

# 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

### *Fall Harvest Pizza*

Butternut Squash, Roasted Squash, 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*

Blood Orange, 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 Big Eye Tuna*

Diakon Radish, Scallion, Bok Choy, Lemongrass Broth 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, Watermelon Radish, Brussels Sprouts, Pearl Onion, Sauce Bordelaise 31

Executive Chef Jeffrey Power