

# DETTERA

RESTAURANT  WINE BAR

## STARTERS

**FARMER TIM'S BABY GREENS** Apples, Toasted Walnuts, White Balsamic Vinaigrette 10

**HEARTH ROASTED RUBY BEETS** Blood Orange, Local Goats Cheese, Pistachio, Olive Oil, Blood Orange Vinegar 11

**ENDIVE SALAD** House Smoked Bacon, Local Blue Cheese, Caramelized Onion Vinaigrette 10

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

**KENNETT SQUARE MUSHROOM SOUP** Black Truffle Egg Crepe, Duxelles, Crispy Gruyere Cheese 10

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

**HOUSE SMOKED SCOTTISH SALMON** Horseradish Creme Fraiche, Citrus Glazed Heirloom Carrots, Everything Spices 13

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

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

## ARTISANAL CHEESE

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

**NETTLE MEADOW KUNIK** Triple Cream, Tangy, Buttery, Delicious, Goat's and Cow's Milk, New York

**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

**VERDE CAPRA** Smooth, Intense, Blue Veined, Pleasant Tang, Goat's Milk, Italy

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

**MORE COWBELL** Semi Firm, Cave Aged, Herbal, Cow's Milk, Pennsylvania

## 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

**CAULIFLOWER PIZZA** Roasted Cauliflower, Caramelized Onions, Taleggio Cheese, Bacon 16

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## HOUSE MADE PASTA

**HOUSE MADE DURUM SPAGHETTI** Pancetta, Broccoli Rabe, San Marzano Tomatoes, Parmesan Cheese 12/24

**HAND CUT PAPPARDELLE** Chanterelle Mushrooms, Parsley, Olive Oil, Ivory Sauce 14/28

**HAND MADE RICOTTA CAVATELLI** Winter Squash, Pumpkin Seeds, Goats Cheese, Sage Crema 13/26

**SWEET POTATO RAVIOLI** Braised Pork Shoulder, Toasted Pistachios, Fall Spiced jus 14/28

## ENTREES

**SAUTÉED HEAD ON GULF SHRIMP** Napa Cabbage, Carrots, Watermelon Radish, Sesame Emulsion 27

**WILD STRIPED BASS** Purple Potatoes, Roasted Pearl Onions, Celery Root, Bacon, Chowder Sauce 30

**CHARRED "CENTER CUT" CAULIFLOWER STEAK** French Green Lentils, Golden Beets, Bok Choy, Carrot Jus 21

**ROASTED ALL NATURAL CHICKEN** Smoked Fingerling Potatoes, Broccoli, Watermelon Radish, Chicken Jus 27

**MAGRET DUCK BREAST** Braised Red Cabbage, Butternut Squash Spatzle, Duck Jus 29

**AUSTRALIAN WAGYU SIRLOIN TIP** Sweet Potato Latke, Roasted Brussels Sprouts, Ruby Beets, Beef Jus 39

**GRILLED PORK CHOP** White Beans, House Smoked Bacon, Black Kale, Rosemary Pork Jus 28

**THE BURGER** Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese, Crispy Shallots, Special Sauce 20

## SIDES TO SHARE

**WOOD OVEN ROASTED BRUSSELS SPROUTS WITH HOUSE SMOKED BACON** 10

**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