc Pear, Celery, Brown Butter Gastrique 16

Dettera's Classic Tuna Tartare

Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

Wellfleet Oysters

Kaffir Lime Granita 18

Peppercorn Crusted Beef Carpaccio

Smoked Beef Lardo, Pickled Green Tomato, Roasted Garlic Aioli, Grilled Bread 12

Pasta

Hand Cut Tagliatelle

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

Potato Gnocchi

Light Potato Dumplings, Braised Pork Shoulder, Aged Sheep's Milk Cheese, Pork Jus 13/26

Parsnip Caramelle

Creamy Parsnip, Brown Butter, Garden Sage, Hazelnuts, Grana Padano 12/24

Spaghetti and Meat Balls

Semolina Pasta, Basil, Parmesan 12/24

Entrees

Local Wild Striped Bass

Sweet Stem Cauliflower, Long Grain Brown Rice, Spaghetti Squash, Sauce American 31

Grilled Steelhead Trout

Sunchokes, Little Carrots, Beluga Lentils, Tarragon Dijon Mustard Sauce 29

Charred "Center Cut" Cauliflower

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

Spiced Magret Duck Breast

Wild Hen of the Wood Mushrooms, Butternut Squash Spatzle, Braised Red Cabbage, Duck Jus 28

Roasted and Stuffed Amish Chicken

Baby Turnips, Abalone Mushrooms, Medjool Date and Bacon Jus 27

Grilled Center Cut Pork Chop

Celeriac, Frecon Farm Apple, Romanesco, Chestnuts, Rosemary Pork Jus 26

Braised Short Ribs

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

Executive Chef Jeffrey Power