

# DETTERA

RESTAURANT  WINE BAR

## STARTERS

**FARMER TIM'S BABY ARUGULA** Cherry Tomato, Cucumber, Shaved Pecorino, Red Wine Vinaigrette 10

**HEARTH ROASTED RUBY BEETS** Black Mission Figs, Local Goats Cheese, Pistachio, Olive Oil, Fig Vinegar 11

**LOCAL ROMAINE** Brioche Croutons, Parmesan Cheese, Lemon Garlic Vinaigrette 10

**MAPLEBROOK FARM BURRATA** Local Tomatoes, Grilled Bread, Aged Balsamic Vinegar 11

**ARANCINI** Crispy Saffron Risotto Fritters, Roasted Garlic Aioli, Baby Greens 10

**WHITE GAZPACHO** Rock Shrimp, Sweet Italian Peppers, Cucumber 10

**DETTERA'S HOUSE OYSTERS** Wellfleet Oysters, Kaffir Lime Granita 16

**GRILLED BABY SPANISH OCTOPUS** Artichoke Hearts, Garlic Confit, Pickled Shallots, Charred Lettuce Sauce 15

**CALAMARI INZIMANO** Day Boat Squid, Braised Local Greens, San Marzano Tomatoes, Chic Peas 12

**TUNA TARTARE** Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

## ARTISANAL CHEESE

Garnished with house made jams, mustards, pickles and bread  
14-18-22

**BIJOU** Semi-Soft, Creamy, Smooth, Tangy, Sweet, Goat's Milk, Vermont

**HUMBOLDT FOG** Soft Ripened, Herbaceous, Floral, Citrusy, Goat's Milk, Humboldt County, California

**TALEGGIO** Semi-soft, Nutty, Fruity, Mild, Cow's Milk, Italy

**MORBIER** Semi-soft, Supple, Strong, Fruity, Grassy, Raw Cow's Milk, France

**BIRCHRUN BLUE** Semi-soft, Mild, Sweet, Peppery, Delicate, Raw Cow's Milk, Chester Springs, PA

**PECORINO BOSCHETTO TRUFFETTO** Semi-soft, Earthy, Pungent, Sheep's Milk, Tuscany

**PRIMA DONNA** Crumbly, Sweet, Nutty, Sharp, Cow's Milk, Holland

## WOOD FIRED PIZZA

**CLASSIC MARGHERITA** Raw Sauce, Fresh Mozzarella, Olive Oil, Basil 14

**KENNETT SQUARE MUSHROOM** Roasted Mushrooms, Red Onion, Herb Ricotta, Balsamic 15

**PROSCIUTTO DI PARMA** Fior Di Late, San Marzano Tomato, Baby Arugula, Prosciutto, EVOO 17

**ITALIAN SAUSAGE** House Made Sausage, Shishito Peppers, Hearth Roasted Tomato, Fresh Mozzarella 16

**FIG AND ARUGULA** Fig and Mascarpone Spread, Gruyere, Baby Arugula, Black Mission Figs, Shaved Shallots, Balsamic Vinegar 16  
Prosciutto 4

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## HOUSE MADE PASTA

**SPAGHETTI ALLA CARBONARA** Pancetta, Egg Yolk, Black Pepper, Parmesan 12/24

**BLUE CRAB SACCHETTI** Hand Made Blue Crab Stuffed Pasta Purses, Peas, Fennel, Tomato Crema 14/28

**HAND CUT PAPPARDELLE** Sautéed Rock Shrimp, Herb Pesto, Lemon Zest 14/28

**SUMMER SQUASH RAVIOLI** Zucchini, Caramelized Onions, Ricotta, Garden Herbs, Sage Brown Butter 12/24

**HAND MADE RICOTTA CAVATELLI** Sweet Corn, Summer Truffle, Goat's Cheese 13/26

## ENTREES

**SAUTÉED BRONZINO** Forbidden Black Rice, White Asparagus, English Peas, Saffron Emulsion 28

**GRILLED SCOTTISH SALMON** Summer Corn, Little Potatoes, Shishito Peppers, Corn Emulsion 26

**FISH DU JOUR** Changes with the season Market Price

**WOOD OVEN ROASTED SUMMER SQUASH** Melted Fennel, Confit Tomato, Charred Eggplant, Yellow Tomato Emulsion 21

**ROASTED ALL NATURAL CHICKEN** Grilled Romaine, Beech Mushrooms, Bloody Butcher Grits, Shishito Peppers, Smoked Chicken Jus 27

**MAGRET DUCK BREAST** Maple Acres Farm Pole Beans, Pearl Barley Risotto, Bing Cherries, Duck Jus 29

**GRILLED HANGER STEAK** New Potatoes, Kale, Spring Onion Soubise, Beef Jus 29

**GRILLED CENTER CUT PORK CHOP** White Beans, House Smoked Bacon, Swiss Chard, Rosemary Pork Jus 28

**THE BURGER** Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese, Crispy Shallots, Special Sauce 17

## SIDES TO SHARE

**MEXICAN STREET CORN** 7

**WOOD OVEN ROASTED SHISHITO PEPPERS** 8

**CHARRED CAULIFLOWER AND HEIRLOOM CARROTS WITH CURRY** 8

**HERB ROASTED LITTLE POTATOES** 7

**ROASTED LOCAL MUSHROOMS** 7

**HAND CUT FRENCH FRIES WITH DIPPING SAUCES** 8